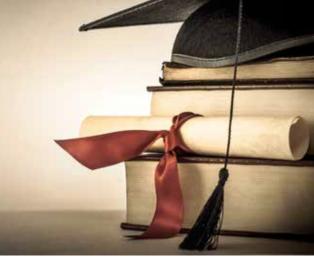
Graduation Menu



STARTERS

Potato, Leek & Split Pea Soup with baked breads and Abernathy butter

Salt & Chilli Squid with Chelsea dipping sauces

Chargrilled Chicken Satay Skewers with cashew nut satay sauce, pineapple and coriander

Five Mile Town Goat's Cheese Fritters with beetroot tapenade, golden beetroot and maple glazed walnuts

MAINS

Supreme of Irish Chicken with potato & leek croquette, duck fat carrots and a wild mushroom velouté

Pan Fried Hake with baby potatoes, summer green tomatoes and salsa verde

60z Chargrilled Sirloin with duck fat chips, parmesan & rocket salad and black peppercorn cream sauce

Risotto of Asparagus with peas, chargrilled broccoli and parmesan & garlic bread

(£4 supplement)

DESSERTS

Baked White Chocolate Cheesecake

Assiette of Local Strawberries macerated strawberries – strawberry milkshake – ice cream

Sticky Toffee Pudding with butterscotch sauce and vanilla ice cream

2 Courses £17.95 • 3 Courses £21.95 with Complimentary glass of Prosecco for Graduates

Orsola Prosecco Bottles £15

