

Graduation Menu



Starters.

Winter Vegetable Soup
with baked breads and Abernethy 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

Roast Fillet Of Hake
with baby potatoes, steamed broccoli and a lemon & basil velouté

6oz Chargrilled Sirloin | £4 supplement
with duck fat chips, parmesan & rocket salad and black peppercorn cream sauce

Butternut Risotto
with sage butter, toasted hazelnuts and broccoli

Desserts.

Baked White Chocolate Cheesecake

The Chelsea Assiette
Mini Lemon Meringue Pie, Christmas Pudding Cheesecake and Chocolate Delice

Sticky Toffee Pudding
with butterscotch sauce and vanilla ice cream

2 Courses £20

with Complimentary glass of Prosecco for Graduates

S'ant Orsola Prosecco Bottles £15
