

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

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

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

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 £20

with Complimentary glass of Prosecco for Graduates

S'ant Orsola Prosecco Bottles £15
