

Graduation Menu Options 2026

€40pp One Choice per Course

Additional Room hire of €150

Starter

Homemade soup of the day with brown bread (7,14)

Brie, red onion and Fig Tartlet, tomato jam, seasonal greens (2 wheat,4,7,14)

Spicy Korean pork belly bites, lime, pickled cucumber and rocket salad (2 wheat, 9,12,13,14)

**Heirloom Tomato and Watermelon Salad, pomegranate, grapes, basil oil and Dukkha crust
(11,12,14) VEGAN**

Main Course

Seared Atlantic Salmon with Parisian Butter, creamy herb mash and dill cream (5,7,14)

Grilled Pork Cutlet, Autumnal greens, bubble and squeak croquet, Malbec jus (2 wheat, 4,7,14)

**Rosemary infused chicken supreme, green beans, crushed baby new potato cake, pan reduction
(7,14)**

Potato gnocchi and Roasted Butternut squash, kale, crispy chickpeas, basil oil (14) VEGAN

Dessert

Warm chocolate cookie dough brownie, chocolate sauce and Vanilla Ice cream (2 wheat, 4,7,14)

Vanilla Panna cotta, port and berry compote (4,7,14)

Served with tea or coffee