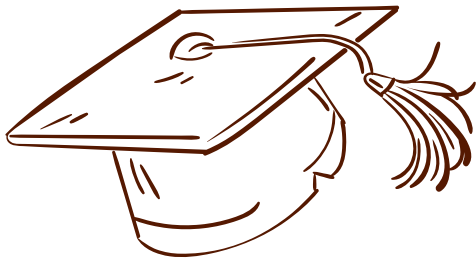




GRADUATION Menu 2026



TO START

CHEF'S SOUP OF THE DAY
served with our in house baked Guinness
& treacle bread
(1,4,9,14)

CAESER SALAD
baby gem lettuce, crispy pancetta lardons,
garlic & herb croutons,
topped with parmesan shavings
(1,4,7,8,14)

CHICKEN & MUSHROOM VOL AU VENT
chicken breast & field mushrooms in a
chardonnay & tarragon sauce.
(1,4,7,11,13,14)

SLOW COOKED WEST CORK RIBS
tossed in a BBQ glaze & served with a ranch dip
(1,7,13,14)

MAIN COURSE

SLOW ROASTED KERRY PRIME BEEF
creamed Ardfert potatoes, glazed root vegetables,
oven roasted potato, finished with a red wine gravy
(4,9,14)

OVEN BAKED FILLET OF SALMON
creamed Ardfert potatoes, seasonal buttered
greens finished with a dill & lemon velouté
(4,8,14)

BUTTERMILK CHICKEN BURGER
spicy crumb, Asian slaw, topped with cheddar on a
toasted brioche bun, served with skinny fries
(1,4,7,14)

VEGETARIAN COCONUT & CASHEW VEGETABLE CURRY
oven roasted seasonal vegetables, crispy
poppadom & basmati rice
(1,3,14)

DESSERT

CHEF'S ASSIETE
a trio of delicious desserts selected
on the day by our head chef
(1,4,7,14)

Allergen Guide

- 1.Gluten 2.Peanuts 3.Nuts 4.Milk
- 5.Crustaceans 6.Mollusc
- 7.Eggs 8.Fish 9.Celery 10.Lupin 11.Mustard
- 12.Sesame Seeds
- 13.Soya 14.Sulphar Dioxide