

# GRAND GRADUATION MENU



## MENU AVAILABLE FROM 30th JUNE - 7th JULY

*Our special Graduation Menu is served in our Grand Café between 12.00 Noon & 6.30pm*

## 3 COURSES - £40 PER GUEST

*Including a glass of Prosecco*

## STARTERS

- ~ **NEW SEASON POTATO & LEEK SOUP** WITH CHIVE CREAM
- ~ **SEAFOOD COCKTAIL** WITH HOMEMADE GUINNESS & TREACLE BREAD
- ~ **HERITAGE TOMATO & BURRATA SALAD** WITH ROCKET, BALSAMIC & BASIL
- ~ **RIGATONI PASTA** WITH BRAISED SHIN OF BEEF BOLOGNESE & PARMESAN

## MAINS

- ~ **PAN FRIED SEABASS**  
WITH OLIVE OIL MASH, FINE BEANS, DUBLIN BAY PRAWNS & GARLIC BUTTER
- ~ **SALT AGED SIRLOIN STEAK** *(EG SUPPLEMENT)*  
WITH HAND CUT CHIPS, GREEN PEPPERCORN CREAM & ROCKET SALAD
- ~ **IRISH CHICKEN BREAST** WITH POTATO GNOCCHI, PEAS À LA FRAINÇAISE
- ~ **POTATO GNOCCHI** WITH NEW SEASON COURGETTES, LEMON & BASIL

## DESSERTS

- ~ **WARM STICKY TOFFEE PUDDING**  
WITH TOFFEE SAUCE AND VANILLA BEAN ICE-CREAM
- ~ **STRAWBERRY CHEESECAKE**  
WITH LOCAL STRAWBERRIES
- ~ **WARM APPLE CRUMBLE TARTLET**  
WITH VANILLA BEAN ICE-CREAM
- ~ **HASTINGS CHEESE BOARD**  
WITH ERIN GROVE SPICED APPLE CHUTNEY, GRAPES & CRACKERS