



GRADUATION MENU

SAMPLE MENU

TO START

Soup of the day
(C on request)

Garlic Breaded Wexford Mushrooms

Served with a Herb Mayonnaise, Char-Grilled Sourdough Bread and a Tossed Salad (V)

Smoked Peppered Mackerel

Served with Spiced Lentils, Cucumber and Natural Yoghurt

Woodlands Famous Chicken and Mushroom Vol Au Vent

MAIN COURSE

Day Boat Fish & Chips

Served with Tartar Sauce and Pea Purée

Cashel Blue Cheese Filo Tart

With Pear, Red Onion Marmalade and Walnuts (V)

Supreme of Irish Chicken

With Streaky Bacon, Sweet Potato and Buttered Spring Onions (C)

40-day Aged 10oz Black Angus Sirloin

Served with a Confit Tomato and Flat Cap Mushroom

Choose Two Sides: Chunky Chips, Creamed Potato, Sweet Potato Fries
Seasonal Vegetables, Tossed Salad

Choose From: Peppercorn Sauce, Béarnaise Sauce, Gravy, Garlic Butter
(C on request) *Supplement €7.00*

SWEET TREATS TO FINISH

Classic Crème Brûlée

Woodlands Strawberry Baked Alaska

Irish Strawberries and Adare Farm Vanilla Ice Cream topped with
Golden Brown Baked Meringue

Selection of Adare Farm Ice Creams and Homemade Sorbets

Artisan Irish Cheese Board

Selection of Irish Cheeses served with Crackers, Chutney, Fruits and Nuts
(C on request) *Supplement €2.00*

V - Vegetarian C - Gluten Free

Please ask your server if you have any dietary requirements.