



GRADUATION MENU

TO START

Hot & Spicy Chicken Wings (✂ on request)
Coated in our Signature Hot Sauce,
Blue Cheese Dip & Celery Sticks *G, MK, N, CY, MD, SS, SP, E*

Trio of Seafood

Garlic Roasted Langoustine,
Crab Cocktail with Baby Gem, Red Onion, Capers and Seafood Sauce,
Smoked Salmon
with Homemade Brown Bread Celeriac Remoulade *G, C, E, F, M, MK, CY, MD, SP, L, N*
Supplement €2

Smoked Bacon, Brie and Sweet Potato Cake

With Pickled Red Cabbage and Jalapeno Mayo *G, E, S, MK, CY, SP, N*

Black Pudding Nicoise Salad

Baby Gem, Boiled Egg, Green Beans, Baby Potatoes, Cherry Tomatoes
and Gherkins with a Honey and Balsamic Vinaigrette *E, CY, MD, SP*

MAIN COURSE

40 Day Aged 10oz Red Hereford Sirloin Steak (✂ on request)

Served with Creamed Garlic Mushrooms, Sautéed Onion,
Peppercorn Sauce or Garlic Butter *SP, MK, CY*
Supplement €7

Served with two sides of your choice

Roast Supreme of Irish Chicken

Stuffed with Ardsallagh Goats Cheese and Roast Red Peppers,
served with Roast Baby Potato, Leek, Bacon & Spinach
and Pesto Cream *G, MK, MD, CY, S, N*

Served with one side of your choice

Roast Fillet of Wild Atlantic Hake

With Sweet Potato Fondant, Chorizo, Lemon Dressed Spinach and Beetroot Salsa

Served with one side of your choice *F, SP, MK*

Sweet Potato, Chick Pea and Spinach Curry (✓)

With Coconut Rice

SWEET TREATS TO FINISH

Woodlands Baked Alaska

Soft Sponge, Strawberries, and Adare Farm Vanilla Icecream,
topped with Golden Brown Baked Meringue *G, E, MK*

Woodlands Dark Chocolate Fondant

Served with Adare Farm Vanilla Ice-Cream *E, MK*

Vegan Chocolate Cake *G, S* (✓)

with Soy Ice-Cream

Selection of Adare Farm Ice-Cream *E, MK, SP, S* (✓ on request)

TEA OR COFFEE

SAMPLE MENU