



## Graduation Menu 2017

### Starters

Soup of the day  
*with our home made brown bread*  
Creamy west coast seafood chowder  
*with our homemade brown bread*  
Homemade seafood fish cake  
*dressed baby leaves, mango, pineapple salsa*  
Bluebell Falls goat's cheese with black pudding croutons  
*red onion marmalade, cherry tomatoes, basil dressed rocket, balsamic reduction*

### Main Course

Traditional roast of housekeepers cut Irish beef  
*with Yorkshire pudding, house gravy*  
Roast honey glazed loin of bacon  
*with savoy cabbage, parsley cream sauce*  
Chicken parmigiana grilled breast of chicken  
*finished in tomato sauce, melted mozzarella cheese, pesto dressed rocket*  
Grilled fillet of fresh silver hake  
*with almond and herb crust, lemongrass cream*  
Penne pasta and stir fry vegetables  
*with chef's tomato and basil sauce, parmesan cheese*

### Desserts

Traditional homemade tiramisu  
*with Tia Maria, chocolate ice-cream*  
Apple flan with cinnamon and raisins  
*with crème Anglaise, vanilla ice-cream*  
Bailey's cheesecake  
*with fruit coulis, strawberry ice-cream*  
Selection of ice cream