

Graduation Menu

STARTERS

Castlefarm Soup of the day

Truffle Oil Croutons, Market Vegetables, Fresh Herbs, Bread Roll

Or

Fusion of Clonakility Pudding

Wrapped in Smoked Bacon and Golden Pastry, with Pork Belly, Homemade Apple Chutney and a Hint of Mango

Or

Chicken & Mushroom Vol Au Vent

A Symphony of Irish Chicken with Mushroom Infused in a Cream Sauce served in a Golden Pastry Case

MAIN COURSE

16 Hour Braised Feather blade of beef

Champ Potato, Balsamic Jus, Buttered Kale

Or

Baked Fillet of Hake

Herb crust, buttered greens, dill fish cream

Or

Pan- Roasted Chicken Surpreme

Spicy chick pea & Nduja cassoulette, Tenderstem broccoli

DESSERT DUO


Warm Apple Served & Homemade

Pavlova

Served with Vanilla Ice-Cream

ALLERGENS

1: Cereals (contains flour) 2:Crustaceans 3:Eggs 4:Fish 5: Peanuts 6: Soybeans 7:Milk
8:Nuts 9:Celery 10:Mustard 11:Sesame Seeds 12:Sulphites 13:Lupin 14:Molluscs





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