



Graduation Menu

STARTERS

HOMEMADE SOUP OF THE DAY
SERVED WITH CROUTONS AND HERBS

VIENNA WOODS SEAFOOD CHOWDER
LOCAL CAUGHT SEAFOOD, WHITE WINE VELOUTÉ , (1,4)

ARDS A L L A G H G O A T S C H E E S E
BEET ROOT SPI R A L S , B A S I L P E S T O , C A N D I E D W A L N U T S (1,7,8,12)

O R I E N T A L D U C K S P R I N G R O L L S
H O I S I N M A Y O , O R G A N I C T O S S E D L E A V E S , T O A S T E D P I N E N U T S (1,3,4,6,7,8,11,12)

BAKED CRAB AU GRATIN FRESH HERB CRUMBS, ORGANIC HOUSE SALAD, LEMON - (1,2,4,7)

MAINS

SLOW COOKED FEATHER BLADE OF BEEF
FONDANT POTATO, WILTED KALE, AND RED WINE JUS - (9,10,12)

ROASTED MEDITERRANEAN FILLET O F CHICKEN
WILTED SPINACH, FETA CHEESE, SUN-DRIED TOMATOES & TOASTED PINE NUT S WRAPPED IN
PARMA HAM (1,12)

8 OZ SIRLOIN STEAK (€6 SUPPLEMENT)
SAUTÉED MUSHROOM & ONIONS, GRILLED TOMATO, PEPPER SAUCE & FRIES - €25.95
CONTAINS: 1,8

BAKED ATLANTIC FILLET OF SALMON
VINE TOMATO, CHICK PEA, PARMESAN SHAVINGS - CONTAINS: 1,3,4,7

DESSERTS

DESSERT PLATE SELECTION
F R O M O U R P A S T R Y H O U S E

HOMEMADE CHEESECAKE OF THE DAY
WITH CREAM AND TOPPINGS

RASPBERRY AND DOUBLE CHOCOLATE CAKE
WITH VANILLA ICE-CREAM

ALLERGEN INFORMATION

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