



# *Sample Graduation Menu*

## **STARTERS**

### *Castlefarm Soup of the day*

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

Or

### **Fusion of Clonakilty 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 & Berry Crumble**

**& Homemade Pavlova**

Served with Vanilla Ice-Cream



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## **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