



Graduation Menu 2025

STARTERS

Homemade Cream of Vegetable Soup
(Dairy, Celery, Sulphites)

*Sauteed Breast of Chicken and
Mushroom Vol Au Vent*
served with a Tarragon and Chervil Oil
(Dairy, Gluten, Eggs, Sulphites)

*Baby Gem and Bacon Lardon
Caesar Salad*
Parmesan Cheese, Garlic and Herb Croutons
(Dairy, Gluten, Eggs)

*Crispy Fried Wedges of
Breaded Brie*
With a Wild Berry and Rhubarb Compote
(Mustard, Gluten, Eggs, Dairy)

MAIN COURSES

Roast Prime Irish Hereford Beef Rump
Served with a Caramelised Onion
Merlot and Thyme Jus
(Dairy, Celery, Sulphites)

Roast Crown of Turkey & Ham
Served with an Onion & Herb Stuffing and a Shallot &
Shiraz Jus
(Dairy, Gluten, Sulphites)

Baked Fillet of Hake
Topped with a sundried Tomato and Mozzarella Cheese
Crumb Crust, With Prawn and a Roast Pepper Cream
Sauce.
(Dairy, Gluten, Fish, Sulphites)

Pan Roast Supreme of Chicken
Filled with a Black Pudding Stuffing, Wrapped
in Bacon and served with a Black Peppercorn
Sauce.
(Dairy, Gluten, Celery, Sulphites)

*Roast Cauliflower, Quinoa and Chia
Seed Balls*
Rolled in Toasted Coconut & Served with
Sauteed Vegetables in Thai Yellow Curry
Sauce & Coconut Basmati Rice
(Guten, Sulphites)

Served with a Selection of Fresh Vegetables & Potatoes

DESSERTS

Home Baked Short Crust Apple Pie
Served with Vanilla Ice Cream & Custard
(Dairy, Gluten, Eggs, Nuts)

*Warm Dark Chocolate & White
Chocolate Chip Brownie*
Served with Fudge Sauce & Vanilla Ice Cream
(Gluten, Eggs, Dairy)

Fresh Berry Meringue Roulade
Served with Wild berry Compote & Chantilly Cream
(Eggs, Dairy)

Selection of Dairy Ice Creams
Served in a Wafer Basket
with a Chocolate Fudge Sauce
(Gluten, Dairy)

Freshly Brewed Tea or Coffee

If you have a food allergy, please alert your server