

Graduation Sample Dinner Menu 2025 Congratulations to all Graduates!

To Begin...

Honey Goat's Cheese and Roast Vegetable Tartlet

Dressed Rocket and Balsamic Drizzle

Allergens: 3,6,7,12

Hobson's Soup of the Day

with Herbs and Croutons

Allergens: 1,6,7,9

Vol au Vent

Roast Breast of Chicken and Mushroom

with a White Wine and Tarragon Creamy Sauce

in a Crispy Puff Pastry Case

Allergens: 1,3,6,7,12

Smoked Bacon and Scallion Potato Cake

topped with Homemade Guacamole

and Mixed Leaves

Allergens: 1,3,6,12

The Main Event...

Slow Cooked Feather Blade of Irish Beef

Creamy Mash, Yorkshire Pudding,

Roast Herb and Red Wine Jus

Allergens: 1,3,6,7,9,12

Oven Roasted Chicken Supreme

Forest Mushroom and Tarragon Cream Sauce

Allergens: 6,7,12

Oven Baked Fillet of Fish of the Day

with a White Wine and Dill Cream Sauce

Allergens: 4,6,7,12

Spinach and Ricotta Tortellini

Garlic and Parmesan Cream Sauce

Allergens: 1,3,6,7

All our main courses are accompanied by fresh market vegetables and potatoes from Dunphrys of Annewstown

The Sweet Finale...

Chef's Dessert Plate

A Trio of Desserts from our Pastry Chef - please ask your Server, thank you.

Allergens: 1,3,7

Freshly Brewed Tea or Filtered Coffee

*Menus Allergens: 1. Cereals containing Gluten 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*

For Dining Reservations: T. (051) 862300 (dial option 2) E. events@thw.ie

