

## Graduation Sample Lunch 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 Annestown*

### 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](mailto:events@thw.ie)**

