

Lunch:

2 Courses - €35

3 Courses - €45  
plus Tea/Coffee

## Graduation Dinner Menu Sample

Our menus are updated daily subject to available produce.

### To Begin...

#### Goat's Cheese and Roast Vegetable Tartlet

Baby Leaves and Balsamic Reduction

Allergens: 3,6,7,10

#### Hobson's Soup of the Day

With Herbs and Croutons

Allergens: 1,3,6,7,9

#### Vol au Vent

Roast Breast of Chicken and Mushroom  
with a White Wine and Tarragon Cream Sauce  
in a Crispy Puff Pastry Case

Allergens: 1, 7, 12

#### Breaded Potato Cake

with Smoked Bacon and Spring Onion  
topped with Homemade Guacamole

Allergens: 1,3,7

### The Main Event...

#### Slow Cooked Beef Feather Blade

Yorkshire Pudding, Red Wine and Thyme Jus

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

#### Prime Irish Ribeye 10oz Steak

Slow Roasted Portobello Mushroom, Grilled Onion,  
Brandy and Pepper Sauce, Garlic and Herb Butter or  
Roast Herb Gravy (€8 supplement)

(Allergens: 7,9,12)

#### Oven Roasted Chicken Supreme

Silverskin Pearl Onion, Smoked Bacon and Thyme Sauce

Allergens: 6,7,9,12

#### Oven Baked Fillet of Cod

Saffron Cream Sauce, Buttered Baby Vegetables

Allergens: 4,6,7

#### Spinach and Ricotta Tortellini

Wild Mushroom, Parmesan and Garlic Cream Sauce

Allergens: 1,3,6,7

### The Sweet Finale...

#### Chef's Dessert Plate

A Trio of Desserts from our Pastry Chef

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)

