

Graduation Lunch 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

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

