



STARTERS

- ~ Chefs Homemade Soup
- ~ Lodge Chunky Seafood Chowder
- ~ Chicken Liver Parfait on Melba Toast Served with Plum and Apple Relish, Vinegar Jelly
- ~ Mixed Atlantic Seafood Cocktail Served with Baby Gem Lettuce & Marie Rose Sauce
- ~ Duo Melon with Parma Ham and Spiced Chutney

MAIN COURSES

Slow Braised Pork Belly Served with Braised Red Cabbage, Spring Onions, Creamy Potatoes, Baby Apples and Cider Gravy

Fillet of Beef Stroganoff Served with Steamed Basmati Rice

Pan Fried Chicken Supreme Served with Black Pudding and Apple Stuffing, Crushed Baby Potatoes with Chorizo and Roast Gravy

Fresh Market Fish of the Day

10ozs/283g Aged Hereford Sirloin Steak Served with Mushroom, Sauté Onion, Twice-Cooked Chips and Your Choice of Brandy Pepper Sauce, Red Wine Jus or Garlic Butter Supplement 12.50euro

Honey Roast Stuffed Duckling Served with Vegetable Stir Fry Chef's Potato, Apricot Stuffing and Grand Marnier Sauce Supplement 6.50euro

DESSERTS

Chef's Selection of Homemade Desserts

Brewed Tea and Coffee

FREE graduate Cocktail - Glass of Wine or Prosecco.

39euro per adult