



Graduation Menu 2019

*Today's Homemade Soup
with a crispy roll & Murphy's stout and treacle brown soda bread*

*Ambassador Award Winning Seafood Chowder
served with Murphy's stout and treacle brown soda bread*

*Duck Pate
Served with Apricot Chutney, Melba Toast & Crackers*

*Cajun Crispy Chicken Wings
in house hot Sauce. Cashel blue aioli & celery sticks*

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*Daily Roast or Fish of the Day Dish  
(Please ask your Server for details)*

*McGettigans' Beef Burger  
Topped with Mature cheddar cheese and Beef Tomato*

*Roast Breast of Chicken  
with potato gratin, tender stem broccoli  
and a red pepper purée*

*Fish N' Chips  
Fresh Goujons of Cod in a Tempura Batter,  
chunky tartar Sauce, chunky Fries  
Thai Red Curry  
served with fragrant rice and apricot chutney*

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*Praline Cream Profiteroles
With Chocolate Sauce*

*McGettigans' Raspberry Pavlova
served with whipped cream & Warm raspberry compôte*

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*Freshly Brewed Tea or Coffee*



*Starting From  
€33.50 per person*

