

Graduation Menu 2023

Waterfall Farm Soup Summer

Vegetable Soup served with homemade brown bread and Basil oil
(Contains wheat milk celery)

Goats Cheese Tartlet

Glazed Bluebell falls goats cheese tartlet, toasted seeds and Pico de Gallo
(contains milk eggs sulphites)

Chicken and Bacon Salad

Chargrilled Clonakilty Chicken and crisp smoked bacon, baby leaves, carrot, peppers, red onion,
Cajun potato cubes house dressing.
(Contains mustard sulphites)

Squash & Chickpea Curry

Butternut squash and chickpea South Indian curry with onion peppers Coconut milk aromatic
spices fragrant rice.

Turkey and Ham

Traditional Turkey and honey glazed Ham with herb and apricot stuffing, rosemary gravy and
Cranberry sauce
(Contains wheat milk mustard sulphites celery)

Baked Hake

Baked fillet of Hake with rosti Potato, braised fennel and Roast tomato coulis
(contains fish sulphites)

Roast Beef

Roast Sirloin of Irish Beef roast potatoes roast potatoes Yorkshire pudding pan roast port jus
(Contains wheat egg milk sulphites)

Beer Battered Fish N Chips

Lightly battered fillet of fresh cod, homemade tartare sauce, pea purée & Cookhouse fries
(contains wheat fish sulphites)

McGettigan's Beef Burger

Topped with Mature cheddar cheese and Beef Tomato
(Contains wheat egg milk sulphites)

Brownie

The Address Chocolate Brownie, raspberries, crème Chantilly
(contains eggs milk soya)

Apple crumble

Hot baked Apple Crumble tart with Vanilla bean Ice cream Cinnamon Anglaise
(contains wheat milk egg)

Lemon Slice

Brule Lemon Slice ,with blue berry compote , cream and white chocolate scroll
(Contains wheat, egg , milk)

€45.00 Per Person

