ROE

"Too much of a good thing can be wonderful."
— Mae West

GRADUATION MENU

STARTERS

SOUP OF THE DAY

DRESSED CRAB COCKTAIL
Crème fraîche, samurai sauce, sourdough toasts, dressed organic baby leaf salad

ATLANTIC SEAFOOD CHOWDER
Brown bread

WHIPPED GOATS CHEESE
Sourdough croûtes, pear, pickles and rocket

CONFIT LEG OF DUCK
Rich red wine jus, warm baby potato and red onion salad

MAINS

CHICKEN
Wild mushroom stuffing, wrapped in Parma ham, classic sauce Reform

HERB CRUSTED HAKE
Provençal vegetables, Peruvian sauce

ROAST CHUMP OF LAMB
Butternut squash, baby corn, sauce financière

ROAST SIRLOIN OF IRISH HEREFORD BEEF
Red wine jus

10OZ SIRLOIN STEAK
€10 supplement

CHEF'S FISH OF THE DAY SPECIAL

DESSERT

TRADITIONAL PECAN PIE
Maple Syrup, Butterscotch Sauce & a Jack Daniels Ice cream (1,3,7,8)

RASPBERRY & VANILLA SCENTED PARFAIT
Maple Syrup, Butterscotch Sauce & a Jack Daniels Ice Cream (1,3,7,8)

WARM CHOCOLATE PUDDING
Chocolate Fudge Sauce & a Baileys Brown Bread Ice Cream (1,3,7)

MANDARIN & PASSIONFRUIT MOUSSE
Topped with Tuiles (1,3,7)

If you have any allergies please inform your server

ALLERGENS (w) Wheat (V) Vegan
1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts
6.Soya 7.Milk 8.Nuts 9.Celery 10.Mustard
11.Sesame 12.Sulphites 13.Lupin 14.Molluscs