



St Patricks Day Menu Amuse bouche

Starters

Cream potato soup, roasted garlic, Kilree gold
& nutmeg croutons

Potted smoked trout, poached egg, toasted
soda bread & watercress

Traditional corned beef, piccalilli, toasted sour
dough bread

Main course

Steamed salmon, sauté potatoes, cucumber,
parmentier sauce & deep fried oyster

Classic Irish stew, pickled red cabbage

Collar bacon, cabbage, and Champ & parsley
sauce

Fried Parsnip dumplings, walnuts spinach,
marjoram & Irish Gabriel cheese

Desserts

Irish apple shortbread with Yellowman Ice
cream.

Chocolate and Guinness mousse with aerated
chocolate, crunchy crumb

Irish coffee verrine

£18.95 Inc. VAT @ 20%

Please speak to a member of staff or
student if you have any food allergies.

