

GRADUATION

GLASS OF BUBBLES ON ARRIVAL

MINISTRONE

Rich tomato, vegetable & pasta soup

CHICKEN WINGS

House hot sauce & blue cheese dip

JOSPERS PÂTÉ (GF)

Smooth chicken liver pâté with thick sliced toast & caramelised red onions

CLASSIC PRAWN COCKTAIL

Cold water prawns, Marie Rose & wheaten bread

WARM BRUSCHETTA

With sundried tomato, basil pesto & balsamic reduction

HALLOUMI SUPER SALAD (V, VGN)

Mixed leaf salad with sun blushed tomato, red onion, cucumber, pumpkin & sesame seeds, balsamic syrup topped with halloumi chips

SEABASS

Pan seared, fondant potatoes, Chef's vegetables & sauce vierge

SUPREME OF CHICKEN

Roast potatoes, Chef's vegetables, mash & gravy

BANG BANG CHICKEN

Battered chicken pieces, stir-fried vegetables, Phuck Phuck sauce sesame seeds & fries

DAUBE OF BEEF

Whipped mash, baby onion, red wine jus & Chef's vegetables

LINEN BURGER

McAtamney's award-winning burger, brioche bun, fully dressed, bacon, cheddar cheese, Ballymaloe relish, slaw & fries

RAVIOLI (V, VGN)

Pea and shallot pocketed pasta with sunblushed tomato, baby onions, garlic, olive oil & fresh basil

SIRLOIN OR RIBEYE

Salt aged, served with roast tomato, chips & creamy pepper sauce
Supplement 15

SIDES 5.5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, CHEESY GARLIC BREAD, GARLIC BREAD

DESSERT

ETON MESS

Berries, whipped cream & fresh meringue

CHEESECAKE

White chocolate & raspberry chantilly cream

STICKY TOFFEE PUDDING

Toffee sauce & vanilla ice cream

RASPBERRY & FRANGIPANE TART (VGN, GF)

with berry compote

2 courses £26pp 3 courses £32pp



Our kitchen handles all 14 allergens. Please ask your server for all information relating to allergens and food menu items



It's
**GRADUATION
TIME**

ten sq



hotel