



# On your Confirmation Day

3 course €35

## *Soup Du Jour (c)*

Served with homemade breads (g,d)

## *Slow Cooked Belly of Pork*

Pickled Shimeji mushrooms, wasabi & yuzu gel, crispy kale,  
served with a soy & lemongrass broth (g,So,Se,m,s)

## *Citrus Cured Salmon*

Pickled Daikon radish, charred lemon yogurt,  
Chinese leaf & celery gel (f,d,m,s,c)

## *Poached Nectarine Salad*

Whipped feta, candied walnut, chicory & mesclun leaves,  
in an apricot dressing (d,n,s)



## *Ballotine of Chicken*

Stuffed with mushroom & baby spinach, served with Parmesan croquettes,  
cavolo nero, broad beans & jus (g,d,e,s,c)

## *Catch of the Day*

Please see your server for today's catch of the day

## *Roast Turkey & Baked Ham*

Sage & onion stuffing, brussel sprouts, creamy mash potato,  
roast potato & cranberry jus (c,g,s,d)

## *Wild Mushroom & Hazelnut Risotto*

Topped with Parmesan cheese & drizzled with Lannleire honey (n,d)

## *Lamb Shank*

Served with gratin potato, heirloom  
baby carrots & lamb jus (d,c,s)



## *Scholars Sundae*

Chocolate brownie with white chocolate crumb, cream  
Vanilla ice cream, hazelnuts, praline & rich chocolate sauce (n,d,e)

## *Vanilla Cheesecake*

Cinnamon crumb. coffee ice-cream & salted caramel sauce (g,d,e)

## *Sticky Toffee Pudding*

Salted caramel sauce, homemade white chocolate & orange ice-cream (g,d,e)

## *Lemon & Raspberry Mousse Cake*

Meringue, fresh raspberries, raspberry gel,  
lemon curd & lemon sorbet. (g,d,e)