



## Graduation Options 2018/2019

2 course lunch with Tea/Coffee €18.95pp

3 course lunch with Tea/Coffee €22.95pp

2 course dinner with Tea/Coffee €22pp

3 course dinner with Tea/Coffee €27pp

### Starters

#### **Homemade Cream of Vegetable Soup**

*Served with Homemade Brown Soda Bread (1) (7)*

#### **Prawn Cocktail**

*With a Spicy Marie Rose Sauce (4) (14) (7)*

#### **Oven Roasted Bruschetta**

*Topped with Marinated Cherry Tomatoes, Mozzarella & Fresh Basil (1) (3) (7)*

#### **Couscous Salad**

*With Roasted Pumpkin, Chick Peas, Marinated Red Peppers & Greens (1) (6) (10)*

#### **West Coast Creamy Seafood Chowder**

*With Rustic Brown Bread (1) (4) (7)*

#### **Chicken & Mushroom Vol Au Vents**

*In a Creamy Chive Sauce (1) (7)*

#### **Louisiana Chicken Wings**

*With BBQ Sauce & Seasonal Mixed Leaves (1) (10) (6) (3)*

#### **Golden Crumbed Mushrooms**

*Served with Garlic Dip & a Mixed Leave Salad (1) (3) (7) (10)*

#### **House Chicken Caesar Salad**

*With Garlic Croutons, Crispy Bacon & Fresh Parmesan Shavings (1) (7)*

#### **Golden Fried Brie Wedges**

*Served with a Cranberry Sauce (1) (3) (6) (10)*

**(Pick 3 starters from this list)**

## Mains

### **Prime Roast Irish Rib of Beef**

*Accompanied by a Yorkshire pudding & a Red Wine, Tarragon Jus (1) (6) (7)*

### **Grilled Chicken Supreme**

*With Spring Onion Mash & Smokey Bacon & Tarragon Jus (6) (7)*

### **Slow Cooked Pork Belly**

*Served With Carrot Puree, Roasted Butternut Squash (1) (6)*

### **Roast Leg of Lamb**

*Served with Mint Sauce (1) (6)*

### **Chicken Curry**

*Served with Steamed Rice (1) (6)*

### **Oven Baked Fillet of Salmon**

*Served with a Spinach & Beurre Blanc (4)*

### **Teriyaki Marinated Salmon Fillet**

*On a Lemon & Dill Mash with Homemade Salsa Sauce (4) (7) (10)*

### **Poached Fillet of Cod**

*Served with Dill Cream Sauce (4)*

## **(Pick 3 mains from the above list)**

### **Salmon & Smoked Haddock Linguini**

*In a Creamy White Wine & Tarragon Sauce (1) (4) (7)*

### **Wild Mushroom Linguini**

*In a Creamy White Wine Sauce & Garlic Bread (1) (3) (7) (8)*

### **Vegetable Curry**

*Served with Steamed Rice (1) (6)*

### **Vegetarian Lasagne**

*Served with Garlic Bread & A Tossed Salad (1) (6) (3)*

## **(Pick 1 vegetarian main from the above list)**

*All Dishes served with Seasonal Vegetables and Potato of the Day (7)*

## Desserts Selection

### **Warm Apple Pie**

*With Fresh Cream & Ice Cream (1) (3) (7) (8)*

### **Bailey's or Strawberry Cheesecake**

*Served with a Chantilly of Cream and a Fruit coulis (1) (3) (7) (8)*

### **Cream Filled Profiteroles**

*Drizzled in Chocolate Sauce (1) (3) (7) (8)*

### **Warm Chocolate Brownie**

*Accompanied by Vanilla Ice Cream & a Raspberry Sauce (1) (3) (7) (8)*

### **Banoffee Pie**

*Served with Ice-Cream (1) (3) (7) (8)*

### **Chefs Dessert Plate**

*Trio of Desserts served with Fresh Cream (1) (3) (7) (8)*

**(Pick 2 desserts from the above list)**

## **Tea and Coffee Service**

### **\*Allergy Information – Product(s) Contains:**

**(1) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin (14) Molluscs**



*Make your booking by calling 091-588088 or emailing [info@clybaunhotel.ie](mailto:info@clybaunhotel.ie)*