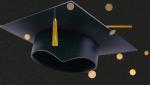
# GRADUATION



#### **GLASS OF BUBBLES ON ARRIVAL**

#### **MINESTRONE**

Rich tomato, vegetable & pasta soup

#### **CLASSIC PRAWN COCKTAIL**

Cold water prawns, Marie Rose & wheaten bread

#### **CHICKEN WINGS**

House hot sauce & blue cheese dip

# **WARM BRUSCHETTA**

With sundried tomato, basil pesto & balsamic reduction

## JOSPERS PÂTÉ (GF)

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

# 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







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