



ARKLE



CLASS OF 2019 GRADUATION MENU

STARTERS

Soup of the Day, Soda bread (1, 2, 7)

Chicken Liver Paté
Whiskey & Apple Chutney, Crispy Toast (2, 4, 7, 14)

Goats Cheese Mousse with Roasted Beetroots, Cherry Tomatoes,
Candied Walnuts, Focaccia Croutons and Basil Pesto (2, 4, 7, 10)

Louisiana Chicken Wings, Blue Cheese Dip,
Celery & Toasted Sesame (1, 2, 3, 5, 8)

MAINS

Glenroyal Burger, Streaky Bacon, Irish Cheddar, Toasted Brioche Bun,
Beef Tomato, Baby Gem, Pickles, Homemade Burger Sauce, Onion Rings and French Fries
(2, 4, 7, 9, 14)

10oz Sirloin Steak, Peppercorn Sauce or Garlic Butter,
with Chunky Chips & Onion Rings (€7 Supplement) (1, 2, 7)

Beer Battered Atlantic Cod, Minted Pea Puree,
Tartar Sauce, Chunky Chips (2, 4, 5)

Traditional Chicken Curry with Basmati Rice, Mango Chutney,
Roasted Cashews, Coriander, and Naan Bread (1, 2, 10)



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Organic Chicken Supreme with Bacon Mash,
Glazed Vegetables and Wild Mushroom Cream (1, 7, 14)

Spinach & Ricotta Tortellini, Parmesan Shavings,
Wild Rocket, Balsamic Reduction (2, 7, 14)

DESSERTS

Spiced Apple & Berry Crumble (2, 4, 7)

Warm Chocolate Brownie with Chocolate Sauce (7)

Baileys & White Chocolate Cheesecake with Berry Cheesecake (2, 4, 7)

Selection of Ice Cream with Crunch Twirl (7)

ALLERGENS

1 - Celery, 2 - Cereals containing gluten, 3 - Crustaceans, 4 - Eggs, 5 - Fish, 6 - Lupin, 7 - Milk,
8 - Molluscs, 9 - Mustard, 10 - Nuts, 11 - Peanuts, 12 - Sesame seeds, 13 - Soya, 14 - Sulphur
Dioxide (sulphites)



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