

Graduation Menu 2020

Soup of the Day (1, 7, 5) GF Option

Served with Soda Bread

Model Farm Sticky Spicy Wings (1,6,9,11,12)

Buffalo Chicken Wings Marinated in a Sweet & Spicy Sauce
served with Crunchy Celery Sticks and a Blue Cheese Dip

Clonakilty Black Pudding & Apple Salad (1, 7, 8, 10, 12)

Traditional Clonakilty Black Pudding with Caramelised Apple, Toasted Cashew Nuts, Feta & Dressed Baby Leaves

Atlantic Seafood Chowder (1,2,4,7,9,12,14) GF Option

Creamy Seafood Chowder with Chunky Fish, Vegetables & Herbs. Served with Soda Bread

Fish Cake with Lemon & Saffron Mayonnaise (1, 3, 4, 7)

Naturally Smoked Haddock, Salmon & Cod, Bandon Cheddar Cheese with Potato, Scallion & Horseradish, Tossed in Panko Breadcrumbs and Shallow Fried

Cajun Spiced Chicken & Bacon Salad (1, 6, 10, 11) GF Option

Spicy Cajun Chicken Fillet with Bacon, Avocado, Mixed Leaves, Garlic Croutons, Cherry Tomatoes & Pickled Cucumber tossed in House Dressing

Roast Rib of Beef (1,3,7,10) GF Option

Roast Beef Served with Yorkshire Pudding, Mash Potato and Seasonal Vegetables
with Brandy & Peppercorn Sauce

Farm Tower Burger (1,3,7) Vegetarian Option

Homemade 8oz Beef Burger topped with Melted Cheddar, Iceberg Lettuce, Beef Tomato & Onion Rings. Served with Sides of Garlic Mayonnaise and Hand Cut Chips
(Please allow a minimum of 20 minutes cooking time)

Pan-fried Fillet of Hake (4,7) GF

Fresh Pan-fried Fillet of Hake with Pesto Mash Potato, Fresh Seasonal Vegetables
and a Tomato Veg Ragu

Pan-fried Chicken Supreme (7,10,12) GF

Supreme of Chicken accompanied by Buttered Seasonal Vegetables, Champ Potato & a Creamy Mushroom & Mustard Sauce

Lasagne Al Forno (1,3,7,9,10,11,12)

Traditional Beef Lasagne topped with melted Mozzarella & Fresh Tomato Sauce. Garnished with Pesto, Balsamic Reduction & Garlic Sourdough Bread. Served with a Crunchy Side Salad

Thai Yellow Chicken Curry (4,9,11) Vegetarian Option GF Option

A Blend of Thai Herbs & Spices with Coconut Cream & Seasonal Vegetables.
Served with Lemon Rice and a Crispy Poppadom

Strawberries & Cream (3, 7) GF

Crushed Meringue with Strawberries & Fresh Cream

Homemade Apple Tart (1,3,7)

With Whipped Cream & Vanilla Ice-cream

Chocolate Brownie (1,3,6,7)

Rich Chocolate Brownie served with Vanilla Ice-Cream

Traditional Bread & Butter Pudding (1,3,7)

Served with Custard & Vanilla Ice-Cream

Tea or Freshly Brewed Coffee

Contains Allergens:

1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy Beans 7. Milk including Lactose 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide/ Sulphites 13. Lupin 14. Molluscs

*Please inform your server of any dietary/allergen requirements.*While we do our best to ensure the isolation of all ingredients, please note that our kitchen contains all major allergens and we cannot guarantee food is 100% allergen free.