

GRADUATION MENU

STARTERS

Soup of the Day

Served with Hastings Stout and Treacle Wheaten

Walnut Crusted Goats Cheese

Pickled Armagh Apple & Malted Bread Crisps

Salt and Pepper Langoustines

Napa slaw, Korean BBQ Sauce & Togarashi Seasoning

Caprese Salad

Marinated Heritage Tomato, Burrata, Lemon, Basil, Balsamic

Summer Garden Salad

Peas, Mangetout, Basil, Rapeseed & balsamic dressing

With Irish Smoked Chicken

Signature Caesar Salad

Little Gem, Black Olive, Grants Bacon, Parmesan, Croutons, Clements Egg

MAIN COURSES

Lisdergan Northern Irish Extra Mature 10oz Sirloin Steak £10 Supplement

Confit Beef Tomato, Roasted Portobello Mushroom, Peppercorn Sauce
& Triple-Cooked Chips

Lisdergan 6oz Gourmet Burger

100% Irish Beef, Brioche, Romaine Lettuce, Beef Tomato, Erin Grove Tomato & Red Pepper Chutney &
Triple Cooked Chips
Add bacon and Cheese £1 each

Hastings Signature Chicken Thai Green Curry

Served with Steamed Basmati Rice, Coriander Flatbread, Clandeboye Natural Yoghurt & Lime

Lisdergan Steak Sandwich

6oz Club Sirloin Steak with Sourdough, Red Onion Jam, Watercress & Triple Cooked Chips

Pan Roast Hake

Hasselback Potatoes, Charred Hispi, Smoked Bacon & White Wine Velouté

Roast Irish Chicken Supreme

Sautéed Parmesan Gnocchi, Broccoli Almondine & Romesco

Garden Pea Risotto

Goats Cheese Crumble & Crispy Leeks



DESSERTS

Sticky Toffee Pudding

Butterscotch Sauce & Glastry Farm Honeycomb Ice-cream

Warm Armagh Apple & Summer Berry Crumble

Teeling Whiskey Ice Cream

Buttermilk Panna Cotta

Macerated Strawberries & Honey Roasted Granola

Chocolate Delice

Raspberry Sorbet & Honeycomb

Vegan Sundae

Salted Caramel Ice cream, Candied Banana, Chocolate Sauce, Biscoff

3 courses for £35 Per Person

Add a glass of Prosecco for £5

Diners with a food allergy or any special dietary requirements are recommended to consult with a member of our team.

