



## Graduation 2 Course Dinner Menu – Includes glass of Sparkling Wine

### Choose either to have a starter or dessert

#### STARTERS

##### **Soup du Jour**

daily made soup served with sourdough bread (allergen 6)

##### **Honey Chilli Chicken**

chilli & coriander glaze, rocket, red onion salad & garlic aioli (allergen 5,6,11)

##### **Classic Caesar salad**

crispy baby gem, croutons, Parmesan shavings with a Caesar dressing (allergen 3, 6, 9, 11, 13)

##### **Fivemiletown Goats Cheese Roulade**

candied heritage beetroot, onion granola (allergen 5,6,7)

#### MAINS

##### **Bushmills Spiked Half Roast Chicken**

celeriac remoulade, fries, salad (allergen 7,12)

##### **Clayton Burger**

A beef patty with smoked bacon & smoked cheese in a toasted brioche bun, salad, skinny fries, onion rings and burger relish (allergen 6,7,13)

##### **Beer Battered Haddock Fillet**

triple cooked chips, tartar sauce & minted mushy peas (allergen 3,6,11,13)

##### **Dry Aged Heritage 10oz Rump Steak (£6.00 supplement)**

confit tomato, field mushroom, pepper sauce & chunky chips (allergen 7,12)

##### **Roast Red Pepper & Chorizo Orzo**

sundried tomato & pesto (allergen 5,6,7,12)

##### **Pea & Mint Risotto**

(allergen 7,12)

#### DESSERTS

##### **Rhubarb & Strawberry Crumble**

creme anglaise & vanilla ice cream (allergen 6, 7)

##### **Fresh Fruit Salad**

with fresh cream (allergen 7)

##### **Pear and Almond Tart Tatin**

toffee sauce, milk ice cream (allergen 6, 7)

##### **Selection of Ice Cream**

ask server for flavours (allergen 7)