

Waterfront Restaurant

Fine Dining Evenings

Every Thursday evening during term time

6.30pm for 7.00pm sit down

Level 3 Professional Cookery students fine dining menu

£18.00 per person

Sample Menu

Amuse

Parsnip Soup

with Apple foam

Starter

Cashel Blue Cheese Bruschetta

with caramelized pears

Fish

Salmon, Black Pudding Puree, Smoked Bacon Crisp, Saute Peas and Onions

with an apple jelly

Main

Duo Of Pressed Belly Pork and Pork Tenderloin

Served with Colcannon, glazed carrots and an Irish Cider Jus

Dessert

A Trio of Desserts, Irish Dark Chocolate Tart, Guinness Ice Cream

and Bailey's crème brûlée

Coffee or Tea

To enquire about specific menus please visit the website or telephone 01302 553833