

# *Irish Theme Night* £22

*Thursday 16<sup>th</sup> March 2017*

Head Chefs: Caitlin Hylands and Tyler Metcalfe

## *Amuse Bouche*

**Steak and Guinness Pasty**

*Small puff pastry bites filled with steak and rich Guinness gravy*

## *Starter*

**Leek and Potato Soup**

*A classical Irish comfort food served with Celtic knot bread*

## *Main*

**Pork Medallions in Apple Cider Gravy**

*Wrapped in Bacon, served with creamy mash and seasonal vegetables*

## *Dessert*

**Chocolate Pots**

*A decadent double chocolate mousse with layers of chocolate cake and baileys ice-cream garnished with hazelnut brittle*

## *Tea, Coffee & Petit Fours*

**Pots of Gold served with a Mini Guinness**

*Rich salted caramel filled chocolates—served with a shot of Kahlua topped off with Bailey's cream*



**Doncaster  
College**

**University  
Centre**

**WATERFRONT**

RESTAURANT & CONFERENCE CENTRE

