

GRADUATION MENU

THE FLYING ENTERPRISE LOUNGE

STARTERS

Homemade cream of vegetable soup

Chef's homemade chicken liver pate served with warm toast & red onion marmalade

Garlic ciabatta topped with cheddar cheese with a three leaf salad

Warm Cajun chicken salad with a honey & mustard dressing

MAIN COURSE

Prime roast rib of Irish beef with gravy

Oven baked fillet of fresh salmon with a leek & white wine sauce

Supreme of chicken with herb & onion stuffing with red wine gravy

(All the above served with creamed potatoes & vegetables)

Spicy chicken fajita with sour cream & quacamole with french fries & a three leaf salad

Deep fried breaded scampi served with french fries, three leaf salad & tartar sauce

Tea/Coffee

€19.95

Desserts available- please ask waiting staff