

Absolute Hotel

LIMERICK

GRADUATION DINNER MENU €25.00

Soup of the Day (V) (CF)

served with our own rustic brown soda bread

Cashel Blue Cheese Salad (V) (CF)

Balsamic tomato, toasted pine nuts, apple, ballyagran leaf salad

Smoked Fish Fishcake

Breaded fishcake, pickled vegetables, winter leaves, citrus aioli

Hot & Spicy Absolute Chicken Wings (ACF)

Confit chicken wings, sweet and spicy dressing, crozier blue dip, celery sticks

9oz Striploin Steak (ACF) (€6 Supplement)

Stuffed mushroom, mushroom ketchup, roast shallot & homemade chips

Supreme of Chicken (CF)

Creamed leek, turnip puree, chicken jus

Absolute Signature Burger (ACF)

Chorizo jam, pickled cucumber, farmhouse cheddar, tobacco onion, baby gem, brioche bun

Atlantic Hake Wrapped In Smoked Bacon (CF)

Tender stem broccoli, brown butter, creamed mashed potato

Smoked Cheddar & Spring Onion Risotto (V) (CF)

Roast tomato oil, winter leaves

Lemon and Blueberry Trifle (ACF)

Lemon posset, crème Chantilly, blueberry and thyme jelly, citrus and polenta cake

Chocolate Jaffa Pot (ACF)

Chocolate mousse, orange jelly, brownie chunks, honeycomb

Cornish Clotted Cream Ice Cream (ACF)

Winter berries coulis

WE PROUDLY SOURCE INGREDIENTS LOCALLY

C.S. Fish Doonbeg. Adare Farm Ice Cream. Noel O'Connor Meats. Ballyagran Organic Leaves. Enda Aherne's Butcher.

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

For details of all allergen information, please ask your server

WE SERVE ONLY IRISH BEEF