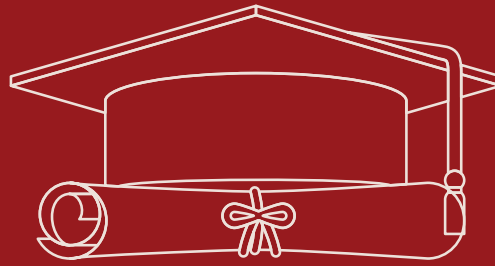


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Happy
Graduation

CLASS OF 2026



Graduation Menu

3 COURSES | 57 PER PERSON

Starters

ONION BHAJI (VE)

Onion and samphire coated with gram flour and spices (9)

CHICKEN TIKKA KEBAB

Chicken thigh in a classic tandoori marinade (4, 12)

PRAWN MASALA

Tiger prawns, masala sauce, sesame & chilli dust (1A, 5D, 11)

RAGDA PATTICE (V)

Spiced potato cakes, curried chickpeas, blueberries, chutneys & yogurt (1A, 4)

Sides

Served family-style to the table

GUNPOWDER CHIPS

Salt & Chilli Masala Fries

YELLOW LENTILS

Tempered yellow lentils with cumin, garlic & fresh coriander

PLAIN & BUTTER NAAN (VG) (1A, 4, 7)

Mains

Served With *Pilau or Basmati Rice*

PANEER & CORN SAAG (V)

Spinach, dill & fenugreek puree, paneer, sweetcorn kernels & browned garlic (4)

BUTTER CHICKEN

Chicken poached in a fragrant creamy tomato sauce (4, 12)

MUSHROOM MATAR (V)

Portobello mushrooms and petit pois in a spiced onion tomato masala (4)

MURGH TIKKA MASALA

Chicken tikka, fenugreek, smoky onion tomato sauce (4, 12)

Desserts

CHOCOLATE TEMPTATION CAKE

Served with nut crumble and chocolate ice-cream (1A, 3A, 3B, 3C, 4, 7, 10)

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with homemade berry coulis (1A, 3A, 3B, 3C, 4, 7, 10)

SORBET SELECTION (VE)

Assortment of sorbets - please ask your server for today's selection

Please note there is a 12.5% service charge for groups of 5 or more.

Allergens

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E Brazil, F-Pistachio, G Macadamia, H-Walnut) 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin