

isabelle's

Happy 
Graduation
 Class Of 2026



Graduation Menu

3 Courses | 65 Per Person

TOAST TO THE CLASS OF 2026

with a *glass of prosecco* on arrival
for every guest, on us

STARTERS

CHICKEN CROQUETTES [1a,4,7,12,13]
cajun mayonnaise

CRISPY CALAMARI [1a,4,6,12,13]
lime aioli, mango & passionfruit salsa

GOAT'S CHEESE PARFAIT [3a,4]
ardsallagh, smoked almonds, honeycomb

MAINS

ROASTED IRISH CHICKEN SUPREME [4,9,13]
fondant potatoes, corn purée, mushroom jus

COD FILLET LOIN [4,8,13]
creamy asparagus risotto

SWEET SOY GLAZED TOFU [11][ve]
peppers, tenderstem, sesame

100Z RIBEYE [4,9,13] +12
from the grill

SIDES

GOLDEN FRIES

CREAMY MASH [4]

TENDERSTEM BROCCOLI [3a,4]
with almonds

HERITAGE TOMATO SALAD [13]

DESSERTS

CLASS OF 2026 TIRAMISU [1a,4,7]
Finished With An Edible Graduation Hat

ISABELLE’S PUDDING [4,7]

LEMON SORBET

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO BOOKINGS OF 5 OR MORE

While we make every effort to accommodate dietary requirements, we cannot guarantee the absence of allergen cross-contamination.

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, I-Pine Nuts), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin