

**Evening Function 12th & 18th March 2026
St Patricks Night**

Note: For information on allergens, please consult the sheet in your menu folder. If you have any questions, please ask a member of staff.

3 courses with tea and coffee for £24.95

STARTERS

Watercress and potato soup (mk, gf)

Tenderstem broccoli and cheese puff pastry tart (mk, ccg)

Cod Fish cakes (fh, ccg)

Served with tartar sauce

(Both starters are served with a warm bread roll)

MAIN COURSES

8oz Sirloin Steak cooked to your liking (mk, gf)

Served with a creamy whiskey sauce, Guinness beer battered onion rings (ccg), chips, peas, grilled tomato

Please specify how you would like your steak cooking upon pre order.

Irish coddled pork loin chop with Cider (mk, gf)

Braised with root vegetables and cabbage

Baked Cod (nts, mk, gf, fh)

Served with a chive and parsley pesto cream sauce

Vegetarian stew pie (vg, gf)

Topped with colcannon

Pork, Cod and Stew Pie Served with new potatoes, braised leeks and roasted root vegetables

DESSERTS

Irish cream and chocolate cheesecake (mk, ccg, v)

Served with Pouring cream

Whiskey Apple Tart (v, ccg, mk)

Served with custard

Tea and Coffee with mints

Allergy abbreviations: CLY- Celery, CCG- Cereals containing gluten, CSN- Crustations, EG- Egg, FH- Fish, LN- Lupin, MK- Milk, MLS- Molluscs, MSD- Mustard, NS- Nuts, PNTS- Peanuts, SMSS- Sesame seeds, SYA- Soya, SDE- Sulphur dioxide, GF- Gluten free. Other Codes; V- Vegetarian, VN- Vegan

For more information

Send an email to fifthonfourth@thekingscofeacademy.org

Call on 01782 794064