

HOLOHAN'S

Pantry

QUB CONFERENCE MENU

11.06.26

MAINS

6OZ SIRLOIN STEAK

French fries, pepper sauce (GF)

PAN FRIED WHOLE SALMON

crushed baby boills, bacon & leek velouté (GF)

HANDMADE VEGAN PIE

served with mash, seasonal vegetables (V)(GF)

HOLOHAN'S PAN BOXTY

served with glazed seasonal veg & choice of:
roast chicken, mushroom & tarragon cream (GF)
beef & Worcester sauce (GF)

wild mushrooms, truffle, celeriac, black garlic (GF)(Veg)(V available)

DESSERTS

GUINNESS STICKY TOFFEE PUDDING

toffee sauce vanilla ice cream

PASSION FRUIT BAKED CHEESECAKE

caramelised white chocolate

RHUBARB & APPLE CRUMBLE

vanilla ice cream (Veg)(GF)(V available)

ESPRESSO CREME BRULEE

Please note a discretionary service charge of 10% will be added to all groups of 5+, this goes directly to staff.
To ensure a safe dining experience please alert staff to any food allergies. Our staff will do their best to advise you on your menu choice but we cannot guarantee that any dish is completely free from allergens.
Splitting bills is at the discretion of your server.