

Herbert Park Hotel

AND PARK RESIDENCE

STARTER

Chicken Consommé

vegetables and turkey dumplings

Crispy Fish Cake

fennel and pickled radish salad, spiced mayo

Prawn and Honeydew Melon Cocktail

pineapple salsa and marie rose sauce

Ham Hock Terrine

spiced apricot chutney, toasted brioche, and port wine syrup

Poached Pear and Pomegranate Salad

gorgonzola and champagne vinaigrette

MAIN COURSE

Roast Turkey and Baked Ham

sage and onion mash, stuffing, glazed vegetables and cranberry jus

Grilled 8oz Black Angus Sirloin Steak or 8oz Prime Fillet*

*wild mushrooms, roasted carrots and dauphinoise potato,
parsnip puree, marrow jus*

Confit Duck Leg

*potatoes sarladaises, stuffing, red cabbage, grand marnier
and mandarin jus*

Pan-Fried Wild Stone Bass

celeriac and truffle remoulade, tomato beurre blanc

Baked Irish Salmon Fillet

*parmesan herb crust, champ potatoes, baked cherry
tomato, and shrimp beurre blanc*



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Wild Mushroom Risotto

*roasted butternut squash, mushroom,
spinach and truffle pesto*

DESSERT

Christmas Pudding

vanilla ice cream, spiced crème anglaise, crystallised fruit

Mixed Berries and Sherry Trifle

crème patissière

Apple Tart

caramel sauce and caramelita ice cream

Chocolate Fondant

raspberry sorbet, white chocolate sauce

Cheese Board**

*gruyere, sainte-maure de touraine, st kevin's brie, hegarty's cheddar
cheese, cashel blue, grapes, walnut, chutney & biscuits*

Freshly Brewed Tea or Coffee with Mince Pies

2 Course Lunch €49.50/ 3 Course Lunch €59.50

2 Course Dinner €69.00/ 3 Course Dinner €79.00

*€6.50 supplement

**€4.50 supplement

A service charge of 12.5% applies for group of 10 persons and above.
All our fresh meat and seafood are of traceable Irish origin and sourced
from the highest quality Irish suppliers. This menu contains allergens,
should you require advice please ask a staff member

