

Herbert Park Hotel

AND PARK RESIDENCE

Chicken Consommé

vegetables and turkey dumplings

Irish Cured Salmon in Jameson and Beetroot

pickled cucumber salad, dill, and honey vinaigrette

Prawn and Honeydew Melon Cocktail

pineapple salsa and marie rose sauce

Duck Foie Gras Terrine

spiced apricot chutney, toasted brioche, and port wine syrup

Warm Thai Chicken Salad

pickled vegetable and cucumber, honey & soya sauce

Poached Pear and Pomegranate Salad

gorgonzola and champagne vinaigrette



Roast Turkey and Baked Ham

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

Grilled 8oz Black Angus Sirloin Steak or 6oz 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 herbs crust, champ potatoes, baked cherry tomato,
and shrimp beurre blanc*

Wild Mushroom Risotto

roasted butternut, spinach, parmesan cheese

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Christmas Pudding

vanilla ice cream, spiced crème anglaise, crystallized fruit

Mixed Berries and Sherry Trifle

crème patissiere

Apple Tart

caramel sauce and caramel ice cream

Chocolate Fondant

raspberry sorbet, white chocolate sauce

Cheese Board**

*comte sainte - maure de touraine, cooleeney, 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 - €69.50 / 3 Course Dinner - €79.50

*€ 6.50 supplement

**€ 4.50 supplement

There is no service charge at Herbert Park Hotel 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