

# Herbert Park Hotel

AND PARK RESIDENCE

## Christmas Eve Buffet Lunch

### salads from the buffet

selection of home baked breads  
mixed leaves and dressings  
new potato, egg and spring onion salad, honey mustard mayonnaise  
roasted vegetables and couscous, with balsamic reduction  
sliced cucumber with lemon and dill yoghurt  
tomato, red onion, basil and olive salad  
linguine with courgette, sundried tomato and shaved parmesan cheese  
chickpea, chorizo and watercress salad with a minted sweet pepper dressing

### platters from the buffet

smoked and cured fish platter with smoked salmon and gravadlax  
whole fresh salmon, seafood terrine  
vegetable antipasti with anchovies, olives, artichokes and fine beans  
cantaloupe and honeydew melon, seasonal berries, mint and parma ham  
marinated shrimps and prawns with marie rose sauce  
cold meat platter with salami, chorizo and smoked chicken  
lemon and honey glazed chicken breast with pineapple salsa  
tomato and buffalo mozzarella with basil pesto  
boiled eggs in chive cream and dusted with paprika  
venison terrine with cranberry chutney

### hot dishes from the buffet

honey glazed baked ham with caramelized apples and mustard cream  
roast turkey with traditional stuffing, brussel sprouts, chestnuts with cranberry sauce  
baked salmon, wrapped in parma ham served on braised fennel and celery, sauté tiger prawns, saffron beurre blanc  
herb crusted roast irish beef striploin, mushrooms and shallots confit, yorkshire pudding and gravy  
slow roasted duck leg on braised red cabbage with mandarin jus  
ricotta and spinach tortellini with white wine and pesto cream sauce  
seasonal vegetables with herb butter, roast potatoes in goose fat

### desserts from the buffet

warm christmas pudding with brandy custard  
mulled fruit trifle with roasted nuts  
snowy christmas log with mango mousse  
maxim éclairs with chantilly cream & fresh strawberries  
winter berry brûlée with white and dark chocolate mousse  
seasonal fruit platter and fresh fruit salad with chantilly cream  
traditional mince pies  
cheese board: comté, sainte-maure de touraine, brie, cashel blue, grapes,  
walnuts, chutney, biscuits

freshly brewed tea or coffee

€89.50 per person

children's menu available

there is no service charge at herbert park hotel and park residence  
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