



Table d'hôte Lunch Menu

starters

french onion soup

with baked gruyere crouton

dublin bay crab

roasted red pepper and mango cilantro

shrimp and prawn cocktail

with pineapple salsa, spiced marie rose sauce

roasted baby beetroots

walnut pralines and st. tola goat's cheese

chicken and vegetable terrine

pineapple puree, mint and oregano dressing

poached pear and pomegranate salad

cashel blue and herb vinaigrette

main courses

thai green chicken fillet

roasted sweet potato, sauteed spinach, coconut and coriander sauce

rack of wicklow lamb with hazelnut crust *

fondant potato, confit shoulder bon bon

8oz irish fillet steak or**

grilled 8oz irish sirloin steak*

dauphinoise potato, baby shallots confit and café de paris butter

baked loin of kilmore quay cod

grilled artichoke, sarladaise potatoes, seasonal greens, tomato and salsa verde

baked salmon

chive mash, cherry tomato and saffron sauce

roasted butternut risotto

green beans and spinach



desserts

valrhona chocolate crème brûlée
short bread biscuit

gingered peach tarte tatin
vanilla ice cream

mixed berry sherry trifle
crème patissiere

rhubarb and almond crumble
vanilla bean and crème anglaise

cheese board*
*comté, sainte-maure de touraine, cooleeney, hegarty's cheddar,
cashel blue, grapes, walnuts, chutney and biscuit*

Freshly Brewed Coffee or Tea

two Courses - €29.50 three Courses - €34.50

* €4.50 supplement
** €6.50 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

