



Table d'hôte Sunday 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

Herbert Park Hotel Roast of the Day

roast leg of wicklow lamb with thyme jus

roast rib of irish of beef with green peppercorn sauce

**roasted glin valley free range chicken with fresh herb stuffing
& mushroom sauce**

all above dishes are served with selection of potatoes and seasonal vegetables

baked loin of kilmore quay cod

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

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

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

