



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 with melon

roasted baby beetroots
walnut pralines and st. tola goat's cheese with sundried tomato pesto

chicken and apricot ballotine
chickpea harissa salad, saffron lime dressing

poached pear and pomegranate salad
cashel blue and herb vinaigrette

main courses

duck confit
cabbage and lentil salad, sarladaise potato, cherry and port jus

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

irish baileys crème brulée
berry compote

apple tart fine
caramelita ice cream and butterscotch sauce

mixed berry sherry trifle
crème patissiere

pear 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

