



Sample À La Carte Dinner Menu

~ Starters ~

Chicken Consommé €9.50

Vegetable and Turkey Dumplings

Irish Cured Salmon in Jameson and Beetroot €9.50

Pickled Cucumber Salad, Dill and Honey Vinaigrette

Prawn and Honeydew Cocktail €10.50

Pineapple Salsa and Marie Rose Sauce

Ballinwillin Black Pudding and glazed purple potato €9.50

Spicy tomato chutney and hollandaise sauce

Duck Foie Gras Terrine €10.50

Spicy Grilled Figs, Toasted Brioche and Port Wine Syrup

Poached Pear and Pomegranate Salad €9.50

Gorgonzola and Herb Vinaigrette

~ Main Courses ~

Roast Turkey and Baked Ham €25.50

Sage and Onion Mash, Stuffing, Glazed Vegetables and cranberry Jus

Slow Roasted Goose €34.00

Sarladaise Potato, Stuffing, Red Cabbage, Grand Marnier and Mandarin Jus

Seafood Linguine with Sundried Tomato Crème Sauce €23.50

Linguine Pasta with Fish in Season, Prawns and Roaring Bay Mussels

8oz Irish Fillet Steak €34.50 or

Grilled 8oz Irish Sirloin Steak €29.50

Wild Mushrooms and Potato Cannelloni, Marrow Jus

Pan-fried Wild Stone Bass €26.50

Celeriac and Truffle Remoulade, Tomato Beurre Blanc

Baked Irish Salmon Fillet €26.50

Parmesan Herb Crust, Champ Potatoes, Baked Cherry Tomato, Lobster and Shrimp Beurre

Wild Mushroom Risotto €21.50

Baked Sainte-Maure Cheese and Crispy Root Vegetables

~ Sides ~

Roquefort Mash €4.50

French Fries €4.50

Chunky Fries €4.50

Buttered Tender Stem Broccoli €4.50

Seasonal Vegetables €4.50

Mixed Greens, House Dressing €4.50

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 member of staff