



Sample of 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 goosnargh goose on braised red cabbage with mandarin jus
pumpkin and sweet potato cannelloni baked in béchamel and gratinated with mature cheddar
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 (may 2011), sainte-maure de touraine, brie, cashel blue, grapes,
walnuts, chutney, biscuits

freshly brewed tea or coffee

€59.00

children's menu available

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