



## À La Carte Dinner Menu

### starters

**french onion soup €8.50**

*with baked gruyere crouton*

**salmon nicoise €9.50**

*quail egg and light tarragon mayonaise*

**shrimp and prawn cocktail €8.50**

*with pineapple salsa, quail egg, spiced marie rose sauce*

**st. tola goat cheese brulee €8.50**

*smokey tomato chutney and toasted sourdough*

**smoked duck salad €9.50**

*thai glass noodle, ginger and honey dressing*

**poached pear and pomegranate salad €8.50**

*cashel blue and herb vinaigrette*



## main courses

**silver hill duck leg confit €27.50**

*smokey streaky bacon and white bean cassoulet*

**pistachio crusted rack of wicklow lamb €29.50**

*cooleeney mash, glazed asparagus and thyme jus*

**8oz irish fillet steak €34.50 or**

**grilled 8oz irish sirloin steak €29.50**

*dauphinoise potato, baby shallots confit and café de paris butter*

**baked hake fillet and shrimp rockefeller €25.50**

*boulangere potatoes and saute spinach*

**seafood linguine with sundried tomato crème sauce €23.50**

*linguine pasta with fish in season, prawns and roaring bay mussels*

**baked salmon €24.50**

*green pea mash and minted yogurt sauce*

**wild mushroom risotto €21.50**

*broadbean and seasonal vegetables*

## sides

**cooleeney 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 staff member

