



## À La Carte Dinner Menu

### starters

**french onion soup €8.95**

*with baked gruyere crouton*

**dublin bay crab €9.95**

*roasted red pepper and mango cilantro*

**shrimp and prawn cocktail €8.95**

*with pineapple salsa, spiced marie rose sauce*

**roasted baby beetroots €8.95**

*walnut pralines and st. tola goat's cheese*

**chicken and vegetable terrine €8.95**

*pineapple puree, mint and oregano dressing*

**poached pear and pomegranate salad €8.95**

*cashel blue and herb vinaigrette*



## main courses

### **thai green chicken fillet €28.50**

*roasted sweet potato, sauteed spinach, coconut and coriander sauce*

### **rack of wicklow lamb with hazelnut crust €31.00**

*fondant potato, confit shoulder bon bon*

### **8oz irish fillet steak €36.00 or grilled 8oz irish sirloin steak €31.00**

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

### **baked loin of kilmore quay cod €27.00**

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

### **baked salmon €26.00**

*chive mash, cherry tomato and saffron sauce*

### **roasted butternut risotto €22.50**

*green beans and spinach*

## sides

**cooleeney mash €4.50**

**french fries €4.50**

**chunky fries €4.50**

**battered 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

