



Table D'hôte Lunch Menu

starters

**french onion soup**

*with baked gruyere crouton*

**salmon nicoise**

*quail egg and light tarragon mayonaise*

**shrimp and prawn cocktail**

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

**st. tola goat cheese brulee**

*smokey tomato chutney and toasted sourdough*

**smoked duck salad**

*thai glass noodle, ginger and honey dressing*

**poached pear and pomegranate salad**

*cashel blue and herb vinaigrette*

main courses

**silver hill duck leg confit**

*smokey streaky bacon and white bean cassoulet*

**pistachio crusted rack of wicklow lamb \***

*cooleeney mash, glazed asparagus and thyme jus*

**8oz irish fillet steak\*\* or**

**grilled 8oz irish sirloin steak\***

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

**baked hake fillet and shrimp rockefeller**

*boulangere potatoes and saute spinach*

**seafood linguine with sundried tomato crème sauce**

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

**baked salmon**

*green pea mash and minted yogurt sauce*

**wild mushroom risotto**

*broadbean and seasonal vegetables*



## desserts

**white chocolate and banana brownie**  
*dulce de leche and vanilla ice cream*

**apple tart fine**  
*carmelita ice cream and butterscotch sauce*

**mixes berries and 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 - €28.50    three Courses - €33.50**

\* **€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

