



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

