



Table d'hôte Sunday Lunch Menu

starters

**french onion soup**

*with baked gruyere crouton*

**dublin bay crab**

*roasted red pepper and mango cilantro*

**shrimp and prawn cocktail**

*with pineapple salsa, spiced marie rose sauce*

**roasted baby beetroots**

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

**chicken and vegetable terrine**

*pineapple puree, mint and oregano dressing*

**poached pear and pomegranate salad**

*cashel blue and herb vinaigrette*

main courses

**Herbert Park Hotel Roast of the Day**

**roast leg of wicklow lamb with thyme jus**

**roast rib of irish of beef with green peppercorn sauce**

**roasted glin valley free range chicken with fresh herb stuffing  
& mushroom sauce**

*all above dishes are served with selection of potatoes and seasonal vegetables*

**baked loin of kilmore quay cod**

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

**roasted butternut risotto**

*green beans and spinach*



## desserts

**valrhona chocolate crème brûlée**  
*short bread biscuit*

**gingered peach tarte tatin**  
*vanilla ice cream*

**mixed berry sherry trifle**  
*crème patissiere*

**rhubarb 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 - €29.50    three courses - €34.50**

\* €4.50 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

