

THE TERRACE LOUNGE DINNER MENU



soups

vegetarian soup of the day, homemade brown bread	€8.00
seafood chowder with garlic croutons, homemade brown bread	€9.00
french onion soup, baked gruyere crouton	€8.50

herbert park special

half sandwich of tuna, chicken or ham, cup of soup of the day, mixed salad	€10.50
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salads

grilled goat s cheese salad, roasted beetroot, garlic croutons	€13.00
caesar salad with cajun chicken and parmesan cheese	€14.50
nicoise salad with tuna, egg, black olives, french beans & artichokes	€12.95

light meals

leek and roquefort tart with a pear & walnut salad, honey dressing	€13.00
smoked chicken wrap with guacamole, salsa, lettuce, sour cream	€11.95
mini steak sandwich, sauté onions, lettuce and tomato served with french fries	€17.50
beef & vegetable lasagne, side salad	€15.50
dublin bay fish and leek pie, side salad	€15.50
marinated lamb fillet, rocket salad, minted cucumber relish	€15.50
spicy chicken wings, side salad, fries, blue cheese dip	€13.00
cold seafood platter: fresh cooked prawns, atlantic crab claws, irish smoked salmon, half irish sea lobster, marierose sauce & lemon mayo	€28.50

pasta

linguine pasta, mixed olives, artichoke and garlic infused tomato sauce, cheese	€14.50
tagliatelle with smoked chicken in mushroom and cheese sauce	€15.50

we respectfully ask that all children remain seated and under adult supervision
many of the above dishes are gluten free, please ask your server for advice
all of our beef is of irish origin and our fresh produce is sourced from the highest quality irish suppliers

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main course

grilled salmon, chive mash, seasonal vegetables, lemon beurre blanc	€18.50
home made irish beef burger with brioche bun, streaky bacon and onion batter, mature cheddar, fries	þ19.00
crispy beer battered cod, homemade chips, tatare sauce, pea mash	þ19.00
sauté tiger prawns with stir fry vegetables on egg noodles	€18.50
grilled irish beef sirloin, pepper sauce, side salad and french fries	€29.50
cape malay chicken curry with steamed basmati or wholegrain rice	€17.50
wicklow lamb shepherd s pie with buttery mashed potato	þ15.50

desserts

warm chocolate fudge pudding, fresh berries, vanilla ice cream	þ8.00
apple tart fin, carmelita ice cream, butterscotch sauce	þ8.00
raspberries with oatmeal cookie crumble & mint diplomat cream	þ8.00
vanilla crème brulee, berry compote, homemade shortbread	þ8.00
fresh fruit salad, ice cream or cream	þ8.00
cheese board: comté (may 2011), sainte-maure de touraine, roquefort, brie, cashel blue, grapes, walnuts, chutney, biscuits	þ10.50

beverages

choice of tea / filtered coffee per pot	þ4.70
cappuccino / hot chocolate / double espresso	þ4.25
espresso	þ3.75

this menu contains allergens. should you require advice please ask a staff member
charges apply for car parking, please pay at hotel reception prior to departure
all the above prices are quoted per person