



## Table D'hôte Lunch Menu

### ~ Starters ~

**French Onion Soup**  
*with Baked Gruyere Crouton*

**Salmon Niçoise**  
*Quail Egg and Light Tarragon Mayonnaise*

**St. Tola Goat Cheese Brulée**  
*Smoky 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**  
*Smoked Streaky Bacon and White Bean Cassoulet*

**Pistachio Crusted Rack of Wicklow Lamb \***  
*Cooleeney Mash, Glazed Asparagus and Thyme Jus*

**6oz Irish Hereford Ribeye Steak \* or  
Grilled 8oz Irish Sirloin Steak \***  
*Dauphinoise Potato, Baby Shallots Confit and Café de Paris Butter*

**Pan-Fried Dingle Hake Fillet**  
*Roasted Sweet Potato, Buttered Spinach and Green Curry Sauce*

**Baked Salmon**  
*Seafood Linguine pasta saffron lime Sause*

-----

~ Desserts ~

**White Chocolate and Banana Brownie**

*Dulce de Leche and Vanilla Ice Cream*

**Apple Tart Fine**

*Carmelita Ice Cream and Butterscotch Sauce*

**Mixed Berries and Sherry Trifle**

*Crème Patissiere*

**Rhubarb and Almond Crumble**

*Vanilla Bean Crème Anglaise*

**Carpaccio of Pineapple**

*Passion Fruit Syrup and Mango Sorbet*

**Cheese Board \***

*Comté, Sainte-maure de Touraine, Cooleeney, Hegarty's Cheddar,  
Cashel blue, Grapes, Walnuts, Chutney and Biscuit*

-----

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