

# Herbert Park Hotel

AND PARK RESIDENCE

## Table D'hôte Menu

### Starters

French Onion Soup  
with baked gruyere crouton

Dublin Bay Crab  
roasted red pepper and mango cilantro

Roasted Baby Beetroots  
walnut pralines and st. tola goat's cheese with sundried tomato pesto

Chicken & Apricot Ballotine  
chickpea harissa salad, saffron lime dressing

Poached Pear & Pomegranate Salad  
cashel blue and herb vinaigrette



### Main Courses

Duck Confit  
cabbage and lentil salad, sarladaise potato, cherry and port jus

Rack of Wicklow Lamb with Hazelnut Crust\*  
fondant potato, confit shoulder bon bon

Grilled 8oz Irish Sirloin Steak \*  
dauphinoise potato, baby shallots confit and café de paris butter

Baked Loin of Kilmore Quay Cod  
grilled artichoke, sarladaise potatoes, seasonal greens, tomato and salsa verde

Baked Salmon  
chive mash, cherry tomato and saffron sauce

Roasted Butternut Risotto  
green beans and spinach

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## Dessert

Vanilla Bean Crème Brûlée

berry compote

Apple Tart Fine

caramelita ice cream and butterscotch sauce

Mixed Berry Sherry Trifle

crème patissiere

Pear and Almond Crumble

vanilla bean and crème anglaise

Cheese Board \*

comte sainte-maure de Touraine, cooleeney,  
hegarty's cheddar, cashel blue, grapes, walnuts,  
chutney and biscuit



Freshly Brewed Tea or Coffee

\*€ 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