



Sample of Table D'hôte Lunch Menu

~ Starters ~

Chicken Consommé

Vegetables and Turkey Dumplings

Irish Cured Salmon in Jameson and Beetroot

Pickled Cucumber Salad, Dill and Honey Vinaigrette

Prawn and Honeydew Melon Cocktail

Pineapple Salsa and Marie Rose Sauce

Smoked Duck Tartare

Crispy Bacon and Potato Salad, Sourdough Crostini

Duck Foie Gras Terrine

Spiced Grilled Figs, Toasted Brioche and Port Wine Syrup

Poached Pear and Pomegranate Salad

Gorgonzola and Champagne Vinaigrette

~ Main Courses ~

Roast Turkey and Baked Ham

Sage and Onion Mash, Stuffing, Glazed Vegetables and Cranberry Jus

Slow Roasted Goose ***

Sarladaise Potatoes, Stuffing, Red Cabbage, Grand Marnier and Mandarin Jus

**8oz Fillet of Irish Beef ** or
Grilled 8oz Irish Sirloin Steak**

Wild Mushrooms and Potato Cannelloni, Marrow Jus

Pan-fried Wild Stone Bass

Celeriac and Truffle Remoulade, Tomato Beurre Blanc

Baked Irish Salmon Fillet

Parmesan Herbs Crust, Champ Potatoes, Baked Cherry Tomato, Lobster and Shrimp Beurre

Wild Mushroom Risotto

Baked Sainte-Maure Cheese and Crispy Root Vegetables



~ Desserts ~

Christmas Pudding

Vanilla Ice Cream, Spiced Anglaise, Crystallized Fruit

Almond Panna Cotta

Black Cherry Compote

Chocolate Fondant

Blackcurrant Parfait, White Chocolate Sauce

Freshly Sliced Seasonal Fruit

Raspberry Sorbet

Cheese Board *

Comté (May 2011), Sainte-Maure de Touraine, Roquefort, Brie, Cashel Blue, Grapes, Walnuts, Chutney and Biscuits

Freshly Brewed Coffee or Tea with Mince Pies

Two Courses - €30.00 Three Courses - €35.00

*** €6.00 supplement

** €5.00 supplement

* €2.50 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

