

Herbert Park Hotel

AND PARK RESIDENCE

Starters

Soup of the Day

house bread

Irish Cured Salmon

pickled cucumber, beetroot gel, lime and avocado puree

Goat's Cheese

baby beetroot, candid walnuts, balsamic reduction

Prawn Cocktail

boston shrimps and prawns, melon fan, mary rose sauce

Warm Thai Chicken Salad

pickled vegetable and cucumber, honey and soy sauce

Main Courses

Grilled 8oz Black Angus Sirloin Steak or 6oz Prime Fillet *

wild mushroom, baby onions, dauphinoise potatoes, port wine jus

Irish Rack of Lamb**

pistachio crust, carrot puree, fondant garlic and thyme jus, mint pesto

Baked West Coast Salmon

glazed asparagus, champ potatoes, roasted cherry tomato, saffron lime sauce

Duck Confit

warm lentil salad, grand marnier sauce

Tagliatelle Pasta

mushroom and white wine cream sauce, spinach, broccoli, pesto & parmesan

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Desserts

Irish Baileys Crème Brulèe

berry compote

Apple Tart Fine

caramelita ice cream and butterscotch sauce

Warm Chocolate Fondant

vanilla ice cream, fresh berries and chocolate sauce

Pear and Almond Crumble

vanilla bean and crème anglaise

Wexford Gelato

Cheese Board ***

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

Freshly Brewed Coffee or Tea

* €5.50 supplement

** €4.50 supplement

*** €3.50 supplement

Two course €39.50 per person

Three course €49.50 per person

We source our ingredients from an array of local suppliers including Bailey and Kish Smokehouse, Robinsons Meats and Condrons Fruit and Vegetables. All beef served is 100% Irish. Some of our dishes contain allergens. If you or any member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu.

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