



Table D'hôte Sunday Lunch Menu

starters

french onion soup

with baked gruyere crouton

salmon nicoise

quail egg and light tarragon mayonaise

shrimp and prawn cocktail

pineapple salsa, quail egg, spiced marie rose sauce

st. tola goat cheese brulee

smokey tomato chutney and toasted sourdough

smoked duck salad

thai glass noodles, ginger and honey dressing

poached pear and pomegranate salad

cashel blue and herb vinaigrette

main courses

Herbert Park Hotel Roast of the Day

roast leg of wicklow lamb with thyme jus

irish roast sirloin of beef with green peppercorn sauce

**roasted glin valley free range chicken with fresh herbs
stuffing & mushroom sauce**

all above dishes are served with selection of potatoes and seasonal vegetables

baked hake fillet and shrimp rockefeller

boulangere potatoes and sauté spinach

wild mushroom risotto

broadbean and seasonal vegetables

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

pear and almond crumble

vanilla bean and crème anglaise

cheese board*

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

freshly brewed coffee or tea

two courses - €28.50 three courses - €33.50

* €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