



## Table D'hôte Sunday Lunch Menu

### Starters

**French Onion Soup**

*with Baked Gruyere Crouton*

**Salmon Niçoise**

*Quail Egg and Light Tarragon Mayonnaise*

**Sizzling Roaring Bay Mussels**

*Garlic and Herb Butter Crust*

**St. Tola Goat Cheese Brûlée**

*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*

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### Main Courses

#### Herbert Park Hotel Roast of the Day

**Roast Rack of Irish Pork with Glazed Apple and Mustard Jus**

**Irish Hereford Roast Ribeye of Beef with Green Peppercorn Sauce**

**Roasted Glin Valley Free Range Chicken with Fresh Herbs Stuffing and Mushroom Sauce**

*All above roast dishes are served with creamy mash potatoes and seasonal vegetables*

**Pan-fried Dingle Hake Fillet**

*Roasted Sweet Potato, Buttered Spinach and Green Curry Sauce*

**Aubergine Parmigiana**

*Baked Aubergine in Rich Tomato Sauce, Layered with Mozzarella and Parmesan Cheese*



## 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*

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*Freshly Brewed Coffee or Tea*

**Two Courses - €25.00    Three Courses - €30.00**

**\*    €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

