Herbert Park Hotel

AND PARK RESIDENCE

Chicken Consommé

vegetables and turkey dumplings

Crispy Fish Cake

fennel and pickled radish salad, spiced mayo

Prawn and Honeydew Melon Cocktail

pineapple salsa and marie rose sauce

Ham Hock Terrine

spiced apricot chutney, toasted brioche, and port wine syrup

Poached Pear and Pomegranate Salad

gorgonzola and champagne vinaigrette



Roast Turkey and Baked Ham

sage and onion mash, stuffing, glazed vegetables and cranberry jus

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

wild mushrooms, roasted carrots and dauphinoise potato, parsnip puree, marrow jus

Confit Duck Leg

potatoes sarladaises, stuffing, red cabbage, grand marnier and mandarin 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, and shrimp beurre blanc

Grilled Chicken Supreme

saffron, corn & green pea risotto, grilled artichoke, roasted red pepper sauce

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Christmas Pudding

vanilla ice cream, spiced crème anglaise, crystallized fruit

Mixed Berries and Sherry Trifle

crème patissiere

Apple Tart

caramel sauce and caramelita ice cream

Chocolate Fondant

raspberry sorbet, white chocolate sauce

Cheese Board**

gruyere, sainte - maure de touraine, st kevin's brie, hegarty's cheddar cheese, cashel blue, grapes, walnut, chutney& biscuits



Freshly Brewed Tea or Coffee with Mince Pies

2 Course Lunch €45.00 / 3 Course Lunch €55.00 2 Course Dinner €65.00 / 3 Course Dinner €75.00

*€ 6.50 supplement **€ 4.50 supplement

A service charge of 12.5% applies for group of 10 persons and above.

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