

# SET MENU OPTIONS



Hamlet Court

## SAMPLE MENU A

### STARTERS

Salmon & Smoked  
Haddock Fishcakes  
Served with Honey & Soy  
Dressing (1,3,4,6,11)

Hamlet Court Vegetable Soup  
Tullamore Penny loaf Bread (1,6,7)

### MAINS

Roast Turkey And Honey  
Baked Ham  
Herb & Onion Stuffing & Roast  
Gravy (1,3,6,7,9)

Roast Fillet of Salmon  
Roast Garlic & Parsley Cream  
(1,4,6,7)

28 Day Dry Aged Rib Eye Steak  
(Supplement)  
Flat Mushroom, Crispy Onion,  
Chunky Fries, Roast Garlic Butter or  
Whiskey Pepper Sauce (1,6,7,9,12)

Vegetarian Lentil Lasagne  
Carrot & Red Cabbage Slaw  
& Chunky Fries

*All Main Courses Served with buttery  
mash, honey roast carrot & Turnip,  
Cauliflower cheese and duck fat roasties*

### DESSERTS

Dessert Medley- Chefs Selection

Freshly Brewed Fair Trade  
Tea or Coffee

## SAMPLE MENU B

### STARTERS

Salmon & Smoked  
Haddock Fishcakes  
Served with Honey & Soy  
Dressing (1,3,4,6,11)

Hamlet Court Vegetable Soup  
Tullamore Penny loaf Bread (1,6,7)

Chicken & Wild Mushroom  
Vol au Vent  
(1,6,7)

### MAINS

Roast Turkey And Honey  
Baked Ham  
Herb & Onion Stuffing & Roast  
Gravy (1,3,6,7,9)

Grilled Fillet of Hake  
Tomato & Fennel Butter, Pickled  
Fennel & Fresh Herbs (1,4,6,7)

12hr Braised Featherblade  
Beef  
Duck Fat Roasties (1,5,6,7,10)

28 Day Dry Aged Rib Eye Steak  
(Supplement)  
Flat Mushroom, Crispy Onion,  
Chunky Fries, Roast Garlic Butter or  
Whiskey Pepper Sauce (1,6,7,9,12)

Vegetarian Lentil Lasagne  
Carrot & Red Cabbage Slaw  
& Chunky Fries

*All Main Courses Served with buttery  
mash, honey roast carrot & Turnip,  
Cauliflower cheese and duck fat roasties*

### DESSERTS

Dessert Medley- Chefs Selection

Freshly Brewed Fair Trade  
Tea or Coffee

## SAMPLE MENU C

### STARTERS

Goatsbridge Smoked Trout Pâté  
Pickled Cucumber, Killowen Yoghurt  
& Sourdough Croutes (1,4,7)

Wild Mushroom & Cashel Blue  
Cheese Soup  
Tullamore Penny loaf Bread (1,6,7)

Chicken & Wild Mushroom  
Vol au Vent  
(1,6,7)

### MAINS

Roast Turkey And Honey  
Baked Ham  
Herb & Onion Stuffing & Roast  
Gravy (1,3,6,7,9)

Grilled Fillet of Hake  
Tomato & Fennel Butter, Pickled  
Fennel & Fresh Herbs (1,4,6,7)

12hr Braised Featherblade  
Beef  
Duck Fat Roasties (1,5,6,7,10)

28 Day Dry Aged Rib Eye Steak  
(Supplement)  
Flat Mushroom, Crispy Onion,  
Chunky Fries, Roast Garlic Butter or  
Whiskey Pepper Sauce (1,6,7,9,12)

Vegetarian Lentil Lasagne  
Carrot & Red Cabbage Slaw  
& Chunky Fries

*All Main Courses Served with buttery  
mash, honey roast carrot & Turnip,  
Cauliflower cheese and duck fat roasties*

### DESSERTS

Dessert Medley- Chefs Selection

Freshly Brewed Fair Trade  
Tea or Coffee

*This is a sample menu, some items may be unavailable at any time\**