



SET MENU OPTIONS

SAMPLE MENU A €40PP

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
(€13.00 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 €44PP

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
(€13.00 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 €50PP

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
(€13.00 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