

Festive Season Sample Dinner Menu

Our menus are subject to change based on available produce



To Begin...

Classic Caesar Salad

Crisp Romaine Lettuce, Herb Croutons, Bacon Lardons,
Parmesan and Anchovy Dressing
Allergens: 1,3,4,6,10

Smoked Salmon Roulade

Prawn, Lemon, Cream Cheese and Capers,
Mixed Baby Leaf Salad
Allergens: 4,7,9,10

Duck Liver Parfait

Red Onion Marmalade, Pickled Vegetables
and Blaa Croutes
Allergens: 1,3,6,7,10

Goat's Cheese and Roast Vegetable Tartlet

Baby Leaves and Balsamic Reduction
Allergens: 3,6,7,10

Hobson's Soup of the Day

With Herbs and Croutons
Allergens: 1,3,6,7,9



The Main Event...

Slow Cooked Irish Beef Feather Blade

Yorkshire Pudding, Champ Mash,
Red Wine and Thyme Jus
Allergens: 1,3,6,7,9,12

Oven Roasted Chicken Supreme

Baby Onion, Smoked Bacon and Thyme Sauce
Allergens: 6,7,9,12

Prime Irish 10oz Steak

Baked Garlic and Herb Portobello Mushroom,
Brandy and Black Pepper Sauce or Garlic and Flat Leaf
Parsley Butter (€8 supplement applies)
Allergens: 6,7,9,12

Oven Baked Fillet of Fish of the Day

Saffron Cream Sauce, Buttered Baby Vegetables
Allergens: 4,6,7

Roast Turkey Ballotine

Herb Stuffing, Cranberry Sauce and Roast Gravy
Allergens: 1,3,6,7,10,12

Spinach and Ricotta Tortellini

Wild Mushroom, Parmesan and Garlic Cream Sauce
Allergens: 1,3,6,7

The Sweet Finale...

Chef's Dessert Plate

Festive Baileys Cheesecake, Chocolate Cup with Strawberry Cream Filling, Honeycomb Ice Cream in a Wafer Basket
Allergens: 1, 3,6,7,12

Freshly Brewed Tea or Filtered Coffee

*Menus Allergens: 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs*

For Dining Reservations: T. (051) 862300 (dial option 2) E. events@thw.ie

