

Dinner Menu



This is a sample menu for the season and is subject to change

To Begin...

Cardini's Chicken Caesar Salad

Crisp Romaine Lettuce, Herb Croutons, Bacon Lardons, Parmesan and Anchovy Dressing

Smoked Salmon Roulade

Prawn, Lemon and Cream Cheese, Toasted Capers, Mixed Baby Leaf Salad

Duck Spring Roll

Ketjapmanis and Thai Chilli Dressing, Radish Spring Onion and Mixed Leaf Salad

Honey and Thyme Goat's Cheese and Beetroot Mousse

Beetroot Carpaccio, Pickled Vegetables

Roast Root Winter Vegetable Soup

Chive Creme Fraiche, Rosemary and Sea Salt Croutons

Smoked Haddock Rillette

Baby Gem, Cherry Tomato, Lemon and Dill Vinaigrette



The Main Event...

Roast Feather Blade of Herb Roasted Beef

Champ Mash, Yorkshire Pudding, Roast Herb and Red Wine Gravy

Oven Roasted Chicken Supreme

Silverskin Onion, Smoked Bacon and Tarragon Sauce

Prime Irish 8oz Sirloin Steak

Baked Garlic and Herb Portobello Mushroom, Brandy and Black Pepper Sauce or Garlic and Flat Leaf Parsley Butter (€7 supplement applies)

Baked Fillet of Hake

Puy Lentil Ragout, Basil Cream and White Wine Sauce

Roast Turkey Crown

Honey and Mustard Baked Ham, Herb Stuffing, Cranberry Sauce and Roast Gravy

Wild Mushroom,

*Parmesan and Asparagus Gnocchi
Fresh Rocket and Parmesan Shavings*



The Sweet Finale...

Hobson's Dessert Plate

A Trio of Desserts from our Pastry Chef

Hot Beverages

Freshly Brewed Tea or Filtered Coffee

Menu Notes & Allergens:

All our Beef is of Irish Origin. Allergens associated with each menu item will be listed on your menu on the day.

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

