

Lunch 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

Baked Fillet of Hake

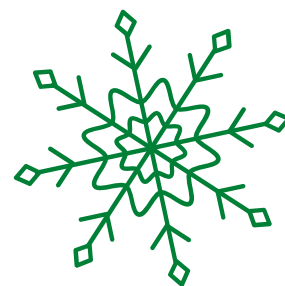
Puy Lentil Ragout, Basil Cream and White Wine Sauce

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

