



Dinner Menu Sample 2023

This is a sample menu and is subject to change. Thank You.



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 Rilette

Baby Gem, Cherry Tomato, Lemon and Dill Vinaigrette



The Main Event...

Roast Sirloin of Herb Roasted Beef

*Champ Mash, Yorkshire Pudding,
Roast Shallot and Red Wine Jus*

Oven Roasted Chicken Supreme

Silverskin Onion, Smoked Bacon and Tarragon

Baked Fillet of Hake

Puy Lentil Ragout, Basil Cream and White Wine Sauce

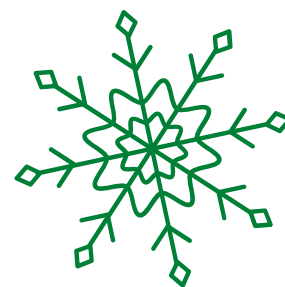
Prime Irish 8oz Steak

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

Roast Turkey Crown

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

Wild Mushroom, Parmesan and Asparagus Gnocchi



The Sweet Finale...

Hobson's Dessert Plate

A Trio of Desserts from our Pastry Chef

Hot Beverages

Freshly Brewed Tea or Filtered Coffee



A full list of all allergens in our menu will be presented on the final printed menu on the day.

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

