

Sample Dinner Menu

To Start You Off:

Goat's Cheese & Chive Parcel, Baked Honey Scented Goat's Cheese & Fresh Chive in a Feuille de Brick Pastry, Dressed Leaf & Walnut Salad, Pear Puree

Grilled Black Pudding, Trio of Pickled Beetroots, Apple Puree, Micro Cress

Tower Prawn Cocktail, Fresh Water Prawns, Crisp Iceberg Lettuce, Marie Rose Sauce

Chef's Soup of the Evening with Home Baked Brown Bread, Fresh Herbs & Croutons

Smoked Salmon Pate, Mixed Leaf Salad, Crisp Ciabatta & Pesto Croute

Caprese Salad, Sliced Beef Tomato, Mozzarella Cheese, Fresh Rocket & Pesto Drizzle

Pumpkin Ravioli, Blue Cheese Cream, Micro Cress Garnish

The Main Event:

Grilled 10oz Sirloin Steak, Roast Flat Cap Mushroom, Red Onion Confit, Cracked Black Pepper & Whiskey Sauce or Garlic Butter (€5 supplement)

Chicken Supreme, Herb & Black Pudding Stuffing, Buttered Green Beans, Sweet Onion & Wholegrain Mustard Jus

Tagliatelle Pasta, Roast Provencal Vegetables bound with a Pesto Cream, Fresh Rocket & Parmesan Shavings

Chef's Roast of the Evening, Served with Fresh Market Vegetables & Potatoes

Pork Fillet, Apricot & Herb Farce, Spring Onion Mash, Fresh Thyme Jus

Braised Lamb Shank, Tender Lamb Shank, Buttered Baby Vegetables, Red Wine Rosemary Jus

Pan Fried Kilmore Quay Hake, Lightly Minted Smooth Pea Puree, Lemon Caper Cream

Baked Fillet of Sea Trout, Pan Glazed Asparagus, Lemon, Caper, Tomato & Coriander Salsa

Sample Dinner Dessert Menu

The Sweet Finale:

Chef's Dessert Plate – A Trio of Seasonal Mini Desserts made by our Chef

Selection of Dairy Ice Cream, Wafer Basket, Fruit Puree, Wild Berry Compote

Chocolate & Walnut Brownie, Warm Chocolate Sauce, Pistachio Crumb

Chef's Cheesecake of the Evening, Fresh Dairy Cream, Vanilla ice Cream, Fruit Puree

Raspberry Meringue, Dairy Cream, Fresh Cut Strawberries & Fruit Coulis

Cheese Board, A Selection of Irish Cheese, Crackers , Grapes & Relish

Warm Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream

A selection of Hot Beverages are available at an additional cost

Please inform Staff of any food Allergies or Special Requests.
The Tower Hotel is pleased to support local and national food suppliers.

Dinner is served from 6pm daily.

Children's Menu available on request also.

Planning a special occasion? Here at Hobson's Restaurant we'd love to help you with your plans. Contact our Events department below for more details

For Enquiries and Bookings, please contact:

T. (051) 862 300 - dial option 2 for Events

E. events@thw.ie

W. www.towerhotelwaterford.com