



Clonmel Park Hotel

Private Dinner Menu

SELECT FOUR FROM THE FOLLOWING OPTIONS:

THREE COURSES TEA/COFFEE: €37.00 PER PERSON / 2 COURSES TEA/COFFEE: €32.00 PER PERSON

MAIN COURSE TEA/COFFEE: €25.00 PER PERSON

Starters

- Homemade Soup of Your Choice

(Choose From: Cream of Vegetable, Potato and Leek, Roast Tomato and Red Pepper, Creamy Mushroom and Chive, Roast Butternut Squash and Curry Oil or Cream of Broccoli Soup (6, 7, 9, 12))

- Homemade Seafood Chowder Served with Buttered Soda Bread (1,2,3,6,7)
- Duo of Melon Served with Mixed Berry Compote & Refreshing Raspberry Sorbet
 - Melon and Orange Cocktail Served with Mint and Cointreau Stock Syrup
 - Ham Hock Terrine Served with Pickled Vegetables & Garlic Croutons (7)
- Goats Cheese and Trio of Tomato Tartlet Served with A Balsamic Reduction (6,7,11,13)
- Breaded Button Mushrooms with A Cream Cheese Chive Filling & A Side of Garlic Aioli (6,7,11,13)
 - Chicken and Mushroom Bouchée Drizzled with Tarragon and Sherry Sauce (6,7)
 - Prawn and Apple Salad Served with A Zesty Seafood Cocktail Dressing (1,2,6,11)
- Cajun Chicken Caesar Salad Served with Peppery Croutons & Parmesan Shavings (3,6,7,11)
 - Smoked Mackerel and Lemon Rilletes with Garlic and Herb Buttered Toast (3,6,7)
 - Smoked Salmon and Leek Tartlet Served with Lemon and Dill Vinaigrette (3,6,7,11)
 - Smoked Salmon Roulade with Saffron Aioli (3,7,11)
- Vegetable Spring Rolls Served with Sweet Chilli Dipping Sauce (7,12)

Main Course

- Roast Sirloin of Beef Served with A Red Wine Pan Jus & Yorkshire Pudding (6,7,9,11)
- Pan Fried Supreme of Chicken Wrapped in Bacon Served with Silver Skin Baby Onion Sauce, Chateau Potato and Parma Ham Crisp. (7,9)
 - Baked Fillet of Salmon Topped with Mixed Herb Crumb Served with Tomato and Basil Sauce (3,6,7,9)
- Pan Fried Fillet of Seabass Served with A Champ Croquette Potato & Champagne and Chive Volute (3,6,7,9)
 - Roast Turkey and Honey Baked Gammon Served with A Sage and Cranberry Stuffing (6,7,9)
 - Roast Pork Fillet with Apricot and Black Pudding Stuffing & Apple and Rosemary Puree (6,7,9)
- Pan Fried Fillet of Hake with Smoked Bacon and Creamed Spinach Sun Blushed Tomato and Rocket Pesto (3,6,7)
 - Slow Braised Lamb Shank with Red Currant and Mint Jus (7,9)
- 6oz Fillet of Beef Served with Pink Onion Relish, Green Peppercorn & Cognac Cream (6,7,9,11) (Supplement €7)

Vegetarian Options

- Roast Mediterranean Vegetables Tossed with Penne Pasta in A Tomato and Basil Sauce, Topped with Parmesan Shavings (6,7)
- Warm Goats Cheese Tartlet, Roasted Bell Pepper, Garlic and Herb Portobello Mushroom Stacker (6,7,9,11,13)
 - Wild Mushroom and Leek Risotto Served with Truffle Oil and Fresh Parmesan Shavings (7)

Desserts

- Warm Apple & Cinnamon Crumble Served with Ice-Cream (6,7,11)
- Hot Chocolate Fudge Cake Served with Mascarpone Cream (6,7,11)
- Praline Cream Filled Profiteroles Drizzled with Chocolate Sauce (6,7,11)
- White Chocolate and Raspberry Cheese Cake Served with Fresh Cream & Fruit Coulis (6,7)
 - Warm Apple Pie Served with Vanilla Custard (6,7,11)
 - Chocolate and Pecan Brownie (6,7,11)
- Mini Strawberry Meringues Served with Mixed Berry Compote (7,11)

Tea & Coffee to follow...

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness. If you have a food allergy or food intolerance please refer to the index below, where the allergens are listed numerically and presented in that format under each Menu item.

ALLERGEN INDEX

1 & 2 Shellfish (e.g. Prawns or Mussels)
 3 Fish No:4 Peanuts 5 Nuts (specify nut) 6 Cereal containing Gluten
 7 Milk/Milk Products, 8 Soya 9 Sulphur Dioxide, 10 Sesame Seeds
 11 Egg, 12 Celery and Celeriac, 13 Mustard, 14 Lupin

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