



Clonmel Park Hotel

Private Lunch Menu

SELECT FOUR FROM THE FOLLOWING OPTIONS:

3 COURSES & TEA/COFFEE: €27.00 PER PERSON / 2 COURSES & TEA/COFFEE: €23.00 PER PERSON

MAIN COURSE & TEA/COFFEE: €16.00 PER PERSON

Starters

- Homemade Soup of the Day (6, 7, 9, 12)
- Duo of Melon, Served with Mixed Berry Compote & Refreshing Raspberry Sorbet
 - Melon & Orange Cocktail, Served with Mint & Cointreau Stock Syrup
- Goats Cheese & 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 & Mushroom Bouchée Drizzled with Tarragon & Sherry Sauce (6, 7)
 - Prawn & 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 Salmon & Leek Tartlet, Served with Lemon and Dill Vinaigrette (3, 6, 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 & Parma Ham Crisp. (7, 9)
- Baked Fillet of Salmon, Topped with Mixed Herb Crumb, Served with Tomato & Basil sauce (3, 6, 7, 9)
 - Roast Turkey & Honey Baked Gammon, Served with a Sage & Cranberry Stuffing (6, 7, 9)
 - Roast Pork Fillet with Apricot & Black Pudding Stuffing and Apple and Rosemary puree (6, 7, 9)
- Pan Fried Fillet of Hake with Smoked Bacon & Creamed Spinach, Sun Blushed Tomato & Rocket Pesto (3, 6, 7)

Vegatarian Options

- Roast Mediterranean Vegetables Tossed with Penne Pasta in a Tomato & Basil Sauce, Topped with Parmesan Shavings (6, 7)
 - Wild Mushroom & Leek Risotto, Served with Truffle Oil & 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 & Raspberry Cheesecake, Served with Fresh Cream & Fruit Coulis (6, 7)
 - Warm Apple Pie, Served with Vanilla Custard (6, 7, 11)
 - Chocolate & 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, 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, 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

Clonmel Park Hotel, Cahir Road, Clonmel, Co. Tipperary

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