



Hamlet Court

HOTEL

(Please note this is a Sample Menu Only and May Change)

A

€26.00

Trio of Galia, Canteloupe and Water Melon,
Served with a Summer fruit and Blackcurrant Coulis Cup

Fresh Country Garden Vegetable Soup
Served with a twist of Cream and a Breadstick Twirl

Roasted Herb Stuffed Turkey And Baked Ham
Served with a 3 day deep pan Roast Gravy

Baked Fillet of Hake
Served with a White Wine and Dill Sauce

Grilled 10oz Irish Herford Sirloin Steak **(€7.00 Supplement)**
Served with a Choice of Garlic Butter or Pepper Sauce

All Main Courses Served with a Melody of Garden Vegetables
with Roast and Creamed Potatoe

Desserts Plate Selection from our Pastry Chef

Freshly Brewed Tea or Coffee

B

€29.00

Trio of Galia, Canteloupe and Water Melon,
Served with a Summer fruit and Blackcurrant Coulis Cup

A Symphony of Creamy Chicken and Mushroom
Served in a Golden Pastry Case

Fresh Country Garden Vegetable Soup
Served with a twist of Cream and a Breadstick Twirl

Slow Roasted Irish Herford Beef
Served with a Classic Red Wine Jus Sauce

Supreme of Chicken wrapped in Bacon with a Light Herb Stuffing
Served with a Creamy Mixed Peppercorn Sauce

Baked Fillet of Hake
Served with a White Wine and Dill Sauce

Grilled 10oz Irish Herford Steak **(€7.00 Supplement)**

Served with a Choice of Garlic Butter or Pepper Sauce

All Main Courses Served with a Melody of Garden Vegetables
with Roast and Creamed Potatoe

Desserts Plate Selection from our Pastry Chef

Freshly Brewed Tea or Coffee

C

€33.00

Trio of Galia, Canteloupe and Water Melon,
Served with a Summer fruit and Blackcurrant Coulis Cup

Chicken Liver parfait, Coated with a Herb Butter,
Served with crispy Melba Toast and a homemade blueberry Compot

Crisp Duck & Vegetable spring rolls on a
bed of mixed leaves with a sweet chilli dipping sauce

Fresh Country Garden Vegetable Soup
Served with a twist of Cream and a Breadstick Twirl

Warm Bacon and Crouton Salad,
Served with a Honey and Mustard Dressing

Slow Roasted Irish Herford Beef
Served with a Classic Red Wine Jus Sauce

Roast Turkey & Honey Baked Ham with Herb Stuffing
Served with a 3 day deep pan Roast Gravy

Baked Fillet of Hake

Served with a White Wine and Dill Sauce

Grilled 10oz Irish Herford Sirloin Steak **(€7.00 Supplement)**
Served with a Choice of Garlic Butter or Pepper Sauce

All Main Courses Served with a Melody of Garden Vegetables
with Roast and Creamed Potatoes

Dessert Plate Selection from our Pastry Chef
& Freshly Brewed Tea or Coffee