



Hamlet Court
HOTEL

Hamlet court

Country Cooking

Take home menu

About us.....

*The hamlet Court is a family run business in
Johnstown Bridge since 1960 we take great
pride in playing a part in the community of
Johnstown Bridge and the surrounding area.*

*We know there are occasions when family and
friends like to hold an event in the privacy of
their own home and we always endeavour to assist
them.*

It is with this in mind that our chef is proudly launching a new take home menu which is ideal for a busy host looking to serve excellent quality, wholesome food.

Hamlet Take Home Salads

All our salads come in a container which serves ten portions

Coleslaw Salad

Grated carrot and savoury shredded cabbage in a creamy mayonnaise.

Tossed Salad

*Green Bean, tomato, cucumber, red onion and
peppers in light whole grain vinaigrette*

Summer Salad

*Tomato, celery, cucumber, red onion, sweet corn
and spinach leaf, in a light olive oil and herb
vinaigrette dressing*

Mexican Salad

*Baby pasta shells with diced pepper, cherry
tomato, mixed bean, onion and sweet corn. In a
spiced Chile and basil oil vinaigrette dressing*

Broccoli and Cauliflower Nut Salad

Broccoli and cauliflower florets with grated carrot and crushed nuts in herb vinaigrette

Potato Salad

Baby boiled potato with diced onion and chopped parsley in creamy Mayonnaise dressing.

Cous Cous

Cous cous cooked with paprika, diced onion, peppers, courgette, and carrot in a light garlic dressing

Persian Salad

Grated Carrot and courgette with fresh orange pieces and grated zest in a tangy orange dressing

Thai Noodle and Prawn Salad

Thai noodle with Atlantic prawns, courgette, chill pepper, spring onion, Asian cabbage in a ginger and lime zingy dressing

Celery & Apple Celery, apple and mandarin pieces with mayonnaise

Hamlet Take Home Mains

Chicken and Mushroom Pie

Irish Chicken, baked with mushrooms, onions and leeks in a creamy white wine sauce and topped with Irish creamed Potato and grated cheddar cheese

Chicken curry

Madras curry lightly spice with medley of assorted vegetable combined with prime Irish fillet of chicken

Beef Lasagne

Irish minced beef cooked with onion grated carrot and garlic in a tomato and herb sauce between layers of fresh lasagne and topped with a white sauce and cheddar cheese

Beef and Guinness Pie

Diced Beef marinated in Guinness slow cooked with carrots, onion, potato and whole grain mustard topped with savoury pastry

Hamlet Courts shepherd's Pie

Irish minced beef cooked with carrot, onions, peas, herb, in a beef stock and covered with a creamy mash potato topping.

Vegetable Quiche

Local seasonal vegetables bound together in a creamy egg and cheddar cheese mixture and slowly baked in a pastry case

Meats

*Roast Brest of Turkey,
Irish turkey Brest hand carved*

Honey baked Ham

*Honey dressed Baked Irish Ham of the
bone*

Sirloin of beef

*30 day dry aged Herford Striploin of
beef*

Roast Ribs of Beef

Roasted on the bone and hand craved

Hamlet Court Desserts.

Apple Crumble

Apple and Berry crumble

Rhubarb crumble

*All our crumble are cooked with the freshest of
ingredients and are topped with crunchy crumble*

Hamlet Court Apple tart. (Homemade)

*Generous chunks of Bramley apples in a
homemade shortbread pastry*

Chocolate Fudge Cake

*A rich moist chocolate sponge layered with a
fudge sauce and covered in a chocolate icing*

Carrot and Walnut Cake

*A rich and moist carrot cake made with an
assortment of spices and walnuts topped with a
delicious cream icing*

*If you are catering for large numbers in the
100's please do not hesitate to contact us
to discuss other menu options*