# Yulgtidg Lunch & Carly Bird Menu

From December 1<sup>st</sup> to 30<sup>th</sup> Available 7 days 12.30pm to 8pm (12.30pm to 5pm Saturdays)

#### Menu

Mushroom Soup & Rosemary

Classic Caesar Salad Bacon Lardons, Shaved Parmesan Cheese & Herb Crotons

Duck Risotto Roasted Butternut Squash, Asparagus & Basil Oil

Goats Cheese Vegetable Tartlet Leaf Salad & Citrus Dressing

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Traditional Roast Crown of Turkey & Tipperary Ham Fresh Herb Stuffing and Cranberry Jus

Roasted Prime Tipperary Beef Red Onion Marmalade & Roast Gravy

Pan Fried Fillet of Sea Trout
Mixed Pea Puree, Saffron & Herb Cream

Roasted Root Vegetables Sunny kissed Tomatoes, Feta cheese & Herb Cous Cous

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Vanilla & Poppy Seeds Panacotta
Winter Berries

Sticky toffee Pudding
Butterscotch Sauce

Festive Mince Pie, Brandy Butter

Chocolate Pot
Pistachio & Orange Praline

2 Courses only €25 3 Courses only €28 Excl. Tea/Coffee



### Guinness Bar Menu

Our full Guinness Bar Menu is available throughout the month of December from 12 noon to 9pm daily (6pm New Year's Eve)

Groups of 10 persons or more, can be catered for, from this menu in an alternative dining room at no additional cost. Reservations necessary

Book Your Party! Tel 062 62707

Cashel Palace Hotel, Main Street, Cashel Co.Tipperary
E:reception@cashel-palace.ie

www.cashel-palace.ie



Terms & Conditions
A non-refundable deposit of 25% is required to
secure your booking. Full payment is required
14 days in advance





# Christmas Party Nights

We have created the perfect atmosphere for you to celebrate your Christmas night out.

Your evening begins...

A delightful Four Course Festive Dinner served in the opulent surroundings of the Palace Suite or Drawing Room at 8pm

Following your meal, you can dance the night away in the Long Room with our resident DJ who will entertain you 'til the early hours.

Saturday December 6<sup>th</sup> Saturday December 13<sup>th</sup>

Alternative Dates & Parties for Private Group available on Request

## Party Night Menu

Minestrone Soup with Rosemary Crème Fraiche & Herb Croutons

**Rose of Smoked Salmon** Crabmeat Crème Fraiche & Mixed Leaf Salad

> Warm Black Pudding Salad Bacon Lardons, diced Potatoes & Sweet Chilli Sauce

**Duck Leg Confit** Sweet Potato Puree, Carmel Sauce

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**Pan Fried Sirloin Steak** Sautéed Onions & Mushrooms, Peppercorn Sauce or Garlic Sauce

Baked Fillet of Salmon
Sundried Tomatoes, Couscous, Herb Crust
& Shrimp Chive Cream Sauce

Roasted Turkey Breast & Glazed Ham Roasted Chestnut, Fresh Herb Stuffing & Cranberry Jus

Roasted Root Vegetables
Stuffed Field Mushroom, Brie Cheese
& Grilled Cherry Tomatoes

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Cashel Palace Traditional Plum Pudding
Sauce Anglaise

Caramelised Lemon Tart
Lemon Sorbet & Fresh Coulis

Iced Nougat Parfait

Mulberry Compote & Passion Fruit Sorbet

Warm Pear & Almond Tart
Brown Bread Ice Cream
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Freshly Brewed Tea/Coffee

€41.50 per person

## Fancy a Christmas Celebration without the formal trimmings...

Why not Book your Informal Party Gathering with us and Receive FREE Finger Food with our Compliments

20-40 Guests Receive Complimentary Finger Food in our Guinness Bar (€100 Deposit)

40+ Guests
Receive Complimentary Finger Food and
Private Room (€150 Deposit)

80+Guests Receive Complimentary Finger Food, Cashel Palace Long room (own bar & dance floor) & House D.J (€250 Deposit)

Deposits must be paid at the time of booking confirmation and may be redeemed on the night only. Bookings subject to availability



### Make a Night of it and Stay Over

Special Rate of €79\* room only, single or twin up to two people

Triple room €99\* room only based on three

Triple room €99\* room only based on three adults sharing

\*Rate applies to Christmas party night dates only

Please note some slight changes may be made to these menus subject to availability of produce.

#### Mew Year's Eve

Ringing in the New Year will be celebrated with an evening of good food & great atmosphere at the Cashel Palace.

Guest will be invited to join us for a glass of Mulled Wine on arrival followed by sumptuous Four Course Banquet served in the Bishop's Buttery

#### Menu

Cream of Apple & Cauliflower Soup

Tian of Crabmeat on a bed of Cos Chilli Romoulade & Crab Claws

Cider Braised pork Belly Tomato Salsa, Red Currant Jus

Terrine of Smoked Duck Breast with Confit Potatoes, Asparagus & Roasted sweet Pear Dressing

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Baked filet of Monk Fish Warm Salad of Potatoes, Bacon, Fine Beans & Lemon-Lime Butter Sauce

Roasted Rack of Lamb

Dauphinoise Potatoes, Carrot Puree

& Red Wine Jus

Beef Wellington Pan Seared Fillet of Beef, Red Onion Marmalade, Foie Gras, Wrapped in Puff-Pastry, Rosemary Thy Jus

Roasted Vegetables Stuffed Peppers, Chic Peas, Sundried Tomatoes, Spinach & Herb Oil

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"A Glass to See" Caramelised Pear & Toasted Almonds Trifle

Apple Crumble, Vanilla Bean Ice Cream

Chocolate Meringues, Raspberry Sorbet

Cashel Palace Cheese Plate

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Freshly Brewed Tea/Coffee
Petit Fours

€57 per person