

New Year's Eve Menu

Smoked Salmon & Crab Meat Roulade
with Salted Cucumber, Dill & Caviar Cream Sauce

Marinated Foie Gras
with Toasted Brioche, Caramelized Baby Apples,
Port & Red Wine Reduction

Roasted Vine Tomatoes & Basil Soup
with Sweet Pea Quenelle

Millefeuille of Organic Goats Cheese
with Crispy Won Ton, Rocket & Herb Salad,
Pine Nut Dressing

Wild Mushroom & Asparagus Risotto
with Confit of Duck & Chilli Rillete, Truffle Fome

★★★★

Kirsch Grenadine

★★★★

Roast Sirloin of Beef
with Pink Pepper & Cashel Blue Cheese Cream with Semi Sun
Dry Tomato Mash, Roasted Baby Veg, Juniper Berry Jus

Pan seared Fillet of Monkfish
with Caramelized Fennel & Tomato, White Wine & Saffron Cream

Duo of Pork – Marinated Pork Fillet
with veal Sweet Bread Stuffed Trotter with
Pomme Puree, Morel Jus

Roasted Goose, Confit Potatoes, Wild Mushroom
with Sweet Potato & Tarragon Puree, Morel Jus

Chargrilled Aubergine Balantine
with Baby Spinach, Asparagus Spears, Chick Peas & Lentil
with a Red Pepper Coulis

★★★★

Vanilla Scented Short Bread
Served with Warm Rhubarb Compot & Mascarpone Cheese

Caramelized Apple & Cinnamon Tart – Tatin
with Pistachio Ice Cream

White Chocolate & Strawberry Parfait & Spun Sugar

Selection of Organic Ice Creams
with Brandy Basket Sauce Anglaise

Cashel Palace Local Irish Cheese Board
Served with Fruit & Fig Chutney

★★★★

Freshly Brewed Tea / Coffee
Mince Pies

Price: €59.00

New Year's Eve

New Year's Eve will be celebrated with an evening of good food, great atmosphere and excellent music to roll in the arrival of the New Year.

Guests will be invited to join us for a glass of Mulled Wine on arrival followed a sumptuous five course banquet served in either the delightful vaulted surroundings of the Bishops Buttery or the elegant opulence of the Palace Suite.

In keeping with tradition the New Year will be rung in with bagpipes and all guests are welcome to join us in the Long Room where our resident DJ will keep the celebrations going "till late".

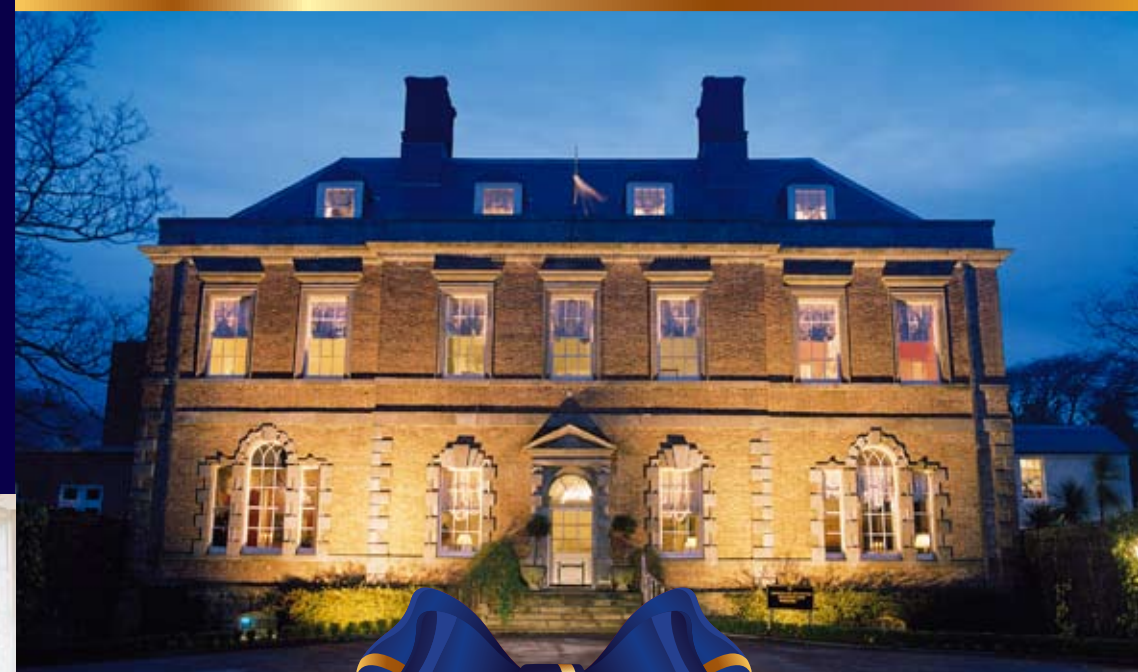


*Why not Make a night of
it and stay over.*

**Rooms from €49.00 pps
including Late Breakfast
served until Noon!**



**CASHEL PALACE
HOTEL**
★★★★



Christmas

New Year

2009



Magical Christmas Party Nights

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

Your evening begins...

Four course Festive Dinner served in the opulent surroundings of the Palace Suite and Drawing Room at 8pm.

You can dance the night away in "The Long Room" with our resident DJ who will entertain you till' the early hours

All for only €39.00



Christmas Party – Dates

Friday December 11th
Saturday December 12th
Friday December 18th

Alternative Dates available on request

Terms & Conditions:

A non refundable deposit of 25% is required to secure your booking.
Full Payment is required 14 days in advance.



Party Platters/ Tapas Nights

(December 7th - December 23rd)

Price €15.00pp

inc glass of mulled wine
(Advance bookings essential)

Christmas Lunch Menu

Fantastic 4 Course Festive Menu
Available every day from
Dec 7th - Dec 23rd

Price: €27.00

Ladies Themed Christmas Nights

Available every Thursday during December a different Theme every night...

4 Course Festive Menu including Glass of Champagne and nibbles...

Price €34.00



Early Bird Menu

every evening 6pm to 8pm
inc a glass of Mulled Wine

Price from €25.00

Party Menu

Organic Vegetable Soup Served
with Chive Crème Fraiche

Cashel Palace Chicken Liver Pate
with Cranberry Campot

Confit Duck Leg & Asian Vegetables
wrapped in Rice Paper with Sweet Chilli Dip

Classic Caesar Salad Herb
Croutons & Parmesan Shavings

★★★★

Caramelized Apple & Sage Stuffed Pork
Served with Red Wine Jus

Char Grilled Sirloin of Tipperary Beef
Champ Potatoes with Red Onion Marmalade

Pan Roasted Sea Trout, Saffron Potatoes,
Caper & Dill Butter

Duo of Stuffed Local Turkey,
Roasted Chestnut & Cranberry Glazed Ham
With Port & Cranberry Jus

★★★★

Traditional Christmas Plum Pudding
with Brandy Butter

Warm Chocolate Brownie
with Chocolate Sauce & Pistachio Ice Cream

Vanilla roasted Chestnut Roulade
with Crème Anglaise

Selection of Tipperary Organic Ice Cream
in a Brandy Snap Basket

★★★★

Freshly Brewed Coffee/Tea
Served with Cashel Palace Mince Pies