2013

Cashel Palace Hotel Bishop Buttery Dinner Menu, 2013

Cashel Palace Hotel

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Bishop Buttery Dinner Menu

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Cream of Vegetable Soup served with Homemade Bread
Cashel Blue Cheese Salad, Roasted Walnuts, Poached Pears Tarragon Vinaigrette
Smoked Salmon, Potato Salad, Mixed Leaves, Caper Dill Sauce
Pan Fried vegetable Springroll, Rocket Salad & Sweet Chilli Sauce

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Baked Fillet of Cod, Sautéed Spinach, Prawn Chive Cream Sauce
Pan Seared Sirloin of Steak, Mushroom & Onions, Peppercorn Sauce
(€5.00 supplement)
Roasted Breast of Chicken, Bacon Rosti, Rosemary Thyme Jus
Trio of Una O Dwyer's Homemade Sausages, Onion Gravy

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Sticky Toffee Pudding & Butterscotch Sauce
White Chocolate Pannacotta, Raspberry Sorbet, Almond biscuits
Pavlova, Poached Fresh Fruits

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Freshly Brewed Tea/Coffee