

2013

Cashel Palace Hotel Bishop Buttery Dinner Menu, 2013

Cashel Palace Hotel

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Bishop Buttery Dinner Menu

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

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

Sticky Toffee Pudding & Butterscotch Sauce

White Chocolate Pannacotta, Raspberry Sorbet, Almond biscuits

Pavlova, Poached Fresh Fruits

Freshly Brewed Tea/Coffee