TULLAMORE COURT HOTEL ——

CELEBRATION MENU 2025

STARTER

CREAMY MUSHROOM & CHICKEN in puff pastry with rocket & pesto (contains 1-wheat, 3, 7, 9, 12)

SOUP OF THE DAY with herb oil (contains 1-wheat,3,7,9,12)

PRAWN COCKTAIL
with Marie Rose sauce gem lettuce, lemon and plum tomato
(contains 2,3,7,9,10,12)

VEGAN CAESAR SALAD GF with baby gem, crunchy chickpea and loaded with vegan parmesan (contains 10,12,13)

MAIN

SLOW ROASTED BEEF STRIPLOIN with creamy potato, mélange vegetable in a red wine jus (contains 6,7,9,10,12)

PAN SEARED SALMON served with potato puree, mélange of vegetable, in a lemon butter sauce (contains 4,7,9,10,12)

GRILLED CHICKEN SUPREME served with creamy potato, mélange vegetable in a red wine Jus (contains 1-wheat, 3, 6, 9, 10, 12)

VEGAN VEGETABLE MADRAS CURRY GF
with rice and poppadum
(contains 6,8,9,12,13)

DESSERT

CHEF ASSIETTE OF DESSERT (contains 1-wheat, 3, 7, 8)

Freshly Brewed Tea and Coffee

Allergen List:1-Cereals cont. Gluten, 2-Crusteaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs