



**TULLAMORE COURT  
HOTEL**

# CELEBRATION MENU 2026

## *Starter*

### **CREAMY MUSHROOM & CHICKEN**

in puff pastry with rocket and 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 CAESER SALAD GF**

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

## *Main*

### **24-DAY AGED SLOW-BRAISED BONE-IN BEEF SHORT RIBS**

served with creamed potato, mélange of 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 & COFFEE**

Allergen List: 1-Cereals cont. Gluten, 2-Crustaceans, 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