



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