

# PARKNASILLA Dining

## White wine by the glass

Bougrier Rose d'Anjou	9.50
Languedoc-Roussillon Chardonnay	8.00
Marlborough Sauvignon Blanc	9.00
Viognier	8.50
Forte Alto, Pinot Grigio	9.00
Pinot Grigio Blush	8.50
Muriel Rioja Blanco, Alavesa	9.00
Prinz von Hessen, Riesling	9.50

## Red wine by the glass

Fontareche Merlot	8.50
Cabernet Sauvignon	8.00
Pinot Noir Grand Cuvee	9.50
Montepulciano d'Abruzzo	8.50
Rioja, Tempranillo	8.50
Malbec, Mendoza	8.50
Fuentenarro, Tinta Fin	10.50

**“Our aim is to provide you with quality food from local & regional suppliers seasoned and cooked carefully. Thank you for your understanding of restrictions during the Covid-19 period.”**

Paul O'Loughlin  
Executive Head Chef

## Starters

<b>Dingle Brown Crabmeat Tian</b>	<b>14.00</b>
Dingle Bay Crab, Gazpacho, Compressed Cucumber, Lime Yogurt & Crisp Sourdough (SF) (D) (SD) (G) (C)	
<b>House Baked Italian Ciabatta Bread</b>	<b>7.50</b>
with Melted Mozzarella, Sweet Chili Sauce and Mixed Salad (G) (D) (SD)	
<b>Fresh Atlantic Seafood and Fish Chowder</b>	<b>9.95</b>
Selection of Fresh Fish Cooked Lightly in a Creamy Fish Stock Served with House Soda Bread (F) (D) (SD) (C)	
<b>Homemade Soup</b>	<b>8.50</b>
Fresh Homemade Soup Served with House Soda Bread (G) (D) (C)	
<b>Classic Caesar Salad</b>	<b>12.95</b>
Smoked Breast of Chicken with Baby Gem, Bacon Lardons, Croûtons and Creamy Parmesan Dressing (M) (E) (F) (G) (D)	
<b>Oven-Roasted Boilie Soft Goat's Cheese</b>	<b>10.95</b>
Warm Goat's Cheese, Toasted Brioche, Beetroot Chutney and Baby Leaves (D) (SD) (M)	
<b>Locally Smoked Salmon</b>	<b>12.95</b>
Kenmare Smoked Salmon with Fennel, Orange & Cucumber Salad (SD) (F) (G) (M)	
<b>Duck Confit Salad</b>	<b>10.95</b>
Warm Salad of Confit Duck with Sauté Potatoes, Pak Choi, Red Onion, Carrot, Hazelnut and Balsamic Dressing (M) (SD) (D)	
<b>Wild Mushrooms on Toasted Brioche</b>	<b>9.95</b>
Warm Mushroom Ragout with Aged Parmesan & Truffle (G) (D) (E) (SD)	

### Allergens

(N) Nuts, (C) Celery, (D) Dairy, (SF) Shell Fish, (S) Soya, (SS) Sesame Seeds, (M) Mustard, (SD) Sulphur Dioxide, (L) Lupin, (G) Gluten, (F) Fish, (E) Egg, (MO) Molluscs, (P) Peanuts

Guests on a Dinner Inclusive Package can enjoy a three-course selection plus a tea & coffee service.

## Main Courses

<b>Chargrilled Prime Rib Eye of Irish Beef</b>	<b>27.95</b>
Fondant Potato, Confit Oyster Mushroom, Herb Crusted Plum Tomato, Peppercorn Sauce (D) (SD)	
<b>Kildare Farm Supreme of Irish Chicken</b>	<b>21.95</b>
Mash Potatoes, Pancetta, Savoy Cabbage, Stem Broccoli, White Onion Purée, Red Wine Jus (G) (D) (E)	
<b>8oz Cronin's Farm Kerry Beef Burger</b>	<b>18.95</b>
Brioche Bun, Cheddar Cheese, Tomato, Butter-Head Lettuce and Marie Rose Sauce (D) (G) (E) (M)	
<b>Tagliatelle Pasta</b>	<b>18.95</b>
with Wild Mushroom and Celeriac in a Parmesan and Tarragon Cream Sauce (G) (E) (D) <i>suitable for vegetarians</i>	
<b>Traditional Fish &amp; Chips</b>	<b>18.50</b>
Fresh Fish Seasoned and Dipped in Our Own Special Batter, Maris-Piper Hand-Cut Chips & Peas (D) (G) (F) (E)	
<b>Fillets of Fresh Sea Bass</b>	<b>23.95</b>
Grilled Fillets of Sea Bass, Green Beans, Tomato, Spinach and Baby Potatoes, Sweet Chili Butter (SD) (D) (F)	
<b>Slow Roasted Featherblade of Irish Beef</b>	<b>26.95</b>
Served with Creamed Potato, Bourguignon Sauce (SD) (D)	
<b>Cherry Tomato &amp; Garbanzo Bean Curry</b>	<b>17.95</b>
Basmati Rice, Cucumber Raita & Poppadum (D)	
<b>Ravioli</b>	<b>17.95</b>
Pea and Shallot Ravioli, Asparagus, Cherry Tomato, Spinach, Lemon & Pinenut (N) (G) <i>suitable for vegetarians &amp; vegans</i>	
<b>Stone-Baked Margherita Pizza (12 inches)</b>	<b>15.20</b>
A True Classic made with our Homemade Tomato Sauce and Fresh Mozzarella (D) (G)	

*\*Additional Toppings €0.75 Each  
Mushroom, Freshly Sliced Tomatoes, Sneem Black Pudding, Smoked Streaky Bacon, Red Onion, Sundried Tomatoes, Roasted Red Peppers, Ham, Pepperoni, Sweet Corn, Salami.*

## Desserts

<b>Warm Apple Tart Crumble</b> (G) (D) (E)	<b>8.95</b>
Butterscotch Sauce and Vanilla Ice Cream	
<b>Chocolate Fondant</b> (G) (D) (E)	<b>8.95</b>
Warm Chocolate Fondant Tart with Honeycomb Ice Cream and Raspberry	
<b>Traditional Creme Brulee</b> (G) (E) (D)	<b>8.95</b>
Served with Shortbread Biscuit	
<b>Selection of Ice Creams</b> (D)	<b>8.95</b>
<b>Salted Caramel &amp; Banana Sundae</b> (D) (N) (E)	<b>8.95</b>
with Whipped Cream, Toasted Almonds and Chocolate Sauce	
<b>Parknasilla Eton Mess</b> (D) (E)	<b>8.95</b>
Fresh Kerry Strawberries, Homemade Meringue, Whipped Cream and Strawberry Coulis	
<b>The Cookie</b> (G) (D)	<b>8.95</b>
Baked Cookie Dough, Vanilla Ice Cream & Salted Caramel Sauce - <i>please allow 15 minutes for preparation</i>	
<b>Cheese Board</b> (D) (G) (N)	<b>10.95</b>
Served with Sea Salted Biscuits, Quince, Grapes & Candied Walnuts	

## Side Orders

<b>Onion Rings</b>	<b>5.00</b>
<b>Tender Stem Broccoli</b>	<b>5.00</b>
<b>Medley of Seasonal Vegetables</b>	<b>5.00</b>
<b>Creamed Potatoes</b>	<b>4.50</b>
<b>Handcut Chips</b>	<b>4.50</b>
<b>Garden Salad</b>	<b>4.50</b>



This year Parknasilla hotel is proud to celebrate **125 years** of history and hospitality.

