



IN ROOM DINING MENU

Available from 12 noon to 9pm – to order room service please call 8008

*** Choice of Sandwiches (G)(D)

Egg Mayonnaise, Chicken, Ham,
Tuna Salad and Cheddar Cheese
on White or Brown Bread - €7.50
*** Toasted - €8.50

*** Fresh Homemade Soup (G)(D)

Our soups are made fresh daily
served with house baked soda bread.
Please ask your server for today's offering - €5.95

Prawn Cocktail Iceberg (G)(SF)

On a Bed of Crisp Iceberg, Sauce Marie Rose
with Homemade Soda Bread - €11.50

SALADS

Chicken Caesar Salad (D)(G)(F)

Baby Gem Salad, Crisp Streaky Bacon,
Croutons, Parmesan Shavings - €15.75

Fresh Crab & Avocado (G)(SF)(E)

Crisp Iceberg Lettuce and Leaf Salad,
Ripe Avocado, Local Kerry Crabmeat
and Sauce Marie Rose – €15.50

MAIN COURSE

Parknasilla Signature Burger (D)(G)

Beetroot and Mature Cheddar Cheese,
Crisp Iceberg Lettuce and Chunky Fries,
Garnished with a Bacon and Red Onion Relish - €16.50

Rib Eye Steak (G)(N)(D)

10oz Irish Hereford Beef, Flat Cap Mushroom,
Grilled Tomato, Pink Peppercorn & Brandy Sauce
with Chunky Fries - €26.90

Chicken Tikka (G)(D)

Slow Cooked Chicken Breast Pieces
in an Authentic Blend of Tikka Spice,
with Natural Yogurt and Creme Fraiche,
served with Basmati Rice and Naan Bread - €16.80

Parknasilla Fish & Chips (N)(D)(G)(F)

Fresh Fillet of Atlantic Cod
Coated in Tempura Batter
served with Crushed Garden Peas,
Chunky Fries and Tartar Sauce - €17.00

Tagliatelle Pasta (G)(D)(N)(E)

Fresh Ribbons of Pasta
with a Wild Mushroom Cream Sauce,
Parknasilla Pesto, Parmesan Shavings - €15.50

“Sneem” Pizza (N)(G)(D)

Local Sneem Black Pudding, Smoked
Streaky Bacon & Red Onion - €14.90

DESSERTS

Parknasilla Apple Pie (N)(G)(E)

With Sauce Anglaise, Candied Zest
and Vanilla Ice Cream €7.50

Warm Chocolate Brownie (N)(D)(E)

With Vanilla Ice Cream
and a Chocolate Sauce €7.50

Cheeseboard (G)(N)(D)

Selection of Irish Cheeses with
Homemade Biscuits and Chutney €10.50

To enhance your in room dining experience, why not choose a bottle of wine from our in Room Wine menu?

Room Service Charge €5 per person *** Denotes items served after 9pm

(D) DAIRY – (SF) SHELL FISH – (C) CELERY – (S) SOYA – (SS) SESAME SEEDS – (G) GLUTEN – (F) FISH – (M) MUSTARD
(E) EGG – (SD) SULPHUR DIOXIDE – (L) LUPIN – (MO) MOLLUSCS – (N) NUTS – (P) PENAUTS



PICNIC BASKETS

All prices are inclusive of picnic basket rental including all accessories.
Please order 24 hours in advance and we will prepare your picnic basket for collection at reception.

BESSIE'S

€13.00 Per Person

- :: Sandwich Selection
- :: O'Donnells Crisps
- :: Fresh Fruit
- :: Ballygowan Still or Sparkling Water 330ml
- :: Freshly Brewed Tea / Coffee



CLASHNACREE

€20.00 Per Person

- :: Sandwich Selection
- :: House Salad
- :: O'Donnells Crisps
- :: Caesar Salad
- :: Mini Pastries
- :: Fresh Fruit
- :: Ballygowan Still or Sparkling Water 330ml
- :: Freshly Brewed Tea / Coffee



HERON'S

€28.00 Per Person

- :: Cold Cured Meats, Poached and Smoked Fish
- :: Cheese Selection and Chutney
- :: Fresh Seasonal Berries and Vanilla Pod Cream
- :: Caesar Salad
- :: House Mixed Salad
- :: O'Donnells Crisps
- :: Fresh Fruit
- :: Mini Pastries
- :: Ballygowan Still or Sparkling Water 330ml
- :: Freshly Brewed Tea / Coffee

To enhance your in room dining experience, why not choose a bottle of wine from our in Room Wine menu?

Some of our products in our range contains eggs, mustard and other allergens. As a result, traces of these can be found in other products served here. If you have any questions on any of our dishes, please ask for our Allergen Information Folder



IN ROOM WINE MENU

WHITE WINE

		Glass	Bottle
Languedoc	Saint Marc Reserve, Sauvignon Blanc	7.50	29.50
A perfect Summer Sauvignon, crisp but well balanced with a refreshing citrus fruits (2015)			
Alsace	Trimbach Reserve, Riesling	11.50	46.00
The Trim bach house is renowned for their Riesling. Beautiful floral nose with an elegant dry finish (2011)			
Trentino D.o.c	Concilio, Pinot Grigio	8.75	35.00
This is one Pinot Grigio that will not disappoint. Perfectly balanced dryness with undertones of pear and banana. A full and fresh Pinot Grigio as it should be (2015)			
Timisoara	Paparuda, Chardonnay	7.50	30.00
This Chardonnay is a surprise find and must be sampled to appreciate its quality. A nose of ripe mango with buttery and intense tropical fruits (2015)			

RED WINE

Languedoc	Saint Marc Reserve, Merlot	7.50	29.50
This reserve Merlot is a fruity and easy to drink style. A dark red colour with a fruity nose, mixed with spicy notes of thyme and pepper (2015)			
Abruzzi	Caldora, Sangiovese	7.25	29.00
The Sangiovese is the stable red of South Tuscany, a palate of Summer fruits with well integrated tannins, making it a perfect wine to enjoy with our without food (2015)			
Ribera Del Duero	Fuentenarro, Tinta Fina	8.75	35.00
This has it all! Richness, intensity, ripe tannins and that warm hint of spice that the Tempranillo grape renders so well (2014)			
Mendoza	OPI, Rodolfo Sadler, Malbec	9.00	36.00
When you like your reds full bodied, with hints of vanilla and chocolate and a slight oakiness, this is the perfect choice with Beef or Lamb (2014)			