

# PARKNASILLA Dining

## White wine by the glass

LOL by Laulerie Rose	8.50
Monrouby, Chardonnay IGP Languedoc	8.50
Marlborough Sauvignon Blanc	9.00
La Cavea, Pinot Blanco/Garganega	8.00
Forte Alto, Pinot Grigio	9.00
Chateau Mouilin de Peyronin, Bordeaux Blanc	8.50
Muriel Rioja Blanco, Alavesa	9.00

## 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 Fina	10.50
Eco Emiliana, Syrah	9.00
Bell'Ovile, Sangiovese	10.00

**"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> Compressed Watermelon, Pickled Kohlrabi & Hazelnut Vinaigrette (SF) (SD) (C) (N) (E)	14.00
<b>House Baked Italian Ciabatta Bread</b> with Melted Mozzarella, Sweet Chili Sauce and Mixed Salad (G) (D) (SD)	7.50
<b>Fresh Atlantic Seafood and Fish Chowder</b> Selection of Fresh Fish Cooked Lightly in a Creamy Fish Stock Served with House Soda Bread (F) (D) (SD) (C)	9.95
<b>Homemade Soup</b> Fresh Homemade Soup Served with House Soda Bread (G) (D) (C)	8.50
<b>Classic Caesar Salad</b> Smoked Breast of Chicken with Baby Gem, Bacon Lardons, Croûtons and Creamy Parmesan Dressing (E) (F) (G) (D)	12.95
<b>Fivemiletown Goat's Cheese Croquette</b> Beetroot Chutney, Sun-dried Tomato & Almond Dressing (G) (N) (M) (N)	10.95
<b>Locally Smoked Salmon Tart</b> Kenmare Smoked Salmon Tart, Creamed Leek, Confit Tomato, Salsa Verde & Baby Leaves (SD) (F) (M) (N)	12.95
<b>Duck Confit Salad</b> Warm Salad of Confit Duck with Sauté Potatoes, Pak Choi, Red Onion, Carrot, Hazelnut Dressing (M) (SD) (D) (G) (N)	10.95
<b>Warm Bruschetta with Spiced Caponata, Butter Beans, Sun dried Tomato &amp; Balsamic Glaze</b> (G) (D) (SD)	7.95
<b>Crispy Breaded Prawns</b> With Cauliflower Purée, Chorizo & Pepper Vinaigrette (G) (SF) (SD) (E) (S) (F)	14.00

### 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> Fondant Potato, Confit Portobello Mushroom, Onion Marmalade, Cherry Tomato & Peppercorn Sauce (D) (SD)	27.95
<b>Fresh Supreme of Irish Chicken</b> Wild Mushroom Orzo, Green Asparagus, Parmesan & Herb Cream (D) (E) (G)	21.95
<b>8oz Cronin's Farm Kerry Beef Burger</b> Brioche Bun, Cheddar Cheese, Tomato, Butter-Head Lettuce and Marie Rose Sauce (D) (G) (E) (N)	18.95
<b>Tagliatelle Pasta</b> with Wild Mushroom and Celeriac in a Parmesan and Tarragon Cream Sauce (G) (E) (D) (C) suitable for vegetarians	18.95
<b>Traditional Fish &amp; Chips</b> Fresh Fish Seasoned and Dipped in Our Own Special Batter, Maris-Piper Hand-Cut Chips & Peas (D) (G) (F) (E)	18.50
<b>Fillets of Fresh Sea Bass</b> Grilled Fillets of Sea Bass, French Green Beans, Tomato, Spinach & Baby Potatoes, Sweet Chili Butter (SD) (D) (F)	23.95
<b>Slow Roasted Featherblade of Irish Beef</b> Served with Celeriac Purée, Creamed Potato, Smoked Bacon, King Oyster Mushroom & Beef Jus (SD) (D) (C)	26.95
<b>Fricassee of Summer Vegetables</b> With Broccoli Purée, Kale, Lemon and Pine Nut Dressing (D) (N) suitable for vegetarians	17.95
<b>Butternut Squash Ravioli</b> Charred Leek, Confit Squash, Hazelnut & Herb Vinaigrette (N) (G) (E) (D) suitable for vegetarians	20.95
<b>Stone-Baked Margherita Pizza (12 inches)</b> A True Classic made with our Homemade Tomato Sauce and Fresh Mozzarella (D) (G)	15.20

\*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) Butterscotch Sauce and Vanilla Ice Cream	8.95
<b>Lemon Posset</b> (G) (D) (E) Rhubarb Compote & Crushed Meringue	8.95
<b>Vanilla Crème Brûlée</b> (G) (E) (D) Classic Crème Brûlée Served with Short Bread Biscuit	8.95
<b>Selection of Ice Creams</b> (D) (E)	8.95
<b>Chocolate Fondant Tart</b> (D) (N) (E) (G) with Raspberry Gel and Honeycomb Ice Cream	8.95
<b>White Chocolate Parfait</b> (D) (E) (G) Marinated Strawberries, Toasted Oat Crumble & Strawberry Gel	8.95
<b>Cheese Board</b> (D) (G) (N) Served with Sea Salted Biscuits, Quince, Grapes & Candied Walnuts	10.95

## Side Orders

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



PARKNASILLA  
RESORT

