

# PARKNASILLA Dining



“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 Crab Croquettes</b> Spiced Tomato Relish, Gherkin Ketchup and Baby Leaves (SF) (SD) (G) (N) (E) (D)	<b>14.00</b>
<b>Prawn Cocktail</b> Deep Atlantic Prawns, Tomato Focaccia & Mary Rose Sauce (G) (SF) (SD) (E) (S) (M)	<b>14.00</b>
<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)	<b>9.95</b>
<b>Homemade Soup</b> Fresh Homemade Soup Served with House Soda Bread (G) (D) (C) (E)	<b>8.50</b>
<b>Chicken Caesar Salad</b> Smoked Breast of Chicken with Baby Gem, Bacon Lardons, Croûtons and Creamy Parmesan Dressing (E) (F) (G) (D)	<b>12.95</b>
<b>Fivemiletown Goat’s Cheese Mousse</b> Marinated Beetroot, Toasted Seeds, Watercress & Balsamic Dressing (G) (N) (M) (E)	<b>10.95</b>
<b>Locally Smoked Salmon</b> Warm Smoked Salmon, Potato Herb Salad, Pickled Grapes & Orange Vinaigrette (SD) (F) (M) (D)	<b>12.95</b>
<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)	<b>10.95</b>
<b>Toonsbridge Mozzarella Salad</b> Buffalo Mozzarella Salad, Marinated Heirloom Tomatoes, Balsamic Dressing & Baby Leaves (D)	<b>11.95</b>
<b>Parknasilla Salad</b> Marinated Fennel, Orange Segments, Beetroot, Hazelnut & Citrus Dressing (N)	<b>9.95</b>

**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 King Oyster Mushroom, Cherry Tomato & Peppercorn Sauce (D) (SD)	<b>27.95</b>
<b>Supreme of Irish Chicken</b> Tomato & Chorizo Pearl Barley, Crushed Broccoli and Cauliflower Purée (D) (E) (G)	<b>21.95</b>
<b>8oz Cronin’s Farm Kerry Beef Burger</b> Brioche Bun, Cheddar Cheese, Tomato, Butter-Head Lettuce and Marie Rose Sauce (D) (G) (E) (SD) (M)	<b>18.95</b>
<b>Tagliatelle Pasta</b> Wild Mushroom and Celeriac in a Parmesan and Tarragon Cream Sauce (G) (E) (D) (C) <i>suitable for vegetarians</i>	<b>18.95</b>
<b>Traditional Fish &amp; Chips</b> Fresh Fish Seasoned and Dipped in Our Own Special Batter, Chips & Pea Purée (D) (G) (F) (E) (M)	<b>18.50</b>
<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)	<b>23.95</b>
<b>Slow Roasted Featherblade of Irish Beef</b> Butternut Squash Purée, Creamed Potato, Artichoke, Spinach & Crispy Onions, Beef Jus (SD) (D) (C)	<b>26.95</b>
<b>Garbanzo Bean Curry</b> Chick Pea Curry with Vegetables & Tomato, Basmati Rice, Cucumber Raita & Poppadom (D) (N) <i>suitable for vegetarians</i>	<b>17.95</b>
<b>Green Pea &amp; Shallot Ravioli</b> Sundried Tomatos, Courgette, Baby Spinach, Parmesan & Herb Oil (N) (G) (E) (D) <i>suitable for vegetarians</i>	<b>20.95</b>
<b>Stone-Baked Margherita Pizza</b> (12 inches) A True Classic made with our Homemade Tomato Sauce and Fresh Mozzarella (D) (G)	<b>15.20</b>

*\*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	<b>8.95</b>
<b>Banoffee Baked Alaska</b> (D) (E) (N) (G) Banana Vanilla Ice Cream, Peanut Butter Ice Cream, Toasted Meringue	<b>8.95</b>
<b>Vanilla Crème Brûlée</b> (G) (E) (D) Lemon grass Scented Crème Brûlée, Seasonal Berries, Chocolate Biscuit	<b>8.95</b>
<b>Callebaut Chocolate Mousse Cake</b> (D)(E)(G) Raspberry Sorbet, Chocolate Foam Sponge, Raspberry Gel	<b>8.95</b>
<b>Vanilla Cheesecake</b> (D) (E) (G) (N) Vanilla and Cherry Cheesecake, Cherry Sorbet, Pistachio Sponge	<b>8.95</b>
<b>Cheese Board</b> (D) (G) (N) Served with Sea Salted Biscuits, Quince, Grapes & Candied Walnuts	<b>10.95</b>
<b>Selection of Ice Creams</b> (D) (E)	<b>8.95</b>

## Side Orders

<b>Onion Rings</b> (G)	<b>5.00</b>
<b>Green Beans &amp; Toasted Almonds</b> (N)	<b>5.00</b>
<b>Medley of Seasonal Vegetables</b>	<b>5.00</b>
<b>Creamed Potatoes</b> (D)	<b>4.50</b>
<b>Chips</b> (G)	<b>4.50</b>
<b>Garden Salad</b> (M)	<b>4.50</b>

