

Appetizers

Confit Duck Leg

Crispy Duck Leg, Braised Red Cabbage, Caramelized Carrot Purée, Pickled Blackberry, Carrot Crisp, Glazed Baby Carrot *D,SD* €14

Bream Ceviche

Cured Bream, Chive Oil, Pickled Kohlrabi, Dill, Pumpkin Seeds, Compressed Cucumber, Grapes, Sour Cream *F,SD,D* €16

Heritage Tomato Salad

Tomato Mousse, Tomato Meringue, Tomato Compote, Basil Oil *SD,S,E,M* €15

Chicken and Black Pudding Terrine

Toulouse Sausage, Parsnip Puree, Confit Celeriac, Pickled Red Onion and Pepper Sauce *G1,D,SD* €13

Tian of Crab

Quenelle of Celeriac Remoulade, Green Grapes, Caviar, Sourdough Crisp, Cucumber Dressing *SF,E,G1,SD,D,M* €17

Crispy Fivemiletown Goat Cheese Bon Bons

Goat Cheese Bon Bons, Pickled Beetroot Carpaccio, Heritage Beets, Beetroot Ketchup, Walnuts *D,E,G1,SD,N5* €12

Wild Mushroom Pearl Barley Risotto

Pearl Barley Risotto, Wild Mushrooms, Spinach, Aged Parmesan Truffle Oil, Pea Shoots *G1,C,D,SD* €14

Main Courses

Pan Seared Fillets of Seabass

Baby Potato, Spring Onion, Garden Peas, Lettuce, Lemon, Herb and Capers Butter *F,D* €27

Roast Supreme of Irish Chicken

Crushed Swede and Cabbage, Roast Garlic Mash, Tender Stem Broccoli and Sun Dried Tomato Dressing *D,SD* €28

Seared Ribeye of Beef

Mushroom Duxelle, Baby Leek, Cherry Tomato, Fondant Potato and Garlic Butter *D,SD* €32

Monkfish and Prawn Curry

Chickpea, Vegetables and Cherry Tomatoes, Basmati Rice, Crispy Poppadom and Mango Chutney *SF,F,SD* €26

Slow Roasted Feather blade of Beef

Carrot and Cumin Puree, Creamed Potato, Green Beans Pancetta, Beef Jus *SD,D,C* €30

Rump of Lamb

Pea and Mint Puree Garlic Fondant Potato, Red Wine jus *D,SD* €32

Spiced Garbanzo Bean Tagine

North African inspired dish of Slow Cooked Chickpeas, Mixed Vegetables, Fruits, and Cherry Tomatoes with Basmati Rice. *D,SD* €22

Today's Chef Specials

Appetiser	Pork and Chicken Panko Rilette (D,G1,E,M) Served with Baby Leaf Salad, Butternut Squash Puree Citrus Dressing	€12
Main Courses	Pan Seared Fillet Of Salmon (F,SF,D,G1,E,SD) Served with Shallots and Prune Puree, Prawn Spaghetti	€30
	Slow Cooked Pork Belly (D,SD,C,N3) Served with Satay Puree, Pineapple and Mix Pepper Salsa Fondant Potato, Jus	€30
Dessert	Dark Chocolate Mousse (D,E,G1) Served with Chocolate Crumb, Vanilla Ice Cream	€10

Side Orders

€6

Creamy Mashed Potatoes *D*

Selection of Seasonal Vegetables *D*

Steamed Green Beans with Toasted Almonds *D, N4*

Home Made Onion Rings *G1*

Parknasilla Side Salad *M*

Portion of Chips *G1*

Please note all items are prepared to order, therefore we thank you in advance for your patience.

Dining package includes choice of starter, main dish, dessert, coffee & tea, note: sides is additional charge.

ALLERGENS

(N1) Walnut (N2) Cashew (N3) Peanut (N4) Almond (D) Dairy (SF) Shellfish (C) Celery
(G1) Wheat (G2) Oat (G3) Rye (S) Soya (E) Egg (SS) Sesame Seeds (L) Lupin
(F) Fish (MO) Molluscs (SD) Sulphur Dioxide (M) Mustard (N5) Hazelnut

Parknasilla and Pygmalion

Playwright George Bernard Shaw's affiliation with Parknasilla cannot be understated. Shaw was a regular visitor to the hotel in the early 1900's and wrote some of his most iconic works whilst staying here.

*Pygmalion is a play named after the Greek mythological figure. It premiered at the Hofburg Theatre in Vienna on 16 October 1913 and was first presented in English on stage to the public in 1913. Its English-language premiere took place at Her Majesty's Theatre in the West End in April 1914. The play has been adapted numerous times, most notably as the 1938 film *Pygmalion*, the 1956 musical *My Fair Lady* and its 1964 film version.*