

PYGMALION

RESTAURANT

Appetizers

Crispy Breaded Goujons of Plaice

Pickled Fennel Salad, Confit Tomato, Warm "Tartar" Cream Sauce *F, G1, E, D, SD, M*

Sneem Black Pudding En Croute

Carrot Purée, Orange and Cardamom Reduction, Fresh Mandarin, Roscoff Onion *M, SD, D, G1, SS*

Roast Butternut Squash

Pickled Squash Carpaccio, Whipped Feta, Toasted Pumpkin Seeds, Micro Herbs *SD, D, M*

Kenmare Smoked Salmon Orzo "Risotto"

Garden Herbs., Confit Lemon, Parmesan, Chive Oil *F, G1, D, SD*

Crispy Fried Goats Cheese Bon Bons

Mediterranean Ratatouille, Marinated Courgette, Balsamic Glaze *D, G1, SD, C,*

Dressed Irish Brown Crab

Pak Choi, Satay Sauce, Squid Ink Tuille, Coriander Lime Dressing *SF, SD, P, F, G1*

Main Courses

Caramelized Breast of Duck

Beetroot Purée, Endive, Beetroot Vinaigrette, Hazelnut, Swede and Duck Ragout *SD, D, N5*

Seared Fillet of Halibut

Broccoli Purée, Pearl Couscous, Cauliflower, Capers and Raisin Dressing, Tomato and Herb Butter
F, D, G1, SD

Duo of Pork – Roast Fillet and Slow Cooked Belly

Apple, Celeriac Purée, Remoulade, Fondant Potato, Kale, Red Wine Jus *D, C, SD*

Roast 10oz Rib Eye of Beef

Carrot and Parsnip Purée, Baby Leek, Confit Potato, Pepper Sauce/Garlic Butter *SD, D, C*

Pan Roasted Fillets of Seabass

Buttered Leeks, Vadouvan Spiced Mussel Velouté, Celeriac, Onion Bhaji *F, D, SD, SF*

Tarka Dahl

Confit Curried Cauliflower, Pomegranate, Toasted Almonds, Chili Oil *N4, SD*

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Today's Chef Specials

Appetizer	Bacon and Cabbage Croquettes D, E, G, M, SD Broccoli Puree, Parsley Cream Sauce
Main Course	Pan Seared Medallions of Monkfish G, D, f Grilled Courgette, Carrot and Ginger Puree, Wild Garlic and Yoghurt Dressing Roast Rack of Lamb D, SD, C Crushed Root Vegetables, Sweet Potato Puree, Baby Potatoes, Glazed Carrot, Red Wine Jus
Dessert	Crunchy White Chocolate Mousse D, G White chocolate flakes, Seasonal Berries, Micro leaves

Choice of:

€47 per Person

2 Course Menu (Starter & Main Course / Main Course & Dessert)

Or

€60 per Person

3 Course Menu (Starter, Main Course & Dessert)

Side Orders

€6

Creamed Mash Potato <i>D</i>	Braised Red Cabbage <i>D, SD</i>
Cauliflower Cheese <i>D</i>	Carrot and Parsnip Mash Potato <i>D</i>
Portion of Chips <i>G1</i>	Creamed Greens with Brown Butter Panko <i>D</i>
Roast Field Mushroom <i>D</i>	

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 are additional charge.

ALLERGENS

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

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.*