

PYGMALION

RESTAURANT

Appetizers

Crispy Panko Prawns

Carrot and Ginger Purée, Vegetable Spaghetti, Sesame Soy Dressing E, SF, G1, D, SS, S

Carpaccio of Beef Fillet

Parmesan Fondue, Gherkin and Parsley Dressing, Toasted Pine Nuts, Crisp Bread D, SD, N, G1

Whipped Herb Ricotta

Carrot Gel, Carrot Pickle, Ribbons, Sourdough Crumble, Shimeji Mushrooms, Baby Herbs
D, SD, G1, M

Irish Crab and Apple Salad

Pickled Celeriac, Compressed Cucumber, Pea and Cucumber Gazpacho SF, SD, E, M

Pearl Barley Risotto

Wild Mushroom, Celeriac Cream, Aged Parmesan, Garden Herbs D, SD

Duck Liver Parfait

Smoked Duck, Blackberry Gel, Red Wine Pearl Onions, Barmbrack Croutons D, SD, G1

Main Courses

Duo of Kerry Lamb *

Braised Shoulder, Roast Loin, Parsnip Purée, Glazed Carrot, Gratin Potato, Kale,
Apple and Mint Jus SD, D, C (*€5 supplement applied to the dinner-inclusive package)

Seared Fillet of Halibut

Cauliflower Purée, Roast Cauliflower, Creamed Potato, Curried Mussels and Pea Fricassee
F, D, MO, SD, M

10oz Rib Eye of Beef *

Wild Mushroom and Spinach, Crispy Onion Ring, Chateau Potato, Pepper Sauce G1, D, SD, C
(*€5 supplement applied to the dinner-inclusive package)

Pan Seared Fillet of Salmon

Smoked Salmon and Leek Risotto, Caper and Herb F, D, SD, C

Roast Supreme of Chicken

Celeriac Purée, Herb Stuffing Croquette, Fondant Potato, Tenderstem Broccoli,
Garlic and Herb Cream G1, D, SD, C

Caramelized Parsnip

Pickled Pear, Miso and Pumpkin Seed Velouté, Hazelnut Crumble S, SD, N, G11, C, D

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	<u>Today's Chef</u>
Appetizer	<u>Specials</u>
Main Course	
Dessert	

Choice of:

€57 per Person

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

Or

€69 per Person

3 Course Menu (Starter, Main Course & Dessert)

Side Orders

€6

- Creamed Mash Potato *D*
- Portion of Chips *G1*
- Mixed Leaf Salad with Cherry Tomato, Cucumber and Red Onion *D, M*
- Braised Red Cabbage *D, SD*
- Steamed Greens with Toasted Almonds and Citrus Dressing *D, M*

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

The dining package includes a choice of starter, main dish, and dessert. 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 —
Pygmalion, the 1956 musical My Fair Lady and its 1964 film version.
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