



PARKNASILLA

Scallops

Seared, served with risotto, and shaved parmesan, crisp bacon.

Pork

Roasted crisp confit pork belly, apple & cinnamon mousse, cider jus.

Duck

Confit terrine, Foie Gras, Parsley, Shallots, roasted Plums, & toasted Brioche

Aubergine

Baked parcel, with goats cheese, roasted tomato, and basil pesto.

Smoked Chicken

With tarragon, red onion, and dressed leaves.

Organic Chicken.

Pan Fried Breast, red onion marmalade, butternut squash, parmesan mash, chicken jus.

Brill

Seared fillet, Celeriac & lemon, mashed potato, wild mushroom ragout, butter sauce

Sneem Lamb

Roasted rosemary marinated leg, served with lamb cutlet, roasted parsnip, gratin potato, mint sauce.

Sirloin Steak

Grilled, lyonnaise potatoes, creamed mushrooms with parsley & garlic, roasted plum tomato, pepper sauce.

Sea bass

Pan fried, tomato fondue, saffron sauce, sugar snaps & crushed potato.

Plum Tart

With almond frangipane and homemade custard.

White Chocolate

Mousse with fresh mint ice cream, & chocolate sauce.

Cheese

Irish Boille goats cheese, Cheese biscuits & dried fruit, walnut & raisin bread

Sticky Toffee Pudding

With caramel sauce.

Blackberry Mousse

Served with raspberry ripple ice cream

Menu Price €42.50