

Sligo Park Hotel

Spring 2024 A La Carte Menu



Starter

The Park seafood chowder €12 (GF) Tender morsels of fish bound in a light seafood velouté with Guinness bread (celery, fish, dairy, sulphites)

> Wild mushroom arancini €13 Crispy arancini with wild mushrooms and garlic mayonnaise

(cereals containing gluten)

Heirloom tomato salad €13 (GF) (Vegan) Avocado, roasted peppers, black olives and pickled cucumber, basil oil (sulphites)

> Chicken liver pate €12 Brioche toast, tomato and apple chutney (wheat, egg, dairy)

> > Confit duck spring rolls €14 With sticky Asian dipping sauce (wheat, egg, dairy)

Katifi wrapped prawns €15 With chili mango mayonnaise and watercress salad (wheat, crustaceans, egg, sulphites)



Main Course

Irish Steaks from the grill

6oz fillet €34

(€7 supplement)

8 oz rib eye €36 (€8 supplement) 10oz sirloin €37 (€9 supplement)

All our beef is 100% Irish from the lush fields of the northwest, is prime Hereford dry aged and cooked to order. All steaks are served with our signature butter, onion rings, steak chips, watercress salad, chilli jam and peppercorn sauce. (dairy, egg, sulphites)

Pistachio crusted Irish chicken supreme €28 (GF)

Creamed spinach, crushed new potato and roasted butternut squash, bacon and thyme jus (dairy, tree nuts, sulphites)

Fillet of salmon €26 (GF)

Marinated in kurkuma and chilli succotash, stem broccoli (fish, sulphites)

Crispy pork belly €26 (GF)

Creamy champ, honey roasted carrots, sugar snap peas, apple and Calvados jus (dairy, sulphites)

Trio of cauliflower €22 (Vegan)

Cauliflower Pakora, honey roasted cous-cous rice, chimichurri, pickled vegetable salad (cereals containing gluten)

Fettuccini Nduja prawns €27

Seared king prawns, spicy Calabrese sausage, creamy basil and tomato sauce (wheat, crustaceans, fish, dairy)

Side Orders €5.5

(not included in inclusive dinner packages)

Sauté mushrooms Tempura onion rings (egg, milk, wheat) Vegetables (dairy) Hand cut chips (wheat) Skinny fries (wheat) Side salad (mustard)



Dessert

Baileys Tiramisu €9

Rum caramel sauce (wheat, dairy, sulphites)

Vegan chocolate brownie €9

With Drumshanbo gin and tonic granita, macerated raspberries (wheat, sulphites)

Apple and rhubarb crumble €9

Vanilla custard and ice cream (wheat, dairy, sulphites)

Cheesecake of the day €8

Coulis and ice cream (wheat, dairy, sulphites)

After Dinner

(not included in inclusive dinner packages)

Americano €3.6

Espresso €3.5

Double espresso €3.95

Latte €3.9

Cappuccino €3.95

Bewley's tea €3.55

Irish coffee €7

Bailey's coffee €7

French coffee €7

Crème de menthe €6.6

Baileys Irish cream €6.6

Pernod €6.6