



Graduation Dinner Menu 2026

Starter

The Park seafood chowder

Tender morsels of Killybegs landed seafood bound in a light velouté with homemade Guinness bread
(2 Wheat, 5, 7, 14)

Brie, red onion and Fig Tartlet

With tomato jam and seasonal greens
(2 wheat, 4, 7, 14)

Crispy wrapped Kataifi Prawns

Mango and Chili mayonnaise
(2 wheat, 3, 4, 7, 14)

Spicy Korean pork belly bites

Lime, pickled cucumber and rocket salad
(2 wheat, 9, 12, 13, 14)

Heirloom Tomato and Watermelon Salad (V)

Chickpeas, pomegranate, grapes and basil oil and Dukkha crust
(11, 12, 14)

Sligo Park soup of the day

Served with a rustic white roll
(2 wheat, 7, 14)

Mains

Confit duck leg on Puy lentil ragout

Shredded duck bob-bon, honey glazed carrot, thyme jus
(1, 2 wheat, 4, 7, 14)

Pan roasted chicken supreme

Roasted pepper and chorizo cous cous, salsa Verde, basil oil, serrano crisp.
(7, 14)

Sage rubbed pork tenderloin in serrano ham

Parsnip puree, bacon and cabbage croquette, port reduction
(2 wheat, 4, 7, 14)

Seared Atlantic Salmon with Parisian Butter

Creamy herb mash and dill cream
(5, 7, 14)

Prime Irish steaks from the grill

8oz fillet (€15 supplements for package guests) **10oz sirloin** (€7 supplement for package guests)

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 onion rings, chips, chili jam and peppercorn sauce
(2 wheat, 4, 7, 14)

Goan curried seabass

Grilled seabass, coconut and tomato-based curry, Bombay potato, shaved fennel
(1, 5, 12, 13, 14)

Potato gnocchi and Roasted Butternut squash (V)

Charred squash, kale, toasted pine nuts, basil oil
(14)

Desserts

Warm chocolate cookie dough brownie

Chocolate sauce and Vanilla Ice cream
(2 wheat, 4, 7, 14)

Sticky toffee apple pudding

Butterscotch sauce and Chantilly cream
(2 wheat, 4, 7, 14)

Vanilla Panna cotta

Port and Berry compote
(4, 7, 14)

Homemade cheesecake of the day

(2 wheat, 4, 7, 14)

3 course - €46