



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)

Heirloom tomato and mozzarella salad

Heirloom tomato, mozzarella, basil oil and crisp basil leaves
(7)

Confit duck spring roll

Asian slaw, hoi sin dressing
(2 wheat,4,7,13,14)

Sligo Park soup of the day

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

Crispy pulled chicken bon-bon Caesar salad

Crisp cos lettuce, croutons, cherry tomato, bacon lardons, house dressing, aged parmesan shavings
(2 wheat,4,7,14)

Main

Seared supreme of chicken

Sweet potato puree, pineapple salsa, basil pesto
(7,10,14)

Black pudding and apple pork fillet roulade

Wrapped in serrano ham, parsnip puree, port reduction, parsnip crisps
(2 wheat,7,14)

Baked Killybegs salmon

Avocado velvet, sesame crunch, herb oil
(5,7,12,14)

Prawn & Nduja fettuccine

Seared king prawns, spicy Calabrese Nduja sausage, creamy basil and tomato sauce
(2 wheat,3,7)

6oz fillet (€9 supplement for package guests)

10oz sirloin (€7 supplement for package guests)

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

Potato gnocchi (V)

Baby spinach and spiced tomato sauce
(2)

Dessert

Limoncello tiramisu

Classic tiramisu with a refreshing lemon twist, layers of limoncello-infused sponge and mascarpone cream
(2 wheat,4,7,14)

Cheesecake of the day

Biscuit crumb base, cream and vanilla ice-cream
(2 wheat,4,7,14)

Raspberry tartlet

Vanilla crème anglaise, candied raspberries
(2 wheat,4,7,14)

Warm chocolate and hazelnut brownie

Chocolate sauce, salted caramel ice cream
(2 wheat,4,7,10,14)

Freshly brewed tea & Coffee

1 celery, 2 cereals containing gluten, 3 crustaceans, 4 egg, 5 fish, 6 lupin, 7 dairy, 8 molluscs,
9 mustard, 10 tree nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphites