



CHRISTMAS PARTIES AT THE PARK

MUSIC EVERY FRIDAY &
SATURDAY NIGHT

CHRISTMAS INSPIRED
DINNER MENU €49.50
PER PERSON

GLASS OF MULLED
WINE & CANAPES ON
ARRIVAL

KILTIMAGH
PARK HOTEL

0949374922
info@parkhotelm Mayo.com

Christmas Party Live Music Line Up

Friday 1st December - House DJ

Saturday 2nd December - Aisling Mullarkey

Friday 8th December - Ollie Burke

Saturday 9th December - Aisling Mullarkey

Friday 15th December - Ollie Burke

Saturday 16th December - Aisling Mullarky

Friday 22nd December - House DJ

Saturday 23rd December - Aisling Mullarkey

Friday 29th December - Ollie Burke

Saturday 30th December - House DJ

New Years Eve - Aisling Mullarkey followed by House Dj

CHRISTMAS MENU

Starters

Courtyard Winter Salad

Fresh Fig, Spiced Halloumi, Baby Beetroot, Sweet Potato,
Joe Kelly's Organic Leaves. Lime & Coriander Dressing

Clew Bay Scallops & Dempsey's Black Pudding

Joe Kelly's Wild Rocket, Seaweed Caviar, Bearnaise Sauce (1,3,4,12)

Roast Stuffed Quail

Apricot & Plum Stuffing, Boxty Rosti & Madeira Jus (1)

Festive Christmas Bon Bons

A Selection of Spiced Beef, Roast Turkey & Cranberry, Honey Baked
Ham & Cider Sauce , Green Tomato Chutney. Dressed Leaves (1, 10,12)

Crispy Duck Leg Confit

Slow Braised with Fennel, Leek, and Puy Lentils,Pernod Reduction

Irish Oak Smoked Salmon

Salsa Verde, Dressed Salad Leaves, Lemon Wedge, Homemade Brown Bread
(1,3,4,10,12)

Middle Course

Crème Solferino

A Duo of Cream of Tomato & Chicken Volute
Garnished with Brunoise of Winter Vegetables

Main Course

Festive Roast Stuffed Crown of Turkey & Glazed Baked Ham

Savoury Stuffing, Chipotle Sausages, Roast Jus & Cranberry Sauce (1,12)

Prime 10oz Irish Sirloin Steak, (Cooked to Medium) (1)

Glazed Cherry Tomato, Stilton Stuffed Mushroom, French Fried Onions
Home Fries, Pepper & Brandy Cream (1)

Wild Atlantic Way Surf 'N' Turf

Medallions of Irish Beef Fillet with Angels on Horseback Oysters
Concannon Potato, Sauce Chasseur (12,14)

Supreme of Mayo Roast Chicken

Thyme, Lemon & Garlic Marinade, Juniper Berry, Gin & Pink Pepper Cream
Champ Potato

Oven Baked Fillet of Atlantic Hake

Mixed Bean & Chorizo Cassoulet, Roasted Black Garlic (4,12)

Herb Crusted Clare Island Seatrout & Dublin Bay Prawns

Saffron Cream sauce (1,2,4)

Chestnut & Blue Cheese Wellington

Roast Chestnuts, Butternut Squash, Cashel Blue Cheese, Wild Rocket
In Cream Filo Pastry, Creamed Leek Sauce (1)

Homemade Desserts (1,3,7)

Traditional Sherry Trifle

Custard, Double Cream, Gingerbread Biscuit

Festive Baked Alaska

Genoise Sponge, Vanilla Ice Cream, Brandy Syrup, Italian Meringue

Classic Plum Pudding

Brandy Butter, Cointreau Cream

Gingerbread Banoffee Pie

Cinnamon & Winter Fruit Crumble with Creme Anglaise

Irish Cheese Plate

Homemade Chutney & Freshly Baked Bread

Homemade Mince Tartlet with Freshly Brewed Tea & Coffee

*Merry Christmas
and Happy New Year!
From All of Us Here At
The Park Hotel*

1.Gluten, 2.Crustaceans, 3.eggs, 4.Fish, 5.Peanuts, 6.Soybeans, 7.Milk, 8.Nuts, 9.Celery,
10.Mustard, 11.Sesame Seeds, 12.Sulphur Dioxide, 13.Lupin, 14.Molluscs