

Evening Menu

Served Daily

K I L T I M A G H

Chapter 23

P A R K H O T E L

STARTERS

Louisiana Hot Sauce Chicken Wings (1)
With Blue Cheese Dip

Starter 9.95
Main Course 19.95

Chicken Liver Mousse (1,3,7)
With Toasted Brioche & Red Onion Jam

11.50

Garlic Mushroom Gratin (1,7,8,12)
With Parmesan & Herb Crust & Garlic Ciabatta

10.50

The Courtyard Salad
Organic Leaves, Roasted Vegetables, Avocado,
House Dressing

10.50

Add any of the below to boost your salad:
Baked Irish Goat’s Cheese (7)
Cajun Chicken

4.00
5.00

Irish Oak Smoked Salmon
Organic Leaves. Pickle Cucumber, House Dressing
& Homemade Brown Bread (1,4,7,12)

12.50

House Seasonal Soup (Vegan)
Sourdough Bread (1)

6.50

Homemade Vegetable Soup of the Day
Homemade Brown Bread (1,7)

6.50

West Coast Chowder (4)
Fresh Atlantic Sea Food in a Fennel & Herb
Velouté, Homemade Brown Bread (1,7)

9.00

THE SPECIALS

STARTERS:

Wild Atlantic Prawn and Chorizo Pil Pil (1,3,4,7,10)
Served with Fennel and Pickled Cucumber
with Garlic Ciabatta

14.95
11.95

Chicken, Mushroom & Ham Vol au Vent (1,3,8,10,12)
Served in a Puff Pastry Bouchée

11.95

MAINS

Slow Cooked Daube of Irish Beef (1,3,7)
Cooked in a Rich Red Wine Reduction, Roasted
Shallot, Crushed Root Vegetables & Braised Red
Cabbage

26.95

Pan Fried Fillet of Atlantic Seabass (1,3,4,7)
Braised Fennel & Cherry Tomatoes

26.95

SIDES:

Twice Cooked Chips

4.50

Selection of Vegetables (7)

4.50

Onion Rings & Garlic Dip (1,3)

4.95

Side Salad

4.50

Cheesy Garlic Bread (1,7)

6.95

Baby Boiled Potatoes (7)

4.50

Garlic Potatoes

4.95

MAINS	
Prime Irish 10 oz Sirloin Steak (1,7,12) Flat Cap Mushroom, Sauté Onions, Vine Cherry Tomatoes, Scallion Mash, Peppercorn Cream & Chunky Chips	34.50
Roast Rump Of Lamb With Parsnip Purée, Redcurrant Jus & Seasonal Vegetables (7,12)	28.95
Supreme of Irish Chicken (7) Sauté Wild Mushroom Sauce, Mash & Seasonal Vegetables	22.50
Roast Half Silverhill Duck (6,11) Braised Red Cabbage, Gratin Potato & Black Berry Sauce	26.95
Chicken & Chorizo Penne Pasta (1,7,12) Tomato, Chilli, Garlic. Garlic Ciabatta	22.50
Cajun Buttermilk Chicken Burger(1,3,7,10,12) Melted Brie, Smokey Bacon, Chipotle Mayonnaise, Chunky Chips, Slaw, Tomato Chutney	21.50
Prime Irish Steak Double Smash Burger (1,3,7,10,12) Homemade with 100% Irish Beef, Crispy Bacon, Melted Wexford Cheddar, Red Onion, Beef Tomato, Slaw, Tomato Chutney, Chunky Chips	22.50
Park Hotel Chicken Curry (1,8,12) Tender Chicken, Sauteed Onions, Sweet Potato, Mixed Peppers, Basmati Rice, Garlic & Coriander Naan, Poppadom (1), Mango Chutney	22.50
Beef & Guinness Pie (1,7,12) Tender Beef Fillet, Roast Vegetables Seasonal Herbs, Guinness & Red Currant Gravy. Topped with Potato & Cheese Gratin (1,7,12)	22.95
FISH: Golden Crumb Atlantic Prawn Scampi Served with Courtyard Salad, Twice Cooked Chips & Mayo Chili Mayonaise	22.95
Pan Roasted Atlantic Salmon(4,7,12) Served with Samphire, Mussel, Pea Potáge	23.95
Baked Fillet of Donegal Sea Trout (4,7,8) Almond & Garlic Butter Crust & Saffron Cream	23.50
Beer Battered Fresh Fillet of Haddock (1,3,4,10,12) Mushy Peas, Tartar Sauce, Chunky Chips	22.50
VEGETARIAN:	
Spinach & Ricotta Tortellini (1,3,7) Rich Tomato Sauce, Parmesan Cheese, Garlic Ciabatta	21.50
Sweet Potato & Mixed Bean Curry (Vegan) (1) Basmati Rice, Garlic & Coriander Naan, Poppadom, Mango Chutney	22.50
ALLERGENS:	
1. Cereals Containing 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	
All of Our Beef Is 100% Irish & Our Menu Items Are Sourced Locally Where Possible	
QUALITY GUARANTEED	
Tripadvisor Travellers' Choice Awards Original Irish Hotels	