



# The Park

## R E S T A U R A N T

17:30 - 20:45 Wednesday to Thursday and Sunday

17:30 - 21:30 Friday to Saturday

Dinner, Bed and Breakfast Package guests may select from items with .

A supplement of €3 per starter or dessert, and €6 per main is applicable for items without .

### STARTERS

- Homemade Duck Ravioli with Slow Cooked Duck Legs**      €8.95  
with BBQ Sauce, Tomato Relish, Pak Choi, Bean Sprouts, Pea Shoots, Spring Onions, Duck and Guinness Consommé and Smoked Bacon and Onion Crumble
- Ardasallagh Goats Cheese Marshmallow**   €8.95  
with Green Pea and Spinach Mousse, Goat Cheese Balls, Beetroot Pickle, Beetroot Jelly, Beetroot Crisp, Confit Almonds, Sticky Date Pudding Tuile, Red and Yellow Pepper Coulis and a Micro Cress Salad
- Warm Potato and Truffle Terrine**     €8.95  
with Wicklow Blue Brie Cheese Mousse, Green Salad, Walnut Dressing, Smoked Walnut Crumble and a Saffron Coulis
- Pan Fried Scallops**     €15.00  
with Spinach Purée, Avruga Smoked Caviar, Saffron Cauliflower Velouté, Black Pudding Crumble, Bisque Foam and Pea Shoots
- Dublin Coddle**    €7.95  
Celeriac Soup, Smoked Bacon, Pork Sausages, Carrots, Pearl Onions, Potato, Savoy Cabbage and Dried Herb Mix
- Castleknock Salad**      €8.95  
Dublin Bay Prawns, Smoked Tomato Salsa, Grilled Mixed Peppers, Aubergine Tempura, Grilled Courgette, Tomato and Fennel Bread Croutons, Fresh Fennel and Lettuce Salad, Cucumber and Lime Jelly and a Citrus Dressing

Items listed above may contain any and all allergens, as all items are prepared in the same kitchen.



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## RESTAURANT

### MAINS

- Smoked Beef Sirloin Steak**  €26.95  
with Mousseline Horseradish Mashed Potato, Carrots, Orange and Mustard Purée, Roasted Aubergine Mousse, Smoked Bacon and Tomato Jam, Sweet Chestnut and Ceps Veal Jus, Crispy Carrots and Celeriac Cress
- Sous-vide Cooked Wood Pigeon**  €18.50  
with Dried Fig Mousse, Smoked Prunes, Apricot and Morel Mushroom Ragout, Grilled Carrots, Alsace Bacon, Potato Rösti, Bigarade Sauce and an Orange Zest Confit
- Duo of Lamb**  €19.95  
Crispy Slow Cooked Lamb Leg, Confit of Lamb Belly glazed with Maple Syrup and Wholegrain Mustard, Sweet Potato Purée, Charred Silver Onions, Cucumber Pickles, Asparagus Heads, Spinach, Broad Beans, Green Peas, Lamb Mint Dash and Sorrel Cress
- Slow Cooked Beef Ribs**  €22.95  
with Mousseline Horseradish Mashed Potato, Carrots, Orange and Mustard Purée, Sweet Chestnut and Ceps Veal Jus, Crispy Carrots and Celeriac Cress
- Pan Seared Supreme of Corn Fed Chicken**  €18.95  
with a Smoked Bacon, Pistachio, Morel Mushroom Stuffing and Beetroot Salad, Baby Apple, Pickled Apple Crisp, Baby Grilled Pear, Baby Carrots, Pistachio Mousse, Crushed Baby Potato and a Micro Chervil Cress
- Pan Fried Brill Fillet**  €18.50  
with Brioche and Parmesan Crust, Crab Brandade Mashed Potato, Tempura Langoustine, Herb Oil, Dill Cress and a Mediterranean Salsa of Octopus, Crayfish Tail, Kalamata Olives, Yellow and Red Peppers, Chorizo, Tomato Concasse and Green Tomato  
 **Note: Dinner Package Guests are served Cod** 
- Beetroot Gnocchi**  €17.50  
with Beetroot Juice, Beetroot Pickles, Ricotta Curd, Dried Parmesan Cheese, Sautéed Spinach and a Micro Cress Salad

### SIDES

**Creamed Mash Potato** 

**Stealth Fries**

€3.50 each

**Roast Autumn Vegetables** 

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## RESTAURANT

### DESSERTS

<b>Sweet Chestnut and Chocolate Cake</b>		€8.50
<i>with Crème Anglaise, Hazelnuts and Almonds, Caramelized Hazelnut Croquant, Caramel Tuile, Chocolate Stick and Rum and Raisin Ice-cream</i>		
<b>Profiteroles</b>		€8.50
<i>with Tia Maria Mousse, Warm Chocolate Sauce, Gingerbread Ice-cream and Vanilla Whipped Cream</i>		
<b>Pear Soup with White Chocolate and Blackcurrant Mousse</b>		€7.50
<i>with Pear Salsa, Pear Jelly, 'Mini Drops' Vanilla Meringues, Blackcurrant Sorbet and Blackcurrant Crisp</i>		
<b>Chocolate Pizza</b>		€8.50
<i>White, Milk, Dark, Orange and Strawberry Chocolate, Vanilla Ice-cream, Vanilla Crème Anglaise and a Berry Coulis</i>		
<b>White Chocolate Panna Cotta</b>		€8.50
<i>with Grand Marnier Mascarpone Cheese Mousse, Orange Jelly, Honeycomb, Coconut Ice-cream, Coconut Meringue and Roasted Coconut</i>		
<b>Selection of Irish Farmhouse Cheeses</b>		€12.50
<i>with Fruit Chutney, Crackers and Bread Sticks</i>		

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 Gluten	 Peanuts	 Nuts	 Milk	 Crustaceans
 Molluscs	 Eggs	 Fish	 Celery	 Lupin
 Mustard	 Sesame	 Soya	 Sulphur Dioxide	