Sligo Park Hotel

Winter 2024

A La Carte Menu

We actively source local, sustainable produce for our menus.

Where we cannot source local produce, we seek responsibly sourced produce

Starter

**The Park seafood chowder** *€*12

Tender morsels of Killybegs landed seafood bound in a light velouté with homemade Guinness bread

*(wheat, fish, dairy, sulphites)*

**Black pudding & thyme arancini** €13

Crispy arancini with homemade roasted garlic mayonnaise

*(cereals containing gluten, sulphites)*

**Buffalo mozzarella, tomato & pesto salad** €13 *(GF)*

Buffalo mozzarella, tomato vinaigrette, basil pesto & rocket

*(dairy, sulphites)*

**Chicken liver pate** €12

Brioche toast, cranberry & port chutney

*(wheat, egg, dairy, sulphites)*

**Confit duck spring rolls** €14

With sticky Asian dipping sauce

*(wheat, egg, dairy, soy)*

**Crispy buttermilk prawn skewer** €15

With chili mango mayonnaise and Irish watercress salad

*(dairy, wheat, crustaceans, egg, sulphites)*

Main Course

**Irish steaks from the grill**

**6oz rib eye €29 7oz fillet €32 10oz sirloin €34**

**(€6 supplement) (€8 supplement) (€9 supplement)**

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 with our signature butter, onion rings, steak chips, watercress salad, chilli jam and peppercorn sauce.

*(dairy, egg, sulphites, wheat)*

**Seared Irish chicken supreme €28** *(GF)*

On a bed of honey roasted winter root vegetables with a thyme jus

*(dairy, sulphites)*

**Baked fillet of Killybegs landed cod €26** *(GF)*

On a pancetta & mixed bean cassolette with creamy mashed potato

*(fish, sulphites, dairy)*

**Roasted fillet of pork €24**

Prune & pine nut stuffing, colcannon, Calvados reduction

*(wheat, dairy, sulphites)*

**Flash seared seabass with caper butter €26**

Pea ragout, caper butter, crushed new potato

*(dairy, sulphites, fish)*

**Pumpkin, goats cheese & pine nut orzo €22** *(Vegan available)*

Roasted pumpkin, crumbled goats cheese, basil oil & pumpkin seeds

*(dairy)*

**Fettuccini Nduja prawns €27**

Seared king prawns, spicy Calabrese sausage, creamy basil and tomato sauce

*(wheat, crustaceans, fish, dairy)*

**Market fresh fish of the day**

Your server will inform you of todays catch of the day

*(changes daily)*

Side Orders €5.5

(not included in inclusive dinner packages)

Sauté mushrooms Tempura onion rings *(egg, milk, wheat)*

Vegetables *(dairy)*

Hand cut chips *(wheat)*

Skinny fries *(wheat)*

Side salad *(mustard)*

Dessert

**Baileys tiramisu €9**

Served with a rum & caramel sauce

*(wheat, dairy, sulphites)*

**Chocolate and pecan brownie €9**

Served with Drumshanbo gin and tonic granita, macerated raspberries

*(wheat, sulphites, dairy, egg, nut)*

**Apple and rhubarb crumble** **€9**

Served with vanilla custard and ice cream

*(wheat, dairy, sulphites)*

**Cheesecake of the day €8**

Served with coulis and ice cream

*(wheat, dairy, sulphites)*

After Dinner

(not included in inclusive dinner packages)

**Espresso €3.5**

**Double espresso €3.95**

**Latte €3.9**

**Cappuccino €3.95**

**Irish coffee €7**

**Bailey’s coffee €7**

**French coffee €7**

**Crème de menthe €6.6**

**Baileys Irish cream €6.6**

**Pernod €6.6**