Sligo Park Hotel

Spring 2025

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)*

**Thai chicken satay skewers** €13.95

Pickled ginger yoghurt and rocket salad

*(Nuts, soya, dairy, sulphites)*

**Minted watermelon and tofu salad** €13.00 *(GF)*

Toasted hazelnuts, teriyaki glaze sweet grapes and Rocket salad

*(Soy, sulphites, nuts)*

**Goats cheese and pomegranate salad** €14.50

Grapefruit, Mascarpone cream, Dukkha crust, melba toast with pomegranate seeds

*(wheat, nuts, sesame, dairy, sulphites)*

**Sligo Park soup of the day** €9.00

Served with a crispy white roll

*(dairy, sulphites, wheat)*

**Smoked salmon and dill tian** €15.50

Guinness bread, pickled fennel and radish salad

*(dairy, fish, wheat, sulphites)*

Main Course

**Irish steaks from the grill**

**8oz rib eye €33 6oz fillet €36 10oz sirloin €35**

**(€8 supplement) (€7 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, watercress salad, chilli jam and peppercorn sauce

*(dairy, egg, sulphites, wheat)*

**Seared Irish chicken supreme €28.95**

Hasselback potatoes, honey roasted fennel, mustard cream reduction, baby carrot

*(dairy, sulphites, mustard)*

**Baked Atlantic cod €29.00**

Crispy Kataifi prawn, wilted spinach and romesco sauce

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

**Roasted pork Saltimbocca €27.50**

Glazed baby apples, cauliflower puree, Calvados jus spring kale

*(dairy, sulphites)*

**Potato gnocchi €24.00**

Wilted spinach, spiced tomato sauce and toasted pine nuts

(sulphites, wheat, nuts)

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)*

**Black cherry Bakewell tart €9**

Served vanilla ice-cream

*(wheat, dairy, egg, nut)*

**Mixed berry crumble** **€9**

Served with vanilla custard and ice cream

*(wheat, dairy, sulphites, egg)*

**Cheesecake of the day €8**

Served with coulis and ice cream

*(wheat, dairy, sulphites)*

After Dinner

(not included in inclusive dinner packages)

**Espresso €3.8**

**Double espresso €4.20**

**Latte €4.20**

**Cappuccino €4.25**

**Irish coffee €7**

**Bailey’s coffee €7**

**French coffee €7**

**Crème de menthe €6.6**

**Baileys Irish cream €6.6**

**Pernod €6.6**