

# STARTERS

*Pan Fried Crab Claws cooked in Garlic & Parsley butter gratinated in a Herb crust*

**€9.00**

**€3.00 Supplement**

*McWilliam Park style Caesar Salad with Bacon Lardons, Parmesan Cheese & Garlic Crouton, marinated Chicken Breast, Semi Dried Tomatoes & Anchovy Aioli*

**€7.90**

**€1.50 Supplement**

*Galette of Goats Cheese, Balsamic Roast Tomato, Herb Salad & Pesto Dressing*

**€8.00**

**€1.75 Supplement**

*Fantail of Gallia Melon, Pina Colada Sorbet, Parma Ham, Citrus Fruit & a mixed Berry Coulis*

**€8.00**

**€1.75 Supplement**

*Pastrami style Roulade of Smoked Salmon, pickled Red Onion, Cucumber & Mint dressing*

**€8.75**

**€2.20 Supplement**

*Golden Fried Smoked Haddock & Spring Onion Potato Cake drizzled with Coriander & Chilli Mayonnaise*

**€8.50**

**€2.00 Supplement**

*Crispy Duck Spring Rolls with a Timbale of Basmati Rice laced with a Plum & Hoi Sin Sauce*

**€8.50**

**€2.00 Supplement**

*Barbequed Spare Ribs, served with a light crisp Salad*

**€7.50**

**€1.50 Supplement**

*McWilliam Tasty Combo Bruschetta consisting of Sun Dried Tomato, fresh Mozzarella & Basil creamed Cheese & Smoked Salmon, Chives & Char Grilled Chicken laced with Garlic & Green Pesto*

**€8.75**

**€2.20 Supplement**

# SOUP

*Home Made Soup of the Day served with a selection of freshly baked Breads*

**€4.50**

*McWilliam Park Seafood Chowder served with Brown Bread & Petit Pan Toasties*

**€5.50**

*Sorbet du Jour*

**€3.50**

*Tossed Salad of mixed leaves, Tomato, Cucumber, Onion, Garlic Croutons and mixed Peppers finished with a House Dressing*

**€5.00**

# MAINS

*Prime Irish 10oz Sirloin Steak presented on a Sauté of Onions, Mushroom & Sliced Peppers with a cracked Black Peppercorn Sauce*

**€20.00**

**€2.75 Supplement**

*McWilliam Park style Surf & Turf cooked to your liking mantled on a bed of Horseradish puree topped with a golden fried Prawns & Sauce Béarnaise*

**€24.00**

**€3.75 Supplement**

*Glazed Honey Roast half Duckling on a Potato & Herb stuffing, Orange & Sweet Chilli Sauce*

**€22.00**

**3.50 Supplement**

*Roast Rack of Lamb with a Mustard & Herb crust served on creamy Mint Mash & drizzled with a Thyme & Roast Garlic Jus*

**€22.00**

**€3.50 Supplement**

*Golden fried Parmesan & Herb coated Loin of Veal finished with a creamy Mushroom Sauce topped with Parsnip Crisps*

**€19.00**

**€2.00 Supplement**

*Pan Fried Breast of Chicken stuffed with Sun Dried Tomatoes, Mozzarella Cheese, served on a Chardonnay Cream Sauce*

**€15.50**

*Oven Baked Dorne of Atlantic Salmon, buttered sliced Green Beans laced with a classical Dill & Hollandaise Sauce*

**€16.50**

*Pan Fried fresh Fillet of Turbot, Carrot & Cumin Farci rounded off with a Rich Chorizzo Cream Sauce*

**€22.50**

**€3.75 Supplement**

*Grilled Fillet of John Dory, smooth Cauliflower paste finished with a Tarragon Beurre Blanc*

**€22.50**

**€3.75 Supplement**

*Oven Roasted Breast of Guinea Fowl with Black Pudding set on Braised Cabbage & a Herb Jus*

**€21.00**

**€3.00 Supplement**

*A Sauté of Spinach, Blue Cheese, Pine Nuts cooked in a creamy Garlic Sauce with Penne Pasta & Parmesan shavings*

**€14.50**

*Home Made Cannelloni stuffed with Stir-fry Vegetables & Feta Cheese with a Herb Cream*

**€14.50**

**ALL MAIN COURSES ARE SERVED WITH LOCALLY SOURCED  
VEGETABLES AND POTATOES OR SIDE SALAD WITH CHIPS**

# ***SIDE ORDERS***

*Tossed Salad*

*French Fries*

*Potato Wedges*

*Sauté Mushrooms*

*Sauté Onions*

**All €3.50 each**

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*All of our dishes are freshly prepared so please allow time for service*

*All our Beef & Lamb is locally sourced*

*Some Food may contain Nuts or Nut Oils*

## ***McWilliam Park Dessert Speciality***

*Homemade Chocolate Fondant garnished with a Kebab of Fresh Fruit & Fruit Coulis*

**€7.50**

## **“Say Cheese”**

*Cashel Blue Cheese*

*Gortnamona Soft Cheese*

*Gleann Oir Goats Cheese*

*Semi Hard Darú Cheese*

**€6.50**

# ***AFTER DINNER REFRESHMENTS***

## ***Tea's***

*Green*

*Lemon*

*Camomile*

*Earl Grey*

*Decaffeinated*

*Wild Berry*

**€3.00**

## ***Coffee's***

*Cappuccino*

*Mocha*

*Espresso*

*Latte*

**€3.00**

## ***Liquors***

*Crème de Menthe*

*Port*

*Brandy*

*Pimms*

**€4.50**

## ***Speciality***

*Gaelic Coffee*

*Irish Coffee*

*French Coffee*

*Baileys Coffee*

*Calypso Coffee*

**€5.00**

## **Nominated House Wines**

**€20.00 per bottle**

*Tantehue White*

*San Elias White*

*Tantehue Red*

*San Elias Red*

*Wine by the Glass €4.75*