

STARTERS

McWilliam Park Style Caesar Salad with Bacon Lardons, Parmesan Cheese & Garlic Croutons, marinated Chicken Breast, Sun Dried Tomatoes & tossed in our homemade Caesar Dressing

Pastrami Style Roulade of Smoked Salmon, pickled Red Onion, Cucumber & Mint Dressing

Crispy Duck Spring Rolls with a Timbale or Basmati Rice laced with a plum & Hoi Sin Sauce

Tangy Shrimp Cocktail Wrapped in a Light Egg Omelette, Garnished with Fresh Herb & Pesto Oil

Shallow Fried Mozzarella Wedge Coated in Golden Breadcrumbs finished with a port Wine & Cumberland Sauce

Oven Baked Mushrooms stuffed with Savoury Minces accompanied with a Herb Aioli & Fresh Basil Oil

Fantail of Cantaloupe & Honeydew Melon garnished with Lemon Sorbet, Fresh Fruit & Raspberry Coulis

Supplement charge applies to all on a dinner inclusive package

SOUP

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

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

Sorbet du Jour

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

MAINS

Grilled 10oz Sirloin Steak cooked to your liking, served with a choice of Sauce (Pepper Sauce or Mushroom Sauce), topped with golden fried Onion Rings

Crispy Honey Roasted Duck set on a Potato Stuffing & a Chiffonade of Spring Onion & Plum Jus

Pan Fried Breast of Chicken stuffed with Sun Dried Tomatoes, Mozzarella Cheese & Fresh Basil, laced with a Roast Red Pepper Sauce

Pan Fried Escalope of Veal cooked & served in a Creamy Wild Mushroom Sauce, on a Tranche of Chinese Egg Noodles

Roast Rump of Lamb dusted with a Garlic & Herb Crust set on Mediterranean Style Vegetables drizzled with a Thyme & Redcurrant Jus

Grilled French Style Pork Rack marinated in Barbeque Sauce accompanied with a Tower of Rice & coated with Mixed Vegetables & Chili Sauce

Oven Baked Dorne of Atlantic Salmon, buttered sliced Green Beans rounded off with a dill Beurre Blanc

Pan Fried King Prawns with a Julienne of Vegetables cooked in a Thai Sweet Chili Sauce Nestled on a bed of Fresh Spaghetti

Baked Fillet of Cod set over whipped Mashed Potato complimented with a Sancerre Wine & Basil Sauce

Chunky mixed Vegetables cooked in a Provencal Sauce, encased in a Filo Basket finished with Crumbled Feta Cheese

A Sauté of Spinach, Blue Cheese, Pine Nuts cooked in a Creamy Garlic Sauce with penne pasta & Parmesan Shavings

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

Supplement charge applies to all on a dinner inclusive package

SIDE ORDERS

Tossed Salad

French Fries

Potato Wedges

Sauté Mushrooms

Sauté Onions

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

“Say Cheese”

Cashel Blue Cheese

Gortnamona Soft Cheese

Gleann Oir Goats Cheese

Semi Hard Darú Cheese

AFTER DINNER REFRESHMENTS

Tea's

Green

Lemon

Camomile

Earl Grey

Decaffeinated

Wild Berry

Coffee's

Cappuccino

Mocha

Espresso

Latte

Liquors

Crème de Menthe

Port

Brandy

Pimms

Speciality

Gaelic Coffee

Irish Coffee

French Coffee

Baileys Coffee

Calypso Coffee