

Valentine's Menu

Please ask your servers for allergy information.

THE
MCWILLIAM
PARK HOTEL

Appetizers

House Soup of the day

with mixed petit pain
(1,2,3,4,5,7almond,peanut,9,14)

Mc William Park Seafood Chowder

with black tiger prawn and house wholemeal bread
(1,2,3,4,5,10,11,12,14)

Smoked Bacon and Spring Onion Potato Cakes

in panko crust with mature pancetta flake and sweet chilli sour cream
(1,2,3,5,14)

Oak Smoked Salmon

with rustic garlic ciabatta, pickled cucumber, capers, baby rocket leaves and lemon pepper
(1,2,4,5,6,10,14)

Vegetable Spring Roll

with cabbage sauerkraut and sun dried tomato and basil pesto
(1,4,5,6,7 almond,9,14)

Grilled House Spiced Chicken

with plum and tomato salsa and spiced mango gel
(4,5,14)

Main Course

Mc William Park Beef Fillet Medallion

with beef feather blade stroganoff, celeriac puree and red wine reduction
(2,4,5,6,14)

10oz Sirloin Steak

with sauté onions and mushrooms, battered onion rings and peppercorn cream
(1,2,3,4,5,14)

Roast Turkey

with glazed bacon fondant white pudding croquette, cranberry foam and demi glaze
(1,2,3,4,5,14)

Chicken Supreme

with sweet and sour slaw, garlic pak choi, carrot puree and chorizo cream
(2,4,5,14)

Seared Fillet of Atlantic Salmon

with fresh herb orzo, red pepper jam and white wine cream
(1,2,4,5,10,11,14)

Red Bell Pepper

with oriental vegetables, grilled tofu and squash rice
(4,5,14)



Dessert

House Banoffee Pie

with caramel and vanilla ice cream
(1,2,3,5,7 peanut,14)

Raspberry Roulade

with berry puree, fresh cream and
vanilla Ice cream
(2,3,5,14)

Warm Apple Pie

with fresh cream, vanilla ice cream and
fresh egg custard
(1,2,3,5,7 peanut,14)

House Vanilla Panna Cotta

with berry compote, ice cream and
fresh cream
(2,3,5,14)

Warm Chocolate and Hazelnut Brownie

with chocolate ganache, ice cream and
raspberry coulis
(1,2,3,5,7 hazelnut,peanut,14)

ALLERGENS

1. Cereals containing gluten/Wheat
 2. Milk/Lactose
 3. Eggs
 4. Celery
 5. Soya
 6. Mustard
 7. Nuts
 8. Peanuts
 9. Sesame
 10. Fish
 11. Crustaceans/Prawns/Crab
 12. Molluscs/Mussels
 13. Lupin
 14. Sulphites
- All Our Beef is Irish Origin and Bord Bia Approved



White Wine

Beau Chene Sauvignon Blanc

pale, yellow colour. delicate aromas of blackcurrant leaf & gooseberry. elegant, refreshing and aromatic 14, LAC
Glass - €9 Bottle - €30

Isoletta Lucido Pinot Grigio

bright straw yellow colour. pleasant citrus aroma and a long persistent finish 14, V, LAC
Glass - €9 Bottle - €31

J Moreau Chardonnay (2020)

unoaked, dry and round with good concentrated ripe fruity flavours and elegant hints of buttery flavours 14, LAC
Glass - €9.50 Bottle - €34

Kapuka Sauvignon Blanc Marlborough

noaked, dry and round with good concentrated ripe fruity flavours and elegant hints of buttery flavours 14, LAC
Bottle - €38

Prosecco

Cantine Maschio Prosecco

20cl - €10
75cl - €40

Red Wine

Beau Chene Cabernet Sauvignon

lovely deep red colour. delicious scents of blackcurrant and strawberry enhanced by green pepper hints. it is an elegant, complex and velvety wine
Glass - €9 Bottle - €30

Montgravet Merlot 2019

wonderful, medium- bodied easy drinking, soft wine, with approachable red fruits 14
Glass - €9 Bottle - €31

Nararro Correas Los Arboles Malbec

desert-like climate has produced a full-bodied, delicate wine, with aromas of red fruits and notes of smoke and vanilla achieved through smart contact with wood 14
Glass - €9.50 Bottle - €34

Chalk Hill Blue Shiraz

deep burgundy colour. notes of cinnamon, vanilla and lily of the valley on the nose 14
Glass - €9 Bottle - €32

Champagne

Pannier Champagne

Bottle - €90

