



SET MENU

5 COURSE MENU - €85

AMUSE-BOUCHE

Our Amuse Bouche changes daily, inspired by the finest local and seasonal ingredients carefully selected by our chefs.

APPETISERS

CARPACCIO OF DRY AGED BEEF

Black Truffle Aioli, Parmesan Shavings, Mustard Frills, Brioche Croutons and Toasted Pine Nuts

(5,6,7,11,13)

DINGLE GOATS CHEESE MOUSSE

The Killarney Park Honey Roasted Figs, Red Onion Compote, Green Apple Glaze & Parmesan Sablé

(6,7)

ROAST SADDLE OF RABBIT

Annascaul Black Pudding, Parma Ham, Sweet Potato Fondant and Herb Mousse

(6,7,9)

HOT SMOKED CLARE

ISLAND SALMON

Horseradish Cream, Burnt Lemon Powder, Compressed Cucumber and Dill Oil

(3,6,7)

SCALLOPS THERMIDOR

Bouillabaisse Sauce and Scallop Roe Foam

(1,3,6,7,12,13)

POACHED PEAR SALAD

Pickled Golden Beetroot, Candied Walnut, Feta Cheese and Walnut Dressing

MAIN COURSE

PAN SEARED TURBOT

Asparagus, Poached Mandarin, Baby Carrots, Sea Vegetables and Orange Beurre Blanc

(3,6,7)

FISH OF THE DAY

Please ask your server

ROAST CORN-FED CHICKEN

WELLINGTON

Lemon & Herb Mousse, Parma Ham, Crisp Puff Pastry, Pickled Carrot Ribbons and Tarragon Jus

(6,7,9,11)

SALT BAKED CELERIAC

Caramelised Roscoff Onion, King Oyster Mushroom, Watercress and Vegan Jus

(V)

ROAST LOIN OF VENISON

Butternut Squash, Red Cabbage Purée, Pickled Blackberries, Crisp Kale, Game Pie and Madeira Jus

(6,7,9)

10OZ DRY AGED SIRLOIN STEAK

Asparagus, Spinach & Watercress Purée, Game Chips and Pepper Sauce

(6,7,9,12,13)

**MAIN COURSE DISHES ARE SERVED WITH
A SIDE OF POTATOES & VEGETABLES**

We honour Ireland's finest produce through sustainable sourcing and responsible food management. Our menus evolve with the seasons and support local artisans, and ethical and eco-conscious practices.

To learn more about our suppliers or sustainability initiatives visit killarneyparkhotel.ie



DESSERT

PERÚ 72% CHOCOLATE FONDANT

Caramel & Whiskey Crèmeux,
Chestnut Bavarian, Blackcurrant and
Muscovado Ice Cream

€19 (5,6,7,11)

MADAGASCAR VANILLA POD

Salted Caramel, Macadamia Nuts,
Sea Buckthorn Gel and Croissant Ice Cream

€17 (5,6,7,11)

“VACHERIN” OF LEMON & YUZU

Blood Orange Gel, Timur Pepper Meringue
and Dingle Gin Tonic Sorbet

€17 (5,7,8,11)

QUINCE APPLE TATIN

Blackwheat Puff Pastry and Calvados Ice Cream

€17 (5,6,7,11)

KINSALE RUM & TONKA BEAN BABA

Poached Conference Pear, Ginger Cream
and Amaretto Ice Cream

€17 (5,6,7,11) (v)

ARTISAN CHEESE TROLLEY

Mixed Seed Crackers, Quince Apple Jelly
and Caramelised Walnuts

€22 (5,6,7,9) (€10 Supplement for Set Menu)

PETIT FOURS

Served with Tea & Coffee



COCKTAILS

CLARE ISLAND TEA

Method & Madness Gin, Teeling Poitín, Dingle
Vodka, Havana 3yr, Cointreau, Lemon Juice,
Simple Syrup and Coca Cola

€19

ESPRESSO MARTINI

Istill Vanilla Vodka, Blacktwist Liqueur and
Simple Syrup

€17

RHUBY RHUBY RHUBY

Dingle Vodka, Rhubarb Puree, Salin-Mix Lemon
Juice, Grenadine and Champagne

€18 (9)

THE IRISH HATTAN

Jameson Black Barrel, Valentia Island Vermouth,
Bitters and Marachino Cherry Juice

€18 (9,10)

LEADING LADY

Istill Vanilla Vodka, Pasao Liqueur, Passion Fruit
Puree, Passion Fruit Syrup, Lime Juice and
Champagne

€18 (9)

FORRERO ROCHER

Micil Cream Liqueur, Frangelico and
olare Cacao Brown

€16 (7,8)