



PLANT BASED MENU

STARTER

POACHED PEAR SALAD

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

€18 ⁽⁵⁾

WILD MUSHROOM & ASPARAGUS BRUSCHETTA

Green Asparagus Salad, Black Garlic Puree and Toasted Sourdough Croute

€20 ⁽⁶⁾

MAIN COURSE

SALT BAKED CELERIAC

Caramelised Roscoff Onion, King Oyster Mushroom, Garden Herbs and Vegan Jus

€35 ⁽⁹⁾

BUTTERNUT SQUASH RISOTTO

Crispy Kale, Red Cabbage Purée, Parmesan Shavings and Garden Salad

€32 ⁽⁷⁾

SIDE DISHES €10

Chunky Fries ⁽⁷⁾

Seasonal Vegetables ⁽⁷⁾

Colcannon Mash Potato ⁽⁷⁾

Classic Onion Rings ^(6,8)

Seasonal Side Salad ^(7,8,9,13)

Our Ode to Local Produce

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

ROASTED WHITE CHOCOLATE & APRICOT CREMEUX

Pistachio Crumble and Raspberry & Chamomile Sorbet

€17 ^(5,8,10,14) (v)

SELECTION OF HOUSE MADE SORBETS

Seasonal Berries and Garden Mint

€12

Allergen Information

1. Crustaceans
2. Molluscs
3. Fish
4. Peanuts

5. Nuts
6. Gluten
7. Lactose
8. Soya

9. Dried Fruits / SO₂
10. Sesame Seeds
11. Eggs
12. Celery

13. Mustard
14. (V) Vegan