



The Park Hotel

Marquis Dining Room

Served Thursday through Saturday from 6:30 pm to 9:30pm

To Start

Soup of the Day

€6-00

Leek and Potato Soup

€6-00

Duck Leg Confit

Bedded on Mixed Lettuce and house made glazed plum sauce

€8-00

Almond Crusted Brie

An array of organic greens, poached apple glazed and strawberry vinaigrette

€7-00

Irish Smoked Salmon

cucumbers, green bean- potato salad, boursin cheese, and toasted brioche

€8-00

*If you or any of your guests have any dietary requirements our
Chef will be more than happy to accommodate them.*

The Park Hotel is owned and operated by Baltimore International College, a leading Culinary and Hospitality College.

We take great pride in the quality of our food as all of our items are fresh and prepared to order.

Therefore, please allow adequate time for preparation and enjoy your meal.



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To Follow

Sea Bass Fillet

pea puree, creamed dill mash potatoes, and mushroom & bean ragout

€26-00

Honey Glazed Chicken

Garlic emulsion, mélange of seasonal vegetable, star anise spinach puree & mashed potatoes

€18-00

Duck Breast

Madeira Jus, Roasted Beetroot, caramelized Onions, and roasted baby potatoes

€28-00

Seared Fillet of Pork

apple- cream calvados sauce, baked garlic potatoes, and mélange of seasonal vegetables

€20-00

Braised Lamb Shank

Tomato-rosemary sauce, champ mash potatoes, and mélange of seasonal vegetables

€22-00

Grilled Sirloin of steak

peppercorn sauce, colcannon potatoes, and mélange of vegetables

€24-00

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