

## *The* PARK ROOM GARDEN MENU

### STARTERS

Soup Du Jour, No.1 Homemade Bread  
Prosciutto San Danielle, Aged Balsamic, Crostini  
Connemara Smoked Salmon, Gribiche, Capers, Lemon, Soda Bread  
No.1 Simple Salad, Mixed Leaves, Cashel Blue Cheese, Walnuts & House Dressing

### MAIN COURSES

Chef's Market Fish Special  
Roast Chicken Breast, Sweet Potato Gratin, Kale, Wild Mushroom Jus  
Confit Leek, Shallot & Thyme Risotto  
10oz O'Loughlin's Rib-Eye Steak, Fries, Classic Garlic & Pepper Sauce\*  
*Mains served with Seasonal Vegetables & Potatoes*

### SIDE DISHES €3.50

Dressed Organic Salad Leaves  
Duck Fat Roasties  
Seasonal Green Vegetables  
Rosemary & Sea Salt Fries

### SWEET COURSE

Emma's Christmas Pudding, Longueville House Brandy Cream  
Vanilla Stemed Pudding, Candied Apple & Crème Anglaise  
Salted Caramel & Vanilla Ice Creams, Candied Pecans  
Artisan Cheese Board, Crackers, Chutney

€35.00

\*€9.00 steak supplement applies

RESIDENTS WITH DINNER INCLUDED ARE EXCLUDED FROM PAYING SUPPLEMENT