



# SPECIAL OCCASIONS

## *at Muckross Park Hotel & Spa*

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*Are you planning to celebrate your Birthday, Wedding Anniversary, Christening, Hen Party or After Wedding Party? Let us make this day special for Your Family and Friends.*

Muckross Park Hotel, located in the heart of Killarney National Park, first opened in 1795. Since then, the hotel has provided hospitality to many historic names such as George Bernard Shaw, Daniel O'Connell & Michael Collins. In 2006, the hotel was completely refurbished and extended to include The Valentia Wedding Suite & Spa. The hotel has since been awarded 5 Star status.

Here at the Muckross Park Hotel we have a variety of restaurants and private dining venues available to meet your family's special occasion.

- The Modern Opulence of The Valentia Suite, accommodating large events 100 up to 250 guests
- The Medieval Tradition of The Atrium & Abbey Suite, accommodating up to 180 Guests
- The Victorian Vincent Bourne Suite in the Original House, accommodating up to 40 guests
- Yew Tree Fine Dining Restaurant which can cater for private or intimate group dining
- Blue Pool Dining Room which can cater private or intimate group dining
- Monk's Lounge catering for your Pre Dinner Drink Receptions
- Traditional Irish Jarvey's Back Kitchen which catering private group dining, Barbecues and Buffets

Our Head pastry chef will design and bake a unique themed cake for that all important person on your family occasion day.

Muckross Park has an Experienced 5\* Team, who promise you their personal attention in delivering a truly Fine Dining Experience.

If you book your dinner party for 50 or more guests we give you a complimentary 1 night stay for the guest of honour and their guest, you will also receive complimentary wine for your party as chosen by our sommelier.

**Please do not hesitate to ask one of our team members for assistance.**

## Deluxe Lunch

## **Menu €25 per person**

*(Minimum booking of 25 pax)*

**Soup of the Day**  
with Herb Croutons, Fresh Cream



**Roast Topside Prime Irish Beef served**  
Roast Vine Tomato & Red Wine Gravy

**Herb Crusted Fresh Hake**  
Ratatouille, Red wine Syrup & Herb Oil



**Chefs Trio of Dessert**

**Tea/Coffee**

## **Superior Lunch**

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Menus may change due to seasonality and produce availability.

## **Menu €35 per person**

### **Atlantic Salmon**

Citrus Cured Salmon, Cucumber, Ruby Grapefruit,  
Gin and Tonic Dressing

### **Soup**

Fresh Vegetable Soup served with Homemade Breads

### **Onion Tart**

Onion Tart Fine, Walnut Puree, Local Blue Cheese,  
Rocket, Sherry Reduction

### **Pork**

Salad of Crispy Pig Cheek, Heritage Radish, 'Fid Ros' Herbs, Lentils



### **Local Tasting of Kerry Beef**

28 Day Aged Roast Top Side with Beef Cheek, Potato Fondant,  
Roast Vine Tomato, Red Wine Sauce

### **Sea Bass**

Pan Fried, Beetroot, Horseradish Croquettes,  
Shrimp and Cucumber Vinaigrette

### **Lamb**

Lamb Rump, Baby Spring Vegetables, Rosemary Aioli,

### **Light Sauce Risotto**

Herb and Tomato Risotto Cake, Avocado and Sun Dried Tomato Salad, Goat's Cheese Cream



### **Muckross Park Dessert Trio**

Chefs Trio of Dessert

**Served with freshly brewed Tea or Coffee**

# Ring of Kerry Group Dinner Menu

**Menu €45 per person**

**Smoked Ham Hock Ballontine**

Pork cheek Bon-bon, Smoked egg yolk, Pea, Pork Cracker

**Paris Brown Mushroom Soup**

Velouté, Mushroom, Brioche, Wild Garlic

**Sea Trout**

Cauliflower, Squid Ink, Confit Squid, Bacon & Dashi dressing

**Kerry Lamb Croquette**

Diced Potato, Shallot, fine Bean, Pommery Mustard Emulsion, air dried Connemara Lamb



**Spiced Pollock**

Smoked Bacon & White Bean Cassoulet, Morteau Sausage, Parsley puree

**Guinea Fowl**

Wild Garlic Gnocchi, Tarragon, Morel Mushroom puree, Asparagus & Feve

**Beef Cheek Braise**

Sauce Bourguignon, Root vegetables

**Potato & Slow Cooked Egg**

Baked Egg, Rösti Potato, Mushroom, Persillade



**Mandarin**

Mandarin Parfait, Raspberry Macaron, Jelly, fresh Raspberries

**Citrus Tart**

Lime Meringue, Crème Amande

**Vanilla Panna Cotta**

Lychee, Mint & Strawberry, Biscotti, Strawberry Ice cream

**Chocolate Pavé**

Pistachio, Passion Fruit, Rum & Raisin Ice-cream

**All Main Courses served with a potato dish of the evening.**

**Selection of Teas, Freshly Brewed Coffees or Decaffeinated, – served with Petit Fours**

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**Menus may change due to seasonality and produce availability.**

# Wild Atlantic Way Group Dinner Menu

Menu €50 per person

## **Smoked Ham Hock Ballontine**

Pork Cheek Bon-bon, Smoked Egg Yolk, Pea, Pork Cracker

## **Paris Brown Mushroom Soup**

Velouté, Mushroom, Brioche, Wild Garlic

## **Scallops**

Cauliflower, Squid Ink, Confit Squid, Bacon & Dashi Dressing

## **Aubergine Tart**

Warm Vadouvan spiced Aubergine, Boilie Cheese Cream, Vegetable Sofrito, Tomato Syrup



## **Fillet Cod**

Smoked Cod Brandade, Tomato & Octopus Escabeche, Fregula Pasta

## **Monkfish**

Roasted over wood, Crab Mayo, Gubeen Chorizo, Clam Dressing, Garlic Potatoes, Fennel shavings

## **Duck**

Maple coated Breast, confit Leg & Pear Terrine, Wild Rice, smoked Duck, confit Swede, Cherry Balsamic Sauce

## **Kerry Beef Fillet**

8 oz Beef fillet, Ox Cheek Rösti, Celeriac Puree, Portobello Pesto, Baby Carrot, Truffle Beef Sauce



## **Mandarin**

Mandarin Parfait, Raspberry Macaron, Jelly, fresh Raspberries

## **Vanilla Panna Cotta**

Lychee, Mint & Strawberry, Biscotti, Strawberry Ice-cream

## **Champagne Rhubarb & Apple Crumble**

Light Bailey's Anglaise, Mascarpone Ice-cream

## **Chocolate Pavé**

Pistachio, Passion Fruit, Rum & Raisin Ice-cream

## **Artisan Cheeses**

West Coast Cheese, crisp Bread, house Preserves

All Main Courses served with a potato dish of the evening.

Selection of Teas, Freshly Brewed Coffees or Decaffeinated, – served with Petit Fours

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Menus may change due to seasonality and produce availability.

# Finger Food & Canapé Menu

- Crisp Prawns in Filo Pastry
- Chicken Goujons
- Selection of Sandwiches & Wraps
- Mini Beef Burgers
- Mini American Hot Dogs
- Bacon Butties
- Atlantic Crab Tartlets
- Oak Smoked Salmon on Crisp Bread, Mustard & Dill Dressing
- Goat's Cheese with Red Onion Marmalade
- Crostini with Parma Ham & Olive Tapenade
- Mini Beef Wellingtons with Béarnaise Sauce
- Tandoori Chicken Skewers with Chilli and Mint Yoghurt
- Vegetable or Duck Spring Rolls with Sesame Soy Dip
- Tempura Pork with Apple Jam
- Baby Jackets Crème Fraiche and Chives
- Mini Cottage Pie
- Beer Battered Fish
- Mini Smoked Fish Pies

**Choose any 3 with Tea/Coffee for €13 per person**



**Choose any 4 with Tea/Coffee for €15 per person**



**Choose any 5 with Tea Coffee for €17 per person**

# Burger Bar

**€17 per person**

including 8oz Prime Irish Beef Burger  
Floury Waterford Blah  
Caramelised Onions  
Chips  
Selection of Salads and Dips



# BBQ MENU 1

**€25 per person**

Full Burger Bar  
Hot Dogs  
Cajun Chicken Breast  
Vegetable Kebabs  
Chips  
Selection of Salads and Dips



# BBQ MENU 2

**€30 per Person**

Full BBQ 1 Plus:  
Salmon Kebabs  
Baked Potato  
Chips  
Selection of Salads and Dips  
Dessert Buffet

# Buffet Selector Menu

**Subject to a minimum of 25 persons.  
Please select your dishes:**

## *Starter & salad plates*

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Marinated Prawns with Cognac, Hen's Egg and Paprika	Cucumber, Parsley and Yoghurt
Smoked Wrights Salmon	Potato, Chive and Crème Fraîche
Tiger Prawns With Lime and Coriander	Penne Pasta, Salami, Gruyere and Tomato
Country Style Terrine, Balsamic Apple	Baby Spinach, Prawn and Salmon
Deville Chicken Cesar Salad	Couscous, Parsley, Mint and Plum Tomato
Smoked Ham With Baby Artichokes and Black Olives	Mushrooms A La Grecque
Asian Style Coleslaw	Cauliflower A La Grecque
Pickled White Cabbage Coleslaw	Thai Noodle Shrimp Salad with Lemongrass
Avocado with Roasted Vegetables	Thai Beef Salad with Fried Noodles
New Potato Salad with White Onions and Tarragon	Baby Spinach and Goats Cheese Salad with Crispy Bacon
Asian Noodle Salad with Coconut and Coriander	Baby Potatoes With Ricotta, Broad Beans and Salsa Verdi
Cucumber, Caraway and Yoghurt	Pickled Herring Salad with New Potatoes and Dill Dressing
Cesar Salad, Garlic Dressing, Croutons and Parmesan Cheese	Red Cabbage and Roquefort with Walnuts
Noodle Salad with Crispy Duck and Avocado	Chicory, Feta Cheese and Black Olive
Tomato and Mozzarella Salad with Sweet Basil	Watercress, Grilled Haloumi, Chicory and Honey Dressing
Mixed Leaf Salad with Selection of Dressings	Chickpeas, Baby Potato, Chorizo and Hens Egg With Chilli Dressing
Three Bean Salad with Basil and Red Onion	Smoked Mackerel with Sunblush Tomatoes, Penne Pasta and Green Olives
Greek Feta and Black Olive Salad	
Plum Tomato, Shallot and Olive Oil	

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**Menus may change due to seasonality and produce availability.**



## *Soup options*

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Paris mushroom and crème fraîche	Butternut squash with toasted cumin
Roasted tomato and pesto	Cream of white onion with sumac
Pumpkin velouté and toasted seeds	Fennel and cardamon
Cauliflower and Crozier blue cheese	

## *Main dishes*

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Glazed Salmon With Pak Choi, Ginger and Shiitake Mushrooms	Gnocchi “Romaine”
Seafood Macaroni with Tomatoes and Sweet Basil	Salmon Fish Cakes with New Potatoes and Dill Dressing
Salmon Fish Cakes With Dill and Grain Mustard Sauce	Shepherd’s Pie
Navarin of Irish Lamb	Mini Steak and Mushroom Pies with Mustard Mash
Asian Style Confit Duck Legs	Chicken Kofte, Mini Pitta and Houmous
Daube De Boeuf	Lamb Kofte, Mini Pitta and Mint Raita
Braised Corn-Fed Chicken in Red Wine with Onions, Lardons and Parsley	Mini Barbeque Pork Ribs and Caraway Rice
Crispy Corn-Fed Chicken, Mustard and Herbs	Spinach and Ricotta Parcels
Brik Pastry Parcel of Spinach and Feta Cheese	Barbeque Chicken Drumsticks with Coriander Rice

## *Desserts*

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Cherry Florentine	Chocolate Tart
Passion Fruit Delice	Citrus Cheese Cake
Glazed Lemon Tart with Raspberries	Choux Bun With Hazelnut Chiboust Crème
Exotic Fruit Salad with Passion Fruit Delice	Banana Cake
White Chocolate & Coconut Macaroon	Coffee Mousse
Crème Brûlée With Apple, Quince and Cinnamon	Malted Vanilla Panna Cotta

***Selection of French and Irish cheeses – supplement €8***

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**Menus may change due to seasonality and produce availability.**

**€25.00 per person**

3 choices from Starters or Soup / Mains / Dessert options



**€35.00 per person**

4 choices Starters or Soup / Mains / Dessert options



**€45.00 per person**

5 choices from Starters or Soup / Mains / Dessert options



**€55.00 per person**

6 choices from Starters or Soup / Mains / Dessert options

**For additional starter or dessert options add**

**€8.00 per item**

# Themed Buffets

€30 per person

## **Mexican Buffet**

Beef Chilli Con Carne with rice

Soft flour chicken taco-blackened chicken, sweet corn, green chilli sauce

Avocado Guacamole, baby coriander, red chilli

Selection of Breads

Homemade Tortilla chips



## **Italian Buffet**

Beef lasagne & Garlic Bread

Pasta Carbonara

Antipasti of grilled and marinated vegetables - courgette, aubergine, red pepper, artichoke

Basil pesto sauce

Selection of Breads

## Traditional Afternoon Tea

Selection of Finger Sandwiches, Fruit Scones and Pastries  
with House Preserves and freshly whipped Cream

### **Tea Selection:**

Breakfast Tea, Camomile, Earl Grey, Decaff Black, Wild Berry,  
Green Tea, Liquorice, Peppermint, Rooibos Caramel, White Peony

**€25 per guest**

**€45 for two guests sharing**

Vegetarian & Gluten Free Afternoon Tea also available!



## Sweet Afternoon Tea

Just desserts, selection of our favourite desserts and pastries.

**€20.00 per guest**

**€35 for two guests sharing**

Add a glass of Prosecco to any Afternoon Tea for €6.00 per person!