



• MONKS LOUNGE •



MUCKROSS PARK
HOTEL & SPA



• SMALL PLATES •

MISO BROTH (V) €8

With Udon Noodles, Ponzu Glazed Tofu, Sugar Snap Peas and Daikon

Contains Allergens: 1(Wheat), 4, 5, 9

Add Chicken €2

Add Prawns €4

Contains Allergens: 1, 2, 4, 5, 9

WILD ATLANTIC SHELLFISH BISQUE €11

With Guinness and Walnut Bread

Contains Allergens: 1 (Wheat), 2, 4, 6, 9,

8 (Walnuts), 12

ROAST BABY BEETS AND GOATS' CHEESE SALAD (VG) €11

With Kale, Candied Pecans and Aged Balsamic Reduction

Contains Allergens - 6, 8 (Pecans), 10, 12

WEST KERRY LAMB FRITTERS €12

With Minted Crème Fraîche and Garden Peas

Contains Allergens: 1 (Wheat), 6

DUCK AND FOIE GRAS TERRINE €12

With Spiced Confit Plums and Sourdough Bread

Contains Allergens: 1 (Wheat), 3, 6, 12

PAN FRIED QUAIL €12

With Smoked Pancetta, Curley Endive and Hazelnut Vinaigrette

Contains Allergens: 8 (Hazelnuts), 12

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• LARGE PLATES •

SPINACH RICOTTA TORTELLINI (VG) €18

*With Hazelnuts and a Prosecco Sage Infused Cream Sauce
Contains Allergens: 1(Wheat), 3, 6, 8 (Hazelnuts), 12*

VEGAN FRIED POLENTA AND PORTOBELLO MUSHROOM (V) €18

*With Baby Spinach, Asparagus and Romesco Sauce
Contains Allergens: 12*

BLACKENED CORN FED CHICKEN SUPREME €19

*With Asparagus, Sweet Potato, Confit Shallots and a Marsala Reduction
Contains Allergens: 6, 12*

GRILLED FISH OF THE DAY €20

*With Brown Butter, Romesco Sauce, Jerusalem Artichokes and a Tomato Chili Jam
Contains Allergens: 4, 6, 9, 12*

'SURF AND TURF' OF PORK BELLY AND SCALLOPS €26

*With Baby Heirloom Carrots, Vintage Apple Cider Purée and Pickled Blackberries
Contains Allergens: 12, 14*

100Z 28 DAY AGED RIB EYE STEAK €26

*With Pickled Shimenji Mushrooms, Shallot Purée and Green Pepper Corn Whiskey
Sauce. Served with Chips
Contains Allergens: 6,12*

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• **SIDE PLATES €5** •

SKIN ON CHIPS
SWEET POTATO FRIES
MASHED POTATO
CHEFS SIDE SALAD
HONEY ROASTED CARROTS

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• SWEETS •

MUCKROSS PYRAMID €10

*With Pear Mousse, Almonds
Meringue and Salted Carmel Ice Cream
Contains Allergens: 3, 6, 8 (Almonds)*

WARM CHRISTMAS PUDDING €10

*With Brandy Sauce, Confit Plum and Spiced Nuts
Contains Allergens: 1(Wheat), 3, 6, 8(Almonds, Pecans, Hazelnuts), 12*

BAILEY'S CHOCOLATE CHEESE CAKE €10

*Served with Mocha Ice Cream
Contains Allergens: 1(Wheat), 3, 6*

VEGAN POACHED PEAR (V) €10

*With Almonds and a Mulled Wine Sorbet
Contains Allergens- 8 (Almonds), 12*

ICE CREAM AND SORBET SELECTION €10

*Selection of Ice cream and Sorbet served with Berries, Brandy Snap and Fruit Coulis
Contains Allergens: 1 (Wheat), 3,6,12*

SELECTION OF 3 ARTISAN IRISH CHEESES €12

*Served with Fruit Chutney, Grapes and Crispbreads.
Contains Allergens: 1(Wheat), 6, 8 (Almonds, Pecans, Hazelnuts)*

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• **TRADITIONAL VICTORIAN AFTERNOON TEA** •
- €32 -

SCONES

PLAIN AND FRUIT SCONES WITH CLOTTED CREAM, BERRY JAM AND LEMON CURD
Contains Allergens: 1(Wheat), 3, 5, 6, 8 (Trace)

SAVOURY

CUCUMBER AND DILL WITH CREAM CHEESE
Contains Allergens: 1 (Wheat), 6

SMOKED SALMON WITH CHIVE CRÈME FRAÎCHE
Contains Allergens: 1 (Wheat), 4, 6, 10, 12

TRADITIONAL BAKED HAM WITH CHEDDAR AND PICKLE
Contains Allergens: 1 (Wheat), 6, 12

EGG SALAD

Contains Allergens: 1(Wheat), 3, 10, 12

SWEETS

FRUIT TARTLET

Contains Allergens: 1(Wheat), 3, 7

HAZELNUT PRALINE CHOUX BUN

Contains Allergens: 1(Wheat), 3, 7, 8(Hazelnuts, Almonds)

OPERA CAKE

Contains Allergens: 1(Wheat), 3, 7, 8(Almonds)

CHOCOLATE GANACHE TARTLET

Contains Allergens: 1(Wheat), 3, 7

MACARON

Contains Allergens: 3, 7, 8(Almonds)

VICTORIA SPONGE CAKE

Contains Allergens: 1(Wheat), 3, 7

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• TRADITIONAL VICTORIAN AFTERNOON TEA •

Add a Glass of Bubbles to Complete your Afternoon Experience

BEDIN PROSECCO FRIZZANTE, ITALY - €13

Frizzante is a lightly sparkling wine with more delicate bubbles than a spumante. This has a particularly fresh and long-lasting flavour

VEUVE CLIQUOT YELLOW LABEL - €19

A symphony of fruitiness which has a perfect balance between forcefulness and finesse

VEUVE CLIQUOT DEMI SEC - €19

Refined balance of sweetness and fruity flavours, it stands out for its delightful freshness and is perfectly suited to accompany any dessert

VEUVE CLIQUOT ROSE - €23

Combines elegance and flair with bright pink colour and a fruity harmonious sensation on the palate

TASTING FLIGHT - €23

Enjoy a tasting glass of Veuve Clicquot Yellow Label, Demi Sec and Rose

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