

Sample – Table d'hôte Menu

McWilliam Park Soup of The Day, served with Freshly
Baked Bread
(Allergens – Celery, Lactose, Wheat)

McWilliam Park Seafood Chowder, filled with Chunky Fish, served with Freshly
Baked Brown Bread
(Allergens – Celery, Lactose, Wheat, Fish, Crustaceans, Molluscs)

Mc William Park Seafood Cocktail served with a Light Salad and Basil Pesto
(Allergens – Prawns, Fish, Mussels, Nuts, Soya)

Warm Chicken Salad finished with Mustard Dressing and Green Leaves
(Allergens –Mustard, Soya)



Roast Rump of Irish Beef served with Horseradish Mousse and finished with Peppercorn Sauce
(Allergens –Lactose, Soya, Egg,)

Pan Fried Breast of Chicken Supreme served with Bacon Potato Cake and finished with Chorizo
Creamy Sauce
(Allergens – Soya, Sesame,Egg, Wheat, Lactose,)

Oven Baked Fillet of Atlantic Cod with chive & orzo and citrus buree blanc
(Allergens – Wheat, Lactose, Egg, Fish)

Grilled Fillet of Pork wrapped in Pancetta Bacon served with Carrot Purree finished with a Light
Gravy
(Allergens – Celery, Mustard, Soya)

Vegetarian Stir Fry served with Black Bean Sauce and Basamati Rice
(Allergens – Nuts, Soya, Wheat, Sesame)

All Main Courses served with Vegetable and Potatoes or Side Salad & Chips

(Allergens- Lactose, Sulphites)

Please ask your server for our Dessert Menu



Freshly Brewed Tea or Coffee
IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER

All Meats served in The McWilliam Park Hotel are guaranteed Irish & Féile Bia Approved