



Park Hotel Kenmare

Welcome to the Park Hotel Kenmare

Internationally inspired dishes, featuring the natural flavours of Ireland's wonderful food producers; freshness is essential. Therefore, our menus are created daily.

*Five Courses €80.00 Per Person
Seven Course €95.00 Per Person*

*Fine Wine Pairing
€75 per person (5 glasses)*

Wine recommendations:

- **Chateau Ksara 2016 – Lebanon**
Syrah, Cabernet Franc, Cabernet Sauvignon €49.00
Smooth palate with good audity, red fruits and dryon. Medium body
- **Ata Mara 2017 – New Zealand**
Riesling €45
Crisp. Clean, lime zest, jasmine, citrus, green apple on nose, off dry and steely minerality
- **Taittinger – Nocturne**
Champagne €144.00
Off-dry, soft and mellow with orchard fruit characters

Allergen information is available from your sever.

Sample Tasting Menu

Lough Neagh Smoked Eel

Jerusalem Artichoke, Pepper Dulse

Dingle Gin Cured Salmon

Heirloom Beetroot, Citrus

Sauvignon Blanc ~ New Zealand

Halibut

Brassica's, Lemon and Pine Nut Dressing

Pinot Gris ~ New Zealand

Black Truffle

Aquerello Rice, Aged Parmesan

Lamb

Slow Cooked Rump, Carrot, Sea Buckthorn

Syrah / Cabernet Franc / Cabernet Sauvignon - Lebanon

Marigold

Blackberry, Yogurt Crisp

Pear

Almond, Cocoa Nib

Muscat ~ France

Additional Optional Courses Selection of Cheese from Our Trolley
(€15.00 Per Person)

Head Chef ~ James Coffey
Restaurants Manager ~ Louise Lyne
Sommelier ~ Lukas Rudzinski

