



Welcome & Enjoy Your Evening...

Chamila Mananwatta is originally from Sri Lanka and has been here at The Mulranny Park Hotel for the past 16 years. During his time here, he has been building his knowledge in many cuisines from traditional French to Irish to modern cooking techniques which you will enjoy this evening. But it is his heritage and culture that he uses to create a memorable dining experience. He will surprise you with a touch of Ceylon Chilli and Curry powder that he sources from home in his chutneys and relishes, or his use of tropical fruit tamarind or tropical vegetables Okra and Lotus root all perfectly balanced with the wonderful seafood or lamb sourced from the west of Ireland. We hope that at least one of the dishes you taste tonight will surprise you and give you a hint of flavours of Chamila's home Country.



The Gourmet Greenway is a food trail devised by the Mulranny Park Hotel in association with Mayo food producers to showcase the wonderful artisan food in the area. Our dinner menu reflects the quality of food being produced locally.

Restaurant Manager: Martyna Matuszewska

Head Chef: Chamila Mananwatta



We are delighted to present our Featured Artist Eamonn McCarthy in the Nephin Restaurant. You will see his work around the restaurant of beautiful photographs, taken in and around Mulranny and Environs. If you would like to purchase any of the images we display here please contact Eamonn on: 086-2380787 or email: Eamonn@imagesofmayo.com

Eamonn McCarthy is a landscape photographer based in Kiltimagh, Co Mayo

Nephin Restaurant Dinner Menu

Asian Style Confit Pork Neck Spring Roll (MK,C,G,MD,SP)

Asian Oriental Salad, Sweet Chilli Mayonnaise , Soya Reduction

€9.50

Roasted Root Vegetable Soup

White Truffle Oil (MK, G, E, SP, CY)

€8.50

Irish Goats Cheese Parfait (MK, SP, MD,N,G,E)

Granola, Confit Pear & Apricot Puree

€11.50

Fennel & Garlic Butter Broth , Croagh Black Mussels (C,E,MK,G,SP,CY)

Charred Lemon , Garlic Crouton

€12.00

Classic Chicken Caesar Salad, MPH Style

€12.50

Wild Atlantic Way Seafood Plate (F,C,MK,E,MD,SP,M)

Dressed Barbeque Salmon, Tuna Bon Bon, Smoked Salmon, Warm Fish Roulade, Prawn Cocktail

Coriander & Miso Aioli, Home Pickles

€12.00

Slow Braised Irish Grassfed Beef Feather Blade Steak (CY,MK,SP,G,E,N)

Celeriac Puree, Smoked Cheese & Fondant Potato

Wild Mushroom, Duxelle, Pickled Mushroom, Pearl Onion, Veal Jus

€32.00

Wild Ceps, Mushroom, Spinach & Sun dried Tomato Fettuccine (MK,SP,G,N,)

Basil Pesto, Aged Parmesan & White Truffle Oil

€18.00

Roast Atlantic Hake (G,E,MK,SP,F,C)

Garlic Butter & Aged Iberico Chorizo Crumb, Miso & Anchovy Aioli

Fermented Bacon & Spinach , Brown Bread Crouton Broad Bean Butter

€25.00

Pan-fried Atlantic Lemon Sole on the Bone (F, MK,SP,E,G)

Carrot & Lemongrass Puree, Achill Brown Crab & Fennel Salad,

Clewbay Black Mussels & Carrot Dressing

€28.00

Kimchi Umami Sesame Seed Crusted Salmon (MK, SP,F,G)

Spinach Puree, Teriyaki Reduction Asparagus

€25.00

Roast Stuffed Breast of Chicken Wrapped in Parma Ham (E, MK,SP,G,N)

Carrot Chutney, Curried Cauliflower,

Pork & Garlic Sausage, Turmeric Pears, Tomato & Cardamon Oil

€25.00

Buttermilk Panna Cotta (MK, N, SS)

Rhubarb Puree, Crunchy Granola, Raspberry Sorbet €10.50

Chocolate & Peanut Mousse, (MK, E, N)

Crème Fraiche, Achill Sea Salt, Vanilla Ice-Cream €10.50

Banana Bakewell Tart, (MK, E, G,N)

Fresh Berries , Chantilly Cream,

Toffee Ice-Cream €10.50

Baked Rhubarb & Berries Cheesecake

Marinated Berries, Crème Anglaise, White Chocolate & raspberry Ice- Cream €10.50

Apple Parfait, (MK,E,N,G)

Pistachio Mousse, Lemon Curd,

Almond Crumb €10.50

Selection Of Irish Cheeses

Homemade Chutney & Sourdough Crackers

€13.50 (Inclusive Package Additional €3)

Allergens

The following is a guide to what allergens are contained in our dishes at the Nephin Restaurant. You will see the following lettering and the allergen it contains below.

If you have any concerns about dietary requirements please do not hesitate to talk to our team.

G – Gluten; C – Crustaceans; E – Eggs; F – Fish; M – Molluscs; S – Soya Beans P – Peanuts; N – Nuts; MK – Milk; CY – Celery; MD – Mustard SS – Sesame Seeds; SP – Sulphites; L- Lupin