



MULRANNY PARK HOTEL

SUNDAY LUNCH MENU

A celebration of the finest local produce from Mayo & the Atlantic

€38 · Three Courses

€32 · Two Courses

TO START

Soup of the Day

A comforting bowl of our chef's daily creation, crafted from the freshest seasonal produce sourced from local Mayo farms.

Chicken & Mushroom Vol-au-Vents

Crisp, golden puff pastry cases filled with tender chicken and wild mushrooms in a rich, creamy sauce.

Seafood Chowder

A hearty Atlantic classic — tender pieces of fresh fish and shellfish simmered with potatoes in a velvety cream broth.

Chicken Wings

Crispy golden wings, perfectly seasoned and served with a choice of house dipping sauces.

Mussels

Fresh local mussels steamed in a fragrant white wine, garlic and herb broth, served with warm crusty bread.

Goat's Cheese Salad

Warm goat's cheese medallion resting on mixed leaves, roasted beetroot, candied walnuts and a honey-balsamic dressing.

MAINS

Roast Kelly's of Newport Lamb

Succulent roast lamb from Kelly's of Newport, served with roast potatoes, seasonal vegetables and a rich rosemary jus.

Pan-fried Fillet of Organic Clare Island Salmon

Organic Clare Island salmon, pan-seared to perfection, with crushed new potatoes, asparagus and a lemon beurre blanc.

Slow Roast Sirloin of Irish Grass-fed Beef

Tender Irish grass-fed sirloin, slow-roasted and served with Yorkshire pudding, roast potatoes, seasonal greens and red wine gravy.

Slow Braised Shank of Wild Irish Venison

Wild Irish venison shank, slowly braised until falling from the bone, served with creamy mash, seasonal vegetables and a rich red wine jus.

Chicken Supreme Stuffed with Pudding

Pan-roasted chicken supreme filled with savoury pudding stuffing, served with roast potatoes, seasonal vegetables and a light thyme jus.

Vegetable Curry

A fragrant vegetable curry of seasonal produce in a gently spiced sauce, served with basmati rice and warm naan bread.

Roast Stuffed Crown of Turkey & Ham

Traditional roast turkey crown with honey-glazed ham, sage & onion stuffing, roast potatoes and cranberry sauce.

Traditional Irish Bacon & Cabbage

Prime Irish bacon with creamy mashed potatoes, buttered cabbage and a classic parsley sauce.

DESSERTS

Homemade Baileys Cheesecake

A rich and creamy Baileys-infused cheesecake on a buttery biscuit base, finished with a delicate chocolate garnish.

Granny Smith Apple Crumble

Warm tart Granny Smith apples beneath a golden oat crumble topping, served with vanilla custard or ice cream.

Sticky Toffee Pudding

A classic moist date sponge, drenched in rich toffee sauce and served with a scoop of vanilla ice cream.

Warm Chocolate Brownie

Decadent warm chocolate brownie with a molten centre, accompanied by vanilla ice cream and chocolate sauce.

Available every Sunday

All dishes are prepared with care using the finest Irish ingredients · Please inform your server of any allergies

Mulranny Park Hotel · The Atlantic Sanctuary · Mulranny, Co. Mayo