



Welcome to the Linden Tree

We have designed our restaurant in such a way that wherever you are sitting you should have a view of the fantastic surroundings of the Linden trees.

We have commissioned quite unique and exceptionally large windows to give the impression of a magnificent large canvas which nature paints and alters depending on the time of day and season we are in.

They grow to approximately 30 – 40 metres tall with a strong trunk which stands like a Napoleon column. The leaves of all Lindens are one sided and always heart shaped. The Linden trees just outside are approximately 150 years old, planted just before Queen Victoria's first visit to Carton House.

The sweet fragrance of the Linden tree makes it attractive to bees, butterflies and birds. Throughout the ages, the Linden tree has been used for many medicinal purposes, particularly for treating restlessness and headaches.

In Germanic mythology, the Linden tree is associated with Freyja, the guardian of life and goddess of fortune, love and truth. Therefore, her tree was considered a tree of peace and it often formed the central meeting place of many villages and rural communities.

We trust you will enjoy the surroundings, our food and service and will find our Linden Tree assisting you in finding restfulness, fortune, love and truth with enjoyable company.

Our Aperitifs



The Diamond €14.00

Glass of Prosecco €10.00



Pan-fried loin of fresh tuna

(Served rare)

Mediterranean fennel & cherry tomato salad

€9.00

Grilled fillet of fresh mackerel with salmon gravalax

Orange, endive & olive salad

€8.50

Assiette of Parma ham

Mixed melon with feta cheese & rose water dressing

€9.50

Seared king scallop

With five spice pork belly with rhubarb compote

€9.50

Grilled herb marinated goat's cheese

Caramelized onion with beetroot vinaigrette

€8.50

Warm salad of white asparagus with smoked duck

Roast pine nut & sherry vinegar dressing

€10.50

Grilled prime fillet of Irish beef with herb & pepper crust

Braised oxtail with root vegetable and silver skin onion jus

€30.00

Pan fried halibut

Grilled herb marinated baby potato with fennel, saffron & orange vinaigrette

€28.00

Risotto of wild mushroom

Cêpe sauce with wilted rocket & truffle oil

€22.95

Roast duo of duck

(Served pink)

Braised red cabbage with poached pears & red wine jus

€26.50

Roast rack of Irish lamb

(Served pink)

Grilled polenta with ratatouille, wild rocket pesto & feta cheese dressing

€25.00

Grilled fillet of brill

Broad bean & Boston prawn broth with saffron foam

€24.50

Side Orders:

Buttered green bean with roast chorizo / Dauphinoise potato

Champ mash potato / Buttered mixed vegetables

€5.00

Warm sticky toffee pudding

Caramel ice cream

€8.50

Lemon tart

Valrhona chocolate ice cream

€8.50

Traditional Irish farm house cheese plate

Plum & apple chutney

€11.50

Milk chocolate marquise

Champagne poached strawberry compote

€8.50

Warm open apple pie

Mixed berry compote & vanilla bourbon ice cream

€8.50



Fresh ground roast coffee

€3.10

Selection of fine teas

€3.00