

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.

Glass of Prosecco

€7.50

Crispy duck confit

Mulled wine braised red cabbage with wilted rocket & orange dressing

€10.00

Parma ham

Salad of green beans & figs, blue cheese & rocket

€8.50

(v) Grilled herb marinated goat's cheese

Cranberry & apple chutney with balsamic grapes

€9.50

Carrot & coconut soup

Coriander foam

€7.50

Seared king scallop

Crisp pork belly with rhubarb relish

€12.00

Grilled loin of tuna

Avocado mousse with shaved fennel & apple salad, walnut dressing

€10.00

(v) Suitable for vegetarians.

Any weights stated are uncooked.

All dishes are based on seasonal Irish produce from local and regional suppliers.

For those with special dietary requirements, who may wish to know about

Ingredients used, please ask to speak to a manager.

All dishes may contain nuts.

Stuffed fillet of pork with bacon & sage

Apple & horse radish compote, with celery puree

€23.50

Grilled supreme of chicken

Ham hock cake with chou croute & red wine jus

€21.00

Slow baked shank of lamb

With honey roast carrot & confit garlic with pea froth

€24.00

Duo of seafood

Herb marinated grilled baby potato & herb balsamic salsa

€25.00

Baked fillet of salmon

Saffron risotto with Boston prawn & buttered samphire

€25.00

(v) Mushroom "Wellington"

Grilled mushroom stuffed with three cheeses & spinach

"En croute" with oven dried cherry tomato & rocket salad

€20.00

Grilled fillet of hake

Lime polenta cake with buttered courgette & beetroot glaze

€24.00

8 oz Prime fillet of Irish beef

Stuffed mushroom with grilled herb crust & shallot puree

€29.75

Our beef is based on Irish Produce that is sourced locally. All of our beef is a centre cut which means they reflect the highest degree of marbling for optimum tenderness, juiciness and flavor.

When ordering your temperature please keep the following in mind:

Rare: Very Red, Cool Centre

Medium Rare: Red, Slightly Warm Centre

Medium: Pink, Warm Centre

Medium Well: Hint of Pink, Hot Centre

Well Done: Cooked through, no pink - Hot Centre

Lemon meringue pie

Lemon confit and citrus cream

€9.50

Double chocolate fudge brownie

Brandy snap tuille and vanilla ice cream

€9.50

Apple & raspberry crumble (8 min.)

Stewed apple with almond crumble, vanilla ice cream

€9.50

Set berry cheesecake

Raspberry coulis & crème chantilly

€9.50

Homemade apple and almond tart

Crème Anglaise

€9.50

Mint chocolate mousse

Mint crisp & toffee Crème Anglaise

€9.50

Teas & Coffees:

Tea: €3.10

Filter coffee: €3.10

Espresso: €3.10

Double espresso: €3.70

Americano: €3.50

Latte: €3.75

Cappuccino: €3.65

Decaf coffee: €3.60

Hot chocolate: €3.70

Herbal tea: €3.75

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