



Carton House  
HOTEL · GOLF · LEISURE

## Private Dining Menu

*1 Starter / 1 Main Course / 1 Dessert / Tea & Coffee - €50.00*

*1 Starter / 2 Main Courses / 1 Dessert / Tea & Coffee - €55.00*

*2 Starter / 2 Main Courses / 1 Dessert / Tea & Coffee - €60.00*

*2 Starter / 2 Main Courses / 2 Desserts / Tea & Coffee - €65.00*

### Starters:

*Chicken Caesar Salad with Crispy Bacon  
Parmesan Shavings & Garlic Croutons*

*Crispy Mixed Seafood Cake Nicoise  
Lemon Vinaigrette*

*Dressed Crab with Herb Crusted Salmon Graveleux  
Red Pepper & Ginger Dressing*

*Herb Marinated Chicken & Crispy Bacon Salad  
Infused with Black Pepper & Blue Cheese Dressing*

*Salad of Cold Poached Salmon Nicoise  
Parmesan & Balsamic Vinegar*

*Seasonal Salad of Feta Cheese & Asparagus  
Honey & Poppy Seed Dressing*

*Serrano Ham with Melon  
Feta Cheese Salsa & Crispy Aubergine*

*Smoked Salmon with Baby Herb Salad  
Mixed Pepper Condiment*

*Tartlet of Smoked Haddock with Rocket  
Parmesan, Saffron Aioli & Salsa Verde*

*Vol-au-Vent of Button Mushroom,  
Leeks & Corn-fed Chicken in a Delicate Tarragon Sauce*

*Warm Goat's Cheese Tart  
Thyme Scented Cherry Tomato & Red Onion Salad*

*Carrot & Cumin scented with Vanilla*

*Cream of Cauliflower with Blue Cheese Crouton*

*Cream of Celery & Celery*

*Cream of Leek & Potato with Crispy Crouton*

*Cream of Mixed Mushroom*

*Cream of Potato & Smoked Salmon with Caviar Cream*

*Cream of Vegetable with Chive Crème Fraiche*

*Puree of Pea with Smoked Ham*

*Roast Butternut Squash with Crispy Parmesan*

*Roast Plum Tomato & Red Pepper with Basil & Goat's Cheese Wan Ton*

*Spiced Parsnip*

*Spiced Sweet Potato & Coconut*



**Main Courses:**

*Baked Fillet of Hake with Fennel  
Asparagus, Tomato & Shellfish Sauce*

*Baked Fillet of Salmon with Saffron Mash  
Buttered Courgettes & Spiced Mussel Cream*

*Baked Monkfish wrapped in Parma Ham  
Ginger & Thyme Fumé with Medley of Baby Vegetables*

*Duo of Salmon & Sea Bream  
Asparagus Spears & Champagne Vanilla Sauce*

*Fillet of Prime Irish Beef  
Mixed Herb & Peppercorn Crust with Red Wine Jus*

*Fillet of Sea Bass with Asparagus & Baby Fennel  
Basil Whipped Potato & Lemon Butter Sauce*

*Oven-baked Breast of Chicken  
Stuffed with Goat's Cheese & Crispy Parma Ham with Burgundy Jus*

*Pan-fried Fillet of Sea Trout with Crab & Potato Puree  
Buttered Seasonal Vegetables & Clam Vinaigrette*

*Roast Prime Sirloin of Beef with Dauphinoise Potato  
Thyme Scented Root Vegetables & Red Wine Jus*

*Roast Rack of Lamb  
Buttered Fennel & Courgettes with Nicoise Jus*

*Soy & Honey Glazed Breast of Barbary Duck  
Sweet Potato Mousseline, Braised Bok Choi with Sweet Chilli & Citrus Dressing*



**Desserts:**

*Assiette of Desserts*

*Belgian Chocolate Marquise with Caramel & Vanilla Sauce*

*Buttered Apple Pie with Blueberry & Crème de Cacao Syrup*

*Chocolate Silk Tart with Butterscotch Sauce*

*Dark Chocolate & Praline Pyramid with Strawberry & Passion Fruit Salad*

*Irish Cheese Plate with Tomato Relish*

*Lemon Curd Cheesecake with Blackberry & Cassis Compote*

*Mixed Berry Crumble with Madagascar Bourbon Vanilla Ice Cream*

*Warm Pear & Almond Bakewell with Pistachio Ice Cream & Crème Anglaise*



*Freshly Brewed Tea or Coffee*

*Please note the for private dining in the Morrison Room, Gold Salon or Drawing Room your menu must be limited to a maximum of 2 options per course. A vegetarian option can also be made available if necessary and this will be decided by the Chef on the night*

*Please note that garnishes and accompaniments may be subject to slight changes at Chef's discretion based on seasonality and availability*