



Carton House
HOTEL · GOLF · LEISURE

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
Delicate Tarragon Sauce*

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

Soups:

Carrot & Cumin scented with Vanilla

Cream of Cauliflower with Blue Cheese Crouton

Cream of Celeriac & 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

Sorbets:

Champagne

Lemon Balm & Thyme

Passion Fruit & Mango

Raspberry

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

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Freshly Brewed Tea or Coffee

**Supplements:**

|                        |       |
|------------------------|-------|
| Per Starter choice     | €3.00 |
| Per Soup choice        | €2.00 |
| Per Sorbet choice      | €1.50 |
| Per Main Course choice | €5.00 |
| Per Dessert choice     | €3.00 |



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## Canapé Menu

### **Hot selection**

Asian Spiced Lamb Loin

Lemon and Saffron Chicken Kebab

Mini Leek and Smoked Salmon Quiche

Spring Onion and Swiss Cheese Croquette

Thai Style Prawns

Grilled Beef Fillet with Salsa Verde

Crab and Cream Cheese Wonton

Skewer of Salmon Teriyaki

Beef and Chicken Satay

Crispy Calamari served with Sweet Basil and Lime Mayonnaise

Vegetable Tempura with Honey and Soy Dip

Spiced Crab Claws



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**Cold selection**

Chilled Native Oyster, Red Wine and Shallot Vinaigrette (seasonal)

Parma Ham and Tomato Crostini

Lobster Caesar (seasonal)

Smoked Salmon on a Mini Dill Scone with Horseradish Cream

Brie on Wheat Cracker and Balsamic Vinegar

Tartare of Tuna served on Sushi Rice

Seasonal Asparagus in Filo Pastry Basket with Walnut Dressing

Sushi of Rare Beef

Rilletto of Smoked Salmon

**€13.50 per person for choice of 4**

**€16.50 per person for choice of 6**

**€18.50 per person for choice of 8**



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### ***Wedding Package Wine List***

#### **Wine Package 1 – Included in Lennox Package**

Inclusive wine at half a bottle per person

#### **White Wine**

##### **Panul - Sauvignon Blanc**

*Chile / Lontue Valley*

Citrus fruits & mineral notes with a touch of herbs

##### **Farnese - Pinot Grigio**

*Italy / Temeno*

Dazzling with enticing fruit and fresh herb aromas, a scintillating mouthful of rich peach and grapefruit is evident on the palate. Lemon, lime and a mineral crispness also persist with a gentle spicy finish

##### **Bouchard Chardonnay - Chardonnay**

*France / Burgundy*

Light yellow in colour with a bouquet of citrus fruit with notes of honey and toasted bread

#### **Red Wine**

##### **Panul - Cabernet Sauvignon**

*Chile / Colchagua Valley*

Deep plum & damson flavours with some hints of herbs & a rich fruit finish

##### **Bidoli - Merlot**

*Italy / Friuli*

Ripe attractive red fruits on front palate leading to plentiful darker spicy cherry fruits with a well-balanced acidity on the palate

##### **Albali Arium - Tempranillo**

*Spain / Valdepenas*

A “modern” style wine, smooth, elegant, spicy and concentrated with well balance oak flavours

**Wine Package 2 – Extra - € 2.00 per person**

Inclusive wine at half a bottle per person

**White Wine**

**Picpoul de Pinet A/C - Picpoul**

*France / Languedoc*

Aromas of ripe pears with a honey hints. On the palate the fruit is deliciously fresh and leaves a lovely lingering finish

**Pepperton Estate – Chardonnay / Semillon**

*Australia / New South Wales*

Pale green/gold in colour. Fresh fruit driven style with citrus and peach aromas, soft clean fruit flavours and with lemon acidity finish

**Château Haut Rian AOC - Sauvignon Blanc / Semillon**

*France / Bordeaux*

Concentrated with citrus fruits, gooseberry & green apple flavours, good balance & long crisp finish

**Red Wine**

**Corbieres A/C – Syrah / Grenache / Carignan**

*France / Languedoc*

Slightly Burly, warming dark fruits, with a good dry finish. This is a classic French style of wine, the sort you could happily drink with most mid-week meals." – **John Wilson, Irish Times**

**Pepperton Estate – Shiraz / Cabernet Sauvignon**

*Australia / New South Wales*

Rich aromas of plums and blackberries balanced by black pepper and spice with undertones leather and violets. Dark berry fruits well contrast with burnt toffee flavours on the palate

**Budini Dominio de Plata - Malbec**

*Argentina / Mendoza*

Medium in body with good intensity of plum, damson & red fruit character & a savoury, spicy finish



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### **Wine Package 3 – Extra € 5.50 per person**

Inclusive wine at half a bottle per person

#### **White Wine**

##### **Pewsey Vale - Riesling**

*Australia / Eden Valley*

Intense fruit aromas and lemon zest. Refreshing natural acidity on the finish gives balance

##### **Jose Pariente - Verdejo**

*Spain/Rueda*

“This Verdejo grape combines the richness of a ripe Chardonnay with the tingling freshness of a Sauvignon Blanc. Aromas of olive oil and freshly cut grass. Delicate yet assertive with concentrated mineral and lime fruit flavours. A long, crisp and nettley finish.” - **Liam Campbell, The Dubliner**

##### **Paddy Borthwick - Sauvignon Blanc**

*New Zealand / Wairarapa*

“Stylish dry white, halfway between the exuberant zing of pinot grigio and the fuller, more serious Alsace Pinot Gris, is an example of that attention to detail: intense with fresh pears on the nose, exotically juicy apple and pear flesh and a refreshing citrusy zing providing the satisfying counterpart that brings an elegant dry finish to the proceedings.” - **The Independent, Fifty Best Wines**

#### **Red Wine**

##### **Coriole – Sangiovese / Shiraz**

*Australia / McLaren Vale*

“Lovely, easy dark cherry fruits, classic of Sangiovese but riper and smoother with soft tannins on the finish” **The Best of Wine in Ireland**

##### **Elias Mora Semicrianza - Tinto de Toro**

*Spain / Toro DO*

Rich chocolate, fig and damson flavours fill the mouth; a substantial, rounded, smooth wine offering hedonistic pleasure to the wine drinker". **The Best of Wine in Ireland**