



CARTON HOUSE

1739

PRIVATE DINING MENU

3 course menu (*choose one option per course*) with tea & coffee €68.00 per guest

To add a choice starter please add €5.50 per guest supplement

To add a choice main course please add €10.50 per guest supplement

To add a choice dessert please add €5.50 per guest supplement

Starters

Goats cheese and caramelised onion tartlet, balsamic glaze

Baby gem lettuce, herb crouton, Caesar dressing, Parmesan crisp

Smoked salmon roulade, citrus and herb cream cheese

Crispy Parma ham, five bean salad, mixed greens, whipped Cashel blue

Atlantic brown crab cake, baby spinach, mustard aioli

Beefeater tomato marinated in herb oil, buffalo mozzarella

Crispy duck leg confit, red radish, baby spinach, blackberry jus

Soups

Roasted butternut squash, chive crème fraiche

Creamy potato and leek soup, soda bread croute

Mushroom velouté, black truffle oil

Sweet potato and thyme soup

Cream of tomato soup infused with juniper berries



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Mains

Sous vide lamb rump, mint jus, smoked garlic risotto

Pan roast cod fillet, tomato, bean and pancetta cassoulet, basil oil

Crispy Callan pork belly, celeriac purée, apple gel, roasted baby beets

Baked Atlantic salmon fillet, charred baby vegetables, Dijon mustard cream

Halloumi roasted red pepper terrine with grilled aubergine and courgette

Charred 7oz Tipperary vale beef sirloin, Yorkshire pudding, horseradish pomme puree,
roasted vine tomato

Seared 7oz beef fillet, wild mushroom puree, gratin potato, Beaujolais jus

Grilled hake fillet, coriander mash, citrus butter sauce, baby fennel

Roast chicken supreme, chorizo stew, leek and wholegrain mustard velouté

Wild mushroom, baby spinach and feta cheese wellington

All mains served with selection of vegetables and potatoes

Desserts

White chocolate and raspberry tart

Strawberry rhubarb consommé, basil tapioca, rhubarb foam

Fromage blanc panna cotta, rhubarb and almond filo

Chocolate chili mousse confit, cherries, pistachio ice cream

Roasted beet parfait, chocolate jelly and raspberry

Chocolate and pear cake, pear gel, vanilla ice cream

Chocolate fondant

Vanilla bean creme brûlée

Tiramisu