



Carton House

Private Dining Menu

Menu Selection

Starters

Blue Cheese & Caramelised Onion Tart, Hazelnuts,
Fig Compote & Rocket Pesto

Chicken Caesar Salad,
Crispy Bacon & Parmesan Shavings, Garlic Croutons

Crispy Fried Goat's Cheese,
Salad of Mixed Beans, Orange & Mulled Wine Dressing

Gravlax of Salmon, Fennel & Orange Salad

Parma Ham Salad,
Baby Bean, Red Onion & Blue Cheese Dressing

Salad of Mozzarella,
Orange, Beetroot & Walnut Vinaigrette

Cold Poached Salmon Nicoise Salad,
Parmesan & Balsamic Vinegar

Smoked Salmon, Potato Salad, Scallions & Citrus Vinaigrette

Tian of Crab & Avocado, Ginger & Pink Grapefruit

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



Soups

(Can be an alternative Starter or extra course
with supplement price added €8.00)

Asparagus & Potato with Swiss Cheese

Butternut Squash with Almond & Basil

Carrot & Cumin scented with Vanilla

Cauliflower Cheese

Cream of Leek & Potato with Crispy Crouton

Cream of Mixed Mushroom

Cream of Tomato with Crème Fraiche & Rocket Pesto

Cream of Vegetable with Chive Crème Fraiche

Sweetcorn with Basil & Crispy Fried Prawn

Velouté of Pea & Coconut

White Onion & Thyme

Sorbets

(Can be included as an extra course with supplement price added €5.00)

Champagne

Lemon & Thyme

Mango & Passion Fruit

Raspberry



Carton House
HOTEL · GOLF · LEISURE

Main Courses

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

Baked Stuffed Pork Fillet wrapped in Parma Ham,
Turnip & Potato Dauphinoise

Breast of Chicken stuffed with Goat's Cheese & Coriander,
Sweet Potato Mash, Tomato & Pine Nut Jus

Roast Breast of Barbary Duck
Brandade Potato, Buttered Cabbage, Cepe Sauce

Roast Fillet of Cod wrapped in Chorizo,
Saffron Potato, Smoked Haddock Foam

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

Fillet of Sea Bass,
Asparagus, Fennel, Basil Whipped Potato, Lemon Butter Sauce

Grilled Fillet of Beef (Cooked Medium)
Pomme Fondant, Buttered Seasonal Vegetables, Red Wine Jus

Roast Prime Sirloin of Beef,
Dauphinoise Potato, Thyme Scented Root Vegetables,
Burgundy Jus

Oven Baked Quinoa & Tofu stuffed Portobello Mushrooms
Sweet Potato Mash, Smoked Tomato & Basil Sauce
(Vegetarian & Vegan)



Desserts

Assiette of Desserts

Bailey's Cheesecake, White Chocolate Sauce

Belgian Chocolate & Vanilla Tart,
Madagascar Bourbon Vanilla Ice Cream

Blackberry & Apple Crumble,
Madagascar Bourbon Vanilla Ice Cream

Chocolate & Hazelnut Brownie, White Chocolate Sauce,
Vanilla Ice Cream

Duo of Chocolate Marquise, Sauce Anglaise

Fresh Fruit Meringue, Mango & Lime Coulis

Lemon & Lime Posset, Butter Shortbread Fingers

Warm Apple & Almond Tart, Vanilla Ice Cream

White Chocolate & Ginger Cheesecake, Lime & Chili Syrup

To add a Selection of Artisan Cheeses, Chutneys, Relish &
Crackers add an extra €45.00 per table
(One board serves 10 guests)

Freshly Brewed Tea or Coffee

***3 Course Menu with Tea & Coffee
€65.00***

***Prices include:
Exclusive us of venue subject to availability
5 Hours Room Hire
All set-up costs
Minimum numbers of 18***

***To add a choice Starter please add €7.00 Supplement per person
To add a choice Main Course - €10.00 Supplement per person
To add a choice Dessert please add €7.00 Supplement per person
Sharing Bowls of Vegetables & Potatoes €5.00 per person***

Please note menu must be limited to a maximum of 2 options per course.

A silent 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

All our meat including Beef served in Carton House is of Irish origin