



CARTON HOUSE

1739

SAMPLE GRADUATION LUNCH MENU

Spiced butternut squash soup

Butternut squash chips, chilli and basil oil (2, 9, 11)

Duck liver parfait

Damson and apple chutney, Maury syrup (2, 9, 12, 13)

Five-mile Town goats' cheese

Pickled beets, apple and balsamic, saffron onion (1, 2, 11)

Smoked salmon

Frisée lettuce, pickled red onions, capers and lemon aioli (2, 5, 9, 11)

Roast rib of beef

Garlic mash, Yorkshire pudding, beef jus (1, 2, 9, 12, 13)

Sous vide corn fed chicken supreme

Chive mash, leek and girolles jus (2, 9, 12, 13)

Pan fried seabass

Lemon zest mash, parsley, caper and white wine cream sauce (2, 5, 9, 12)

Pea and pistachio risotto

Ricotta and shallot butter (2, 9, 10, 12)

Main dishes served with roast potatoes and honey root vegetables

White chocolate and whiskey trifle

Victoria sponge, cream anglise (1, 2, 9, 11)

Warm sticky fig pudding

Caramel sauce, honeycomb ice-cream (1, 2, 9, 10)

Apple crumble tart

Chantelle cream (1, 2, 10, 11)

Gelato selection

(1, 2)

€35.00 PER GUEST

Suppliers: meat and poultry by Gahans, vegetables by Keelings, fish by Kish Fish

Allergens: 1. eggs 2. milk 3. shellfish 4. Molluscs 5. fish 6. peanuts 7. sesame 8. soya 9. sulphur