

*Originally designed by Richard Morrison in 1815, The Morrison Room is the destination restaurant at Carton House, easily one of the country's grandest and most gorgeous dining rooms, and the social heart of The House for over 200 years.*

*Originally from Maynooth, Head Chef Adam Nevin creates imaginative, thoughtful and skilful seasonal menus, drawing on fine Irish local and foraged ingredients to showcase some of Kildare and the country's most talented and dedicated artisan producers. He will also focus on showcasing ingredients from throughout Carton Demesne which enhance the menu choices and embody the grandeur and sensual dining experience that is the Morrison Room.*

## DINNER MENU

### ***Mackerel***

*Red pepper, bouillabaisse*

### ***Hand Dived Scallop Ceviche***

*Salted plum, buttermilk*

### ***Limousin veal sweetbread***

*Cep vinaigrette, black garlic*



### ***Wild Irish Turbot***

*Kohlrabi, Champagne sabayon, N25 caviar*

### ***Anjou pigeon***

*Beetroot, fig, smoked liver sauce*

### ***McConnell's Ex-Dairy Sirloin***

*Mushroom duxelles, potato mousseline, beef fat sauce*



### ***Preserved raspberries***

*Yoghurt*

### ***Durrus***

*Apple tarte tatin, Estate honey*

### ***Valrohna Jivara***

*Estate honey*



**2 course - €80**

**3 course - €95**

*We kindly ask that the entire table order from the same menu for the best dining experience.  
Please note that our menus are highly seasonal and therefore subject to availability of ingredients.*

*A 10% service charge will be applied to your final bill.*

# CHEF'S MENU

*5 course - €110*



## TASTING MENU

### *Canapés*

#### ***Hand Dived Scallop Ceviche***

*Salted plum, buttermilk*

#### ***Wild Irish Turbot***

*Kohlrabi, Champagne sabayon, N25 caviar*

#### ***Limousin veal sweetbread***

*Cep vinaigrette, black garlic*

#### ***McConnell's Ex-Dairy Sirloin***

*Mushroom duxelles, potato mousseline, beef fat sauce*

*or*

#### ***Anjou pigeon***

*Beetroot, fig, smoked liver sauce*

#### ***Durrus***

*Apple tarte tatin, Estate honey*

*(€16 supplement)*

#### ***Preserved raspberries***

*Yoghurt*

#### ***Valrohna Jivara***

*Estate honey*



***7 course - €135***

***Wine pairing - €85***

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# SUPPLIER LIST

## ***Vegetables***

*Iona farm, Keelings Farm, Dublin  
Ballymakenny Farm, County Louth*

## ***Dry goods and dairy***

*La Rouse Foods, Dublin  
Odaios Foods, Dublin*

## ***Chocolate***

*Valrhona, Paris, France*

## ***Cheese***

*Durrus, County Cork  
Knockanore farm house, County Waterford*

## ***Fish***

*Glenmar Shellfish, County Cork  
Caviar N25*

## ***Beef***

*McConnells, County Donegal  
Higgins, County Dublin*

## ***Herbs***

*Little Cress Microgreens, Fairyhouse, County Meath  
Carton House Demesne*

## ***Honey***

*Thomas Clancy, Carton House Demesne*

*All produce is prepared in an area where allergens are present.  
For those with allergies, intolerances and special dietary requirements,  
simply ask a member of our team to view our allergen matrix available for your information.  
We also have an allergen matrix available via this QR code.*

