

*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

### *Canapés*

#### *Maitake*

*Pearl barley, roasted yeast*

#### *Kilmore Quay Turbot*

*Morteau sausage, celeriac, citrus*

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

*Potato mousseline, tempura rib, morel*

#### *Cheese Selection*

*Apple tarte tatin, Estate honey  
(€14 supplement)*

#### *Valrhona Jivara*

*Szechaun, coffee, 21-year balsamic*

### *Petit Fours*



***Dinner Menu - €110***

***Wine Pairing - €75***

*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.*

# SIGNATURE MENU

## *Canapés*

### *Raw Irish Scallop*

*N25 caviar, rhubarb, sour cream*

### *Veal Sweetbread 'en croûte'*

*Wild garlic, white asparagus, Champagne*

### *West Cork Lobster*

*Morteau sausage, celeriac, citrus*

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

*Potato mousseline, tempura rib, morel*

### *Cheese Selection*

*Apple tarte tatin, Estate honey  
(€14 supplement)*

### *Blood Orange*

*Custard, yesterday's bread*

### *Valrhona Jivara*

*Szechuan, coffee, 21-year balsamic*

## *Petit Fours*



***Signature Menu - €140***

***Wine pairing - €95***

*We kindly ask that the entire table order from the same menu for the best dining experience.  
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# SUPPLIER LIST

## ***Vegetables***

*Iona farm, Keelings Farm, Dublin*  
*Irish Wasabi, Kilkenny*

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

*La Rouse Foods, Dublin*

## ***Chocolate***

*Valrhona, Paris, France*

## ***Cheese***

*La Rouse, Dublin*  
*Gubbeen Farmhouse, Cork*  
*Ballylisk Dairies, Armagh*

## ***Fish***

*Glenmar Shellfish, County Cork*  
*Caviar N25*

## ***Beef***

*McConnell's, 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.*

