

Originally designed by Richard Morrison in 1815, The Morrison Room is the destination restaurant at Carton House, easily one of the country's grandest 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

Union Hall Crab

Cucumber, dill

Red Mullet

White asparagus, native shrimp, sauce bouillabaisse

Iberico Presa

Asparagus, black walnut, wild garlic, morels

Cheese Selection

Estate honey

(€14 per person)

Valrhona Caramelia

Black sesame, roasted yeast, szechuan pepper

Petit Fours



Dinner Menu €120

Wine Pairing €75



*We kindly ask that the entire table order from the same menu for the best dining experience.
A 10% service charge will be applied to your final bill.*

SIGNATURE MENU

Canapés

Union Hall Crab

Cucumber, dill

Scallop

Preserved truffle, salami

Kilmore Quay Brill

Native shrimp, cuttlefish, white asparagus, Champagne sauce

Iberico Presa

Asparagus, black walnut, wild garlic, morels

Cheese Selection

Estate honey

(€14 per person)

Strawberries & Cream

Lime, picual olive oil

Valrhona Caramelia

Black sesame, roasted yeast, szechuan pepper

Petit Fours



Signature Menu €150

Wine Pairing €95



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