

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

Tomato
Burrata

Kabocha Squash
Pearl onion, beurre blanc

Hasselback Potato
Turnip, ramson capers

Cheese Selection
Estate honey, preserved apricot
(€16 supplement)

Jasmine Rice
Kaffir lime, pineapple

Valrhona Caramelia
Ximénez-Spínola, coffee, cinnamon

Petit Fours



Dinner Menu €80

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

Cucumber

Apple, Dill

Tomato

Burrata

Pearl Barley

36-month parmesan, roasted yeast

Kabocha Squash

Pearl onion, beurre blanc

Hasselback Potato

Turnip, ramson capers

Cheese Selection

*Estate honey, preserved apricot
(€16 supplement)*

Jasmine Rice

Kaffir lime, pineapple

Valrhona Caramelia

Ximénez-Spínola, coffee, cinnamon

Petit Fours



Signature Menu €100

Wine Pairing €95

*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.*

SUPPLIER LIST

Vegetables

Iona farm, Oldtown
Keelings Farm, Dublin

Dairy

Killadoon Milk, Celbridge

Chocolate

Valrhona, Paris, France

Cheese

Durrus, Cork
Ballylisk Dairies, Armagh

Herbs

Little Cress Microgreens, Fairyhouse, 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 explain where we can make adaptations to the menu to
suit your needs.*