

# CONFERENCE & EVENTS VENUE

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AT THE MANSION HOUSE

## Hot Selection

**Wild mushroom and St. Tola's arancini,**  
white truffle and Parmesan aioli (v)

**Mini beef sliders, tomato and chilli jam,**  
mozzarella, caramelised onions

**Tandoori marinated chicken,**  
mint, yoghurt and lemon

**Wexford lamb koftas,**  
pomegranate jam and tahini

**Ballinwillin pulled pork, cider,**  
apple and Macroon feta

**Sweet potato, chick pea, kale and quinoa cakes,**  
sumac and citrus yoghurt (v)

**Spiced pumpkin and carrot soup,**  
crisp pancetta soldiers

**Asian style fish cakes,**  
nam jihn dressing

**Schezwan Irish beef fillet skewer,**  
chilli and garlic dip/béarnaise sauce

**Panko crusted salmon,**  
watercress mayonnaise

**Cottage pie croquette,**  
Worcestershire mayonnaise

**Crisp vegetable tempura,**  
lemon and truffle crème fraîche (v)

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## Cold Selection

**Mackerel ceviche, roasted tomato and chilli salsa,**  
avocado and lime puree

**Ardsallagh goats cheese,**  
hazelnuts, fig jam

**Sweet pea panna cotta,**  
Liscannor crab and mango

**Butternut squash and nutmeg crème brulee,**  
hazelnut crumbs

**Cured salmon,**  
Liscannor crab and crayfish profiteroles

**Scotch quail eggs**  
with piccalilli

**Brioche filled pastrami beef, pickled,**  
Dalkey mustard aioli

**Duck foie gras, rhubarb, pistachio,**  
walnut croute

**Liscannor crab, chilli and coriander,**  
curry basket

**Mini BLT bagel**  
with smoked bacon, baby gem, cherry tomato

**Mini shrimp cocktail jars,**  
sourdough crostini

**Crozier Blue and fig chutney tart**  
with orange zest and pistachio crumb

## **Dessert Canapes**

**Pecan and coconut blondie**

**Mini Bakewell tart**

**Pistachio financier**

with almond fondant (DF) (GF)

**Mocha panna cotta,**

chocolate crunch, hazelnut praline

**Mini peanut butter s'more**

**Pear and plum galette,**

cinnamon frangipane

**Strawberry, yoghurt and vanilla mini jars (GF)**

**White chocolate and berry cheesecake**

**Plum and apple granola crumble**

**Chocolate and cherry pots (GF)**

**Lemon and raspberry friand**

**Kahlua and mascarpone tiramisu**

*Selection of two hot and cold canapes at €15.95 + vat*

*Selection of three hot and three cold canapes at €19.75 + vat*

*Selection of four hot and four cold canapes at €24.95 + vat*

*Selection of three hot and three cold and two dessert canapes at €24.95 + vat (each additional sweet canapes at €3+ vat)*