

CONFERENCE & EVENTS VENUE

AT THE MANSION HOUSE

Buffet Dinner

Beef

Slow Braised feather Blade of Beef, Red wine, Smoked Bacon Lardons

Wild mushrooms and Buttermilk champ Potato

Classic Beef Stroganoff, Sautéed onions, button Mushrooms

Smoked Bacon finished with sour cream, Gherkins and Parsley

Beef Stir-Fry Cantonese style with Pak Choi, Shitake Mushrooms and Red Peppers

with Oyster sauce, Ginger, shaohsing, chillies and Bean Sprouts

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### Lamb

**Overnight Marinated Lamb Massaman curry, fragrant spiced southern Thai dish**

with potatoes, coconut, lime and peanuts

**Wexford Lamb Hot Pot with Barley Quinoa, glazed Roast Vegetables**

chick peas, fresh herbs and tomato passata

**Slow cooked Lamb Rogan Josh, Garam masala, Fennel seeds**

Tomato and Yoghurt

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Chicken

Balti Chicken, Cardamom pods, Natural Yoghurt, Tomatoes

Cumin, coriander and okra

Baked Manor Farm chicken, Chorizo and Leeks

with Puy lentils and Crème Fraiche

Thai Red Chicken, flavoured with Lemongrass, Chilli, Cumin

Slowly Cooked with Coconut Milk finished with Coriander and Pumpkin

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### Vegetarian

**Ricotta and spinach tortellini, Macroom Buffalo Mozzarella**

wilted Spinach, peas, leeks and chilli tomato passata

**Parmesan Gnocchi and Wild Mushroom Ragu**

Goat's cheese and truffle

**Butternut Squash, kale and Chick Pea Massaman Curry**

with Tofu and new Potatoes

## Seafood

**Baked Howth Harbour creamy Fish Pie with Haddock, Salmon and Prawns**  
wilted Leeks and Spinach topped with cheese and parsley crumbs

**Mild Seafood Goan curry, local Seafood with Aromatic Spices**  
with coconut milk and coriander

**Steamed Kenmare salmon, Prawn Bisque Cream, Cockles and Mussels Nage**  
Courgettes and Sweet peas

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Salads

Broccoli, Barley, Chick Pea and Roasted Aubergine,
Z'aatar and Saffron yoghurt

Celeriac, Carrot and Courgette
with Green Saffron Spiced Coleslaw

Roasted sweet Potato, Rooster Potato
Chilli and Maple, Toasted pecans

Irish Baby gem, Crisp O'Neils Bacon, Sourdough Croutons
Garlic Aioli, and Parmesan

Thai style soba Noodles, Pak Choi, Sugar Snaps and Red Pepper,
Soy, Lime and Ginger

Cannellini Bean, Chorizo and chick peas with Grilled Courgettes,
Red peppers and Sherry Vinagrette

Plum Tomato, Cherry vine Tomatoes, Pickled red Onions
with Macroom feta and basil pesto

Fregola Pasta with sweet peas, Broad Beans and Mint
Orange and Lavender dressing, crumbled Macroom Ricotta

Roast Butternut Squash, red onion, French beans,
Walnut and Tahini yoghurt

McCormack's Summer green leaves with asparagus, peas,
French beans and samphire with shallot, nigella seeds and lemon dressing

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## Desserts

Macroom ricotta, white chocolate and raspberry cheesecake

Peach, raspberry and frangipane tart

Sweet and Sharp Lemon posset, citrus jelly, Ginger crumble

Lemon Meringue Mess

Strawberry and Vanilla set cream, Whipped white chocolate ganache, Strawberry meringues

Jameson Whiskey, Pecan and toffee tart

Coconut Rice Pudding, Mango cremeux, pineapple salsa

Salted Caramel cream roulade

Pear and Blackberry and cinnamon crumble

Caramel and Whiskey fruit brioche pudding

**One Choice Main with saffron infused rice pilaf at €24.50 + Vat @ 9%**

**Two Choice Main with saffron infused rice pilaf at €26.50 + Vat @ 9%**

**Add a choice of two salads at €7 + vat @9%**

**Add a dessert and tea and coffee at €7 + vat @9%**