

CONFERENCE & EVENTS VENUE

AT THE MANSION HOUSE

Starters

Spiced Pumpkin and Carrot soup, toasted pumpkin seeds, coriander cream (GF)

Curried Parsnip and Cauliflower soup, hazelnut and maple cream (GF)

Roasted Celeriac and Smoked Bacon soup, hazelnut and brioche crumb

Smoked Red Pepper, chick pea and quinoa soup, saffron and parsley crème fraiche (GF)

The above served with homemade breads and farmhouse butter

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## Mains

**Roasted Beef Sirloin, Celeriac and Maple Mash, Balsamic Roasted Carrots**  
Buttered Seasonal Greens, Merlot jus (GF) (**€6 supplement**)

**Pot Roasted Manor Farm Chicken, White Bean, Bacon and Leek Cassoulet**  
Roast Sumac Sweet Potato, Chicken Jus and Crispy Onions (GF)

**Pan Seared Kilmore Quay Hake, Chorizo, Chickpeas and Baby Spinach**  
Olive oil Whipped Potatoes, Charred Courgettes (GF)

**Smoked Rack of Bacon, Cider and Parsnip Puree, Turnip Gratin,**  
Glazed Honey Celeriac, Wholegrain Mustard Cream (GF)

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Dessert

Coconut Rice Pudding, Mango Cremeux,
Pineapple Salsa, Coconut Sable

Warm Caramel Toffee Pudding, Medjool Date Puree,
Banana cream, Hazelnut crumb

Apple Tart Tatin, Salted Caramel,
Vanilla cream and Almond brittle

Strawberry Set Cream, Strawberry Jelly, Whipped Satin
White chocolate, Lime Meringues (GF)

Menu Option as part of €59.50 (+ Vat @ 9%) Round Room Experience - Choose one option from each course

Supplements of €6 for an additional starter/ dessert or €10 for an additional main course

Please note we carry 5% of silent fish & vegetarian alternative on the night

Please notify us of any dietary requirements you may have