

CONFERENCE & EVENTS VENUE

AT THE MANSION HOUSE

Starters

Carlingford Lough Pickled Mackerel, Fennel, Beetroot puree

Shallot, Radish, Apple and compressed Cucumber (GF)

Gin and Tonic Cured Salmon, Dublin Bay Prawn Wonton

Saffron Aioli and Cucumber Chutney

Wexford Lamb Shoulder Croquette, Curried Parsnip, Pine Nut, Tomato

Green Olive and Caper Salsa with Celeriac Crisps

Macroom Buffalo Feta Mousse, Textures of Beetroot, Roast Butternut Squash puree

Clementine oil and Chick Pea Fritter

The above served with homemade breads and farmhouse butter

Mains

Charred Tipperary Rib Eye of Beef, Twice Cooked Chips, Red Wine Onion Jam

Roast Asparagus, Parsnip Puree, Vanilla and Madeira jus (GF)

Skeaghanore West Cork Duck Breast, Confit Duck and Gratin Potato Terrine

fennel puree, roast salsify, honey and lavender jus (GF)

Pan Seared Stone Bass, Crab and Wild Garlic Polenta, Crab Tempura

Broccoli puree, Crab and Yuzu dressing with Wilted Pak Choi (GF)

Milk Fed Thyme Roasted Veal Sirloin, Porcini Puree,

Macaroni and Horseradish, Balsamic Baby Beets and Truffle jus

Dessert

Carrot and Coconut Cake, Pineapple Jelly, Pineapple puree, Vanilla and Honey Cream

Coconut Sorbet Cinnamon Wafer (GF)

White Chocolate and Passionfruit Cheesecake, Apricot Puree, Raspberry Crumble Biscuits

Cassis Sorbet with Raspberry Caviar

Chocolate fondant with White Chocolate Centre, Coole Swan Salted Caramel Ice Cream

Nougatine Biscuit and Caramel Fudge Sauce

Salted Caramel Parfait, Dark Chocolate Ganache, Peanut Crunch

Fudge sauce Chocolate Brownie and Banana Custard

Tea & Coffee

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