

CONFERENCE & EVENTS VENUE

AT THE MANSION HOUSE

Starters

Kenmare Salmon Confit, Blood Orange Puree,
Pomegranate jam, rye crisp and micro cress (GF)

Crowes Pork Belly with Green Saffron Spices, Butternut Squash
Star anise puree, black pudding crumbs, apple gel

Crispy Harissa Chicken, with Chorizo, White Bean, Spinach and Parsley
Sumac and cumin yoghurt

Warm pressed ham hock, Kelly's Black Pudding and Potato Terrine, Piccalilli
Toasted hazelnuts, walnut croute, balsamic gel

Mains

Charred Golden Vale Beef Sirloin, Caramelised Onion Puree, Celeriac Truffle Gratin,
Roast carrots, Malbec and Shallot jus (GF)

Roast Manor Farm Chicken, Sweet Potato, Cep Puree, Wild Mushroom and Onion shallot fricassee,
Baby broccoli, Madeira and tarragon jus (GF)

Balsamic glazed Wexford Lamb Rump, Parsnip and Leek Dauphinoise,
Spinach puree, black olive crumb, redcurrant red wine jus

Kilmore Quay Pan Seared Cod, Crispy Poached Egg, Kale Whipped Colcannon,
Bacon lardons, chive Butter sauce with Mussels (GF)

Dessert

Cinnamon Crème Brulee, Slow Poached Bramley Apple,
Walnut tuille, blackberry puree (GF)

Lemon Meringue "Jar", Lemon curd, Passion Fruit Gel, Glenisk Yoghurt Cream,
Coconut crumble, Lemon and Vanilla Meringues

Peach and Mascarpone dome, Apricot Gel, Strawberry puree,
Matcha Green tea cake, Strawberry Isomalt

Milk Chocolate Dulcey tart, Whipped White Chocolate Ganache, Salted Caramel,
Raspberry and Calamansi puree, pistachio sponge

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

Menu Option as part of €75.00 (+ 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

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Please notify us of any dietary requirements you may have