

# CONFERENCE & EVENTS VENUE

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AT THE MANSION HOUSE

## Supper Bowl Menu

### 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, 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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### 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

## **Vegetarian**

**Ricotta and spinach tortellini, Macroom buffalo mozzarella,**  
wilted spinach, peas, leeks and chilli tomato passata

**Parmesan gnocchi, wild mushroom ragu,**  
goat's cheese and truffle

**Butternut squash, kale and chick pea massaman curry**  
with tofu and new potatoes

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## **Dessert Canapes**

Pecan and coconut blondie

Mini Bakewell tart

Opera cake

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

**One Option per person at €17 + Vat**

**Two Options per person at €30 + Vat**

**Add a soup shot €3 + vat**

**Add a sweet canape €3 + vat**