

CONFERENCE & EVENTS VENUE

AT THE MANSION HOUSE

Hot Selection

Rosderra pressed pork belly,
carrot and star anise puree, apple gel (GF)
⑨⑩⑫

Ardsallagh goats cheese, orzo and roast red pepper arancini,
red currant and balsamic glaze (V)

①③⑦

Mini beef sliders, stripey jack cheese,
Cashel Blue mayonnaise, pickled cucumber

①③⑦⑩⑫

Sticky teriyaki chicken skewer,
miso and honey dressing (DF)

①⑥

Japanese crumbed Cooleeney,
wasabi and crab apple aioli (V)

①③⑦⑩

Smoked haddock and prawn fish cakes,
oyster mayonnaise

①③④⑥⑦

Glazed chicken gyoza, soy,
chilli and spring onion dressing

①③⑥⑦⑩⑪⑫

Spiced turkey koftas,
pomegranate and molasses dip

①③⑥

Salt and pepper calamari
with yuzu crème fraiche

①③⑦⑭

Cumin spiced lamb and coriander katafi,
sumac yoghurt

①(wheat)③⑦

Clonakilty black pudding
and goats cheese wrapped Parma

①(oatmeal)⑦

Wild mushroom and tarragon soup shot (GF, V)
⑦

Cold Selection

Duck foie gras, apple jelly,
walnut crostini, walnut puree

①③⑥⑦⑧⑫

Shrimp brioche buns, avocado salsa,
sweet chilli yoghurt

①②③⑦

Smoked Manor Farm chicken, avocado
and mango, sesame seed basket

①③⑦⑧⑪

Asparagus wrapped in serrano ham,
truffle aioli (GF)

③

Caramelised fresh fig, wild rocket, red pepper,
lemon and mascarpone tart (V)

①③⑥⑦

Avocado, lemon pannacotta shot,
crispy bacon crumb (GF)

③⑦

Smoked mackerel,
cream cheese croque monsieur

①③④⑦⑩

St Tola soft goats curd,
quince jelly, rocket pesto jar (GF,V)

⑦⑧

Kenmare smoked salmon tartar blini,
dill crème fraiche, cracked black pepper

①③④⑦

Dill and honey cured trout gravalax,
pickled cherry tomato chutney (GF,DF)

④⑩⑫

Macroom buffalo mozzarella, slow roasted cherry tomato,
sour dough croute, basil pesto (V)

①③⑥⑦⑧

Citrus cured seabass, compressed cucumber,
wasabi emulsion

④⑥⑩⑫

Dessert Canapes

Peanut and jelly blondie

① ③ ⑤ ⑫

Blueberry and passion fruit pannacotta

⑦ ⑫

Warm apple and blackberry crumble (DF,NF)

① ⑫

**Blueberry and banana chia
pudding pots (GF)**

⑥ ⑦

Plum and hazelnut financier (GF,DF)

③ ⑧

Coole Swan and caramel cheesecake jar (NF)

① ⑥ ⑦

Praline marshmallow swirl

① ③ ⑤ ⑥ ⑦ ⑧ ⑫

Upside down banoffee pot

① ③ ⑥ ⑦ ⑫

**Mini coconut and white chocolate
velvet macaroon (GF,NF)**

③ ⑥ ⑫

Silk dark chocolate and orange pot (GF,DF)

⑥ ⑫

Lemon and black sesame tart

① ③ ⑥ ⑦ ⑪

Elderflower and citrus burnt cream

③ ⑦ ⑫

Fish & Chips

in bamboo cones with pea puree and lemon aioli

① ③ ④ ⑦ ⑩ ⑫

€16.00

Steak & Chips

in bamboo cones with béarnaise sauce

③ ⑦ ⑪ ⑫

€17.50

Selection of two hot and cold canapés at €18.50 + vat

Selection of three hot and three cold canapés at €22.50 + vat

Selection of four hot and four cold canapés at €29.00 + vat

Selection of three hot and three cold and two dessert canapés at €29.50 + vat (each additional sweet canapés at €4.00 + vat)

Please advise of any dietary requirements or allergies attendees may have

Allergens:

1. Gluten; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soybeans; 7. Milk; 8. Nuts; 9. Celery; 10. Mustard; 11. Sesame Seeds;
12. Sulphur Dioxide; 13. Lupin; 14. Molluscs