

CONFERENCE & EVENTS VENUE

AT THE MANSION HOUSE

Starters

Kenmare salmon fish cake, shaved fennel,
rocket, capers and lime dressing ①③④⑦⑩⑫

West Cork chicken, quinoa, sweet potato, kale and apple salad,
smoked paprika vinaigrette ③⑦⑩⑫

Whipped Fivemile Town goats cheese, beetroot tartar,
hazelnuts, black truffle dressing ①⑦⑧⑩⑫

63 degree egg, crispy ham hock, herbed sabayon,
brioche crumb, watercress ①③⑦⑨⑩⑫

The above served with homemade breads and farmhouse butter ①③⑥⑦⑧⑪⑫

Main Courses

Slow roasted beef striploin, parmesan mash, wild mushroom ravioli,
balsamic onions, baby carrots, veal jus (**Beef Fillet supplement €10**) ①③⑦⑨⑫

Manor Farm chicken supreme, pearl barley, sweet potato ragout,
kale, asparagus, cep chicken jus ①⑦⑨⑫

Dunmore East cod fillet, chickpea and chorizo stew,
confit chicken oyster, samphire, seaweed, chervil oil ④⑦⑫

Rosemary basted lamb rump, carrot mash, toasted sesame savoy cabbage,
green olive, wild garlic sauce ①⑦⑨⑪⑫

Desserts

White chocolate and raspberry mousse, ginger crumble,
caramel cream, dark chocolate caramel shard ①③⑥⑦

Caramelised apple tart, cardamom jelly, blackberry gel,
sour apple drops, spiced croustillant ①③⑦⑧

Lemon marscapone dome, raspberry glaze,
yuzu foam, yoghurt meringue ①③⑥⑦⑫

Orange pepper crème brulee, lemon sable,
poached spiced peach, orange crisp ①③⑦

Freshly Brewed Tea / Coffee

€75.00 + 13.5% vat - Choose one dish from each course

We offer a 5% silent fish & vegetarian alternative on the night

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