



Mount
Congreve
Gardens

GUEST DINING





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A faint, sepia-toned map of the Mount Congreve estate serves as the background. The map shows various landmarks and place names, including 'Fairbrook Mills' in the top right, 'Ballyduff' in the upper middle, 'Butterstown' in the lower middle, and 'Clattery' in the center. A winding road or river is depicted, with several numbered points along its path. The overall style is that of an old, historical map.

THE MENU

Our hospitality and culinary partners, feature local produce from Waterford County, offering guests a taste of the region's finest ingredients. This emphasis on local sourcing promotes sustainability by reducing transportation and supporting local communities and suppliers.

The menu changes with the seasons, showcasing the produce that is freshest and most abundant at different times of the year. This practice demonstrates a commitment to sustainability by using ingredients that are in season and reducing reliance on imported produce. With a focus on seasonal availability, a no-waste policy, and support for local suppliers, the restaurant is leading the way in sustainable dining and responsible hospitality.



Guest Dining

BREAKFAST



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BREAKFAST

IN ROOM BY PRE-ORDER

LIGHT BREAKFAST BASKET

Freshly Baked Scones (2)

&

Yogurt Pots with Stables Café Preserve & Granola (2)

€12.50pp

+ Freshly Squeezed Orange Juice €5.00pp

DIY BREAKFAST BASKET

Freshly Baked Scones (2)

&

Homemade Brown Bread Loaf

&

Fresh Free Range Eggs

&

Fresh Milk

€12.00pp

ELEVENSES

Selection of Home-baked Treats

(shortbread biscuits, tray bakes, flapjacks,
energy raw chocolate balls.
chocolate & beetroot brownie)

€15.00pp



BREAKFAST

IN ROOM BY PRE-ORDER

PANCAKES

Three Stables Café Pancakes

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**With Mixed Berry Compote & Fresh Cream
or
Chocolate Sauce & Crushed Hazelnuts**

€14.00pp

Re-heat & Enjoy in the comfort of your accommodation

Guest Dining

PICNIC BOX



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PICNIC BOX

IN ROOM BY PRE-ORDER

LUNCH / LIGHT SUPPER

The Stables Café Classic Sandwich

&

The Stables Café Fresh Quiche

&

Seasonal Garden Salad Selection

&

Freshly Baked Mini Cakes Selection

(2 Person Minimum - €25.00 Per Person)

VEGETARIAN BOX

The Stables Café Vegetarian Sandwich

&

The Stables Café Fresh Vegetarian Quiche

&

Seasonal Garden Salad Selection

&

Freshly Baked Mini Cakes Selection

(2 Person Minimum - €25.00 Per Person)

GARDEN PICNIC

Freshly Baked Scones, Preserve & Cream

&

The Stables Café Sandwich Selection

&

The Stables Café Fresh Quiche

&

Freshly Baked Mini Cakes Selection

(2 Person Minimum - €50.00 Per Person)

Includes a Take-home Picnic Basket Set for Two

+ Add House Wine €15 Per Person

— Guest Dining

GRAZING BOX



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GRAZING BOX

IN ROOM BY PRE-ORDER

CHARCUTERIE

**Cured Charcuterie Meats Selection,
Fresh Cheese Selection,
Homemade Chutney,
Mixed Fruits**

&

Crostini & Crackers

(2 Person Minimum - €17.50 Per Person)

Barista Coffees Excluded

+ Additional Extras;

Prosecco | €30pp

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Wine | €29.00pp

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Champagne | €100.00pp

FRUIT & NUTS ^(V)

**Selection of Seasonal Fruits,
Nuts,**

**Fresh Cheese Selection,
Homemade Chutney,
Crostini & Crackers**

(2 Person Minimum - €15.50 Per Person)

Pre-order required - Our Menus are subject to change based on Seasonal Produce

Guest Dining

SUPPER



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SUPPER

IN ROOM BY PRE-ORDER

IRISH STEW

Beef Stew with Seasonal Walled Garden Root Vegetables & Potatoes

(2 Person Minimum - €16.50 Per Person)

Served to Go - Re-heat & Enjoy in the comfort of your accommodation

Pre-order required - Our Menus are subject to change based on Seasonal Produce

VEGETARIAN RISOTTO (V)

Daily Vegetarian Risotto Special

(2 Person Minimum - €15.50 Per Person)

Served to Go - Re-heat & Enjoy in the comfort of your accommodation

Pre-order required - Our Menus are subject to change based on Seasonal Produce

— Guest Dining

TREATS



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TREATS

BUBBLES & CHOCOLATE

(2 PERSON MINIMUM)

|
€25.00pp

Waterford Handmade Luxury Chocolate Selection

~
Sparkling Prosecco, Nosecco or Prosecco Rosé

~
Upgrade to Champagne | +€70 Btl

MINI CAKES SELECTION

|
€15.00pp

**Selection of Homemade Cakes
& Macarons**

S'MORES BOX FOR TWO

|
€30.00

Melting Chocolate, Crackers, Digestive & Giant Mallows

~
Add Prosecco | +€30 Btl

Pre-order required - Our Menus are subject to change based on Seasonal Produce

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

Exclusive Events

WINE LIST



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WINE LIST

PREMIUM WHITE WINE BY THE BOTTLE

White



Trebbiano d'Abruzzo - Tollo Colle Cavalieri (Italy)

€8 Glass / €28 Btl

Taste Medium-bodied, good structured and savoury with good persistence and balance. Almond aftertaste



Sauvignon Blanc - Bouchard Aîné et Fils (France)

€8.50 Glass / €29 Btl

Bright aromas of white peach and lime are accented by invigorating flavours of pineapple, lychee, and green apple. With a crisp acidity and a smooth, mineral finish, this wine is the perfect pairing for a variety of dishes.



Organic Pinot Grigio - Ziobaffa (Italy)

€8.75 Glass / €30 Btl

This wine has fresh rich aromas of apples and pears with hints of citrus that fade into a floral bouquet and on the palate it is bright and fresh with wonderful fruit flavours.

Cote du Rhône Blanc - Maison Guigal (Rhône Valley France)

€42 Btl

(60% Viognier, 15% Roussanne, 15% Marsanne 10% Grenache Blanc)

Yellow gold, clear and brilliant in color. Nose of freshness marked by the distinctive aromas of viognier; white flowers, apricot, acacia and white peach. Palate is fruity with plenty of richness and body. A well-rounded wine with elegance, strength and balance.

Chardonnay - Catena Tupungato (Tupungato Argentina)

€48 Btl

The wine is aromatic and expressive with notes of ripe orchard fruit, some tropical influences, balanced by minerality and fresh citrus notes.

Waita Sauvignon Blanc (New Zealand)

€35 Btl

This wine is bright lemon colour with a hint of green. Exotic perfumes leap from the glass with vivacious aromas of, passionfruit skin, citrus peel and hints of fresh herbs. The palate is refreshing and intense, displaying crisp citrus notes and passionfruit flavours, this wine is well balanced and focused with crisp acidity and a long, juicy, mouth-watering finish.

WINE LIST

PREMIUM RED WINE BY THE BOTTLE

Red



Merlot - Bouchard Aîné et Fils (France)

€8.50 Gl / €29 Btl

Very dark red and bright. Plum and dark fruit aromas with notes of spicy and pepper accents. Soft and fleshy with elegant tannins. Intense flavours of red jammy fruits finish long with notes of vanilla.

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Cabernet Sauvignon - Urmeneta (Chile)

€8.50 Gl / €29 Btl

This intense ruby red wine has an impressive aroma, full of blackcurrants with a touch of eucalyptus synonymous with Cabernet Sauvignon. It is ripe and full-bodied with juicy dark fruit flavours and a good firm backbone.

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Malbec - Catena Vista Flores (Argentina)

€44 Btl

Full bodied with great structure and concentrated notes of dark berries. Slight hints of violet and lavender coming through on the nose. The wine is beautifully balanced with exceptional length.

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Shiraz - Tyrell's Rufus Stones (Australia)

€46 Btl

The deep rich colour of this wine indicates its intensity. The nose is full of ripe plum and dark cherries with a hint of white pepper and sweet vanillin. The flavours carry onto the palate which is full of big soft fruit, but balanced by an elegant oak structure and natural acid, resulting in a rich wine with a complex and fresh structure.

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Rioja - Marques de Caceres Excellence Reserva (Rioja Spain)

€46 Btl

The Marques de Caceres Excellens reserva is an Intense, vivid, dark red colour. Attractive bouquet of blackberries and blackcurrants with notes of cocoa and sweet spice. Pleasantly full in the mouth with a good tannic structure and rich fruit flavours. Smooth and rounded with a nice fleshy texture and great length.

WINE LIST

PREMIUM SPARKLING WINE BY THE BOTTLE

Prosecco



Prosecco - Ca' di Prata Brut DOC NV (Italy)

€8.50 Gl / €29 Btl

The Ca' di Prata Brut Prosecco offers delicate scents of apple, pear, and white peach within its crystalline fine stream of bubbles. In the mouth, it is lively and sprite with delicate fruit flavours and a lithe elegance.

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Prosecco Spumante - Santa Margarita (Valdobbiadene, Italy)

€55 Btl

Fresh, elegant, and refined. Enjoy its lovely ripe fruit aromas and floral notes to be enjoyed as part of an alfresco meal with a choice of veggie-oriented salads and light meats.

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Sparkling Rosé

Santa Margherita Sparkling Rosé Spumante (Italy)

€55 Btl

This pale pink wine brings a full bouquet of pleasing floral aromas with hints of red berry, artfully crafted with a blend of white wine made from Chardonnay and Glera grapes and a red varietal, Italian Malbec. Its flavour is delicate, but vibrant and well rounded, remaining on the palate and making this a delicious, easy-drinking wine.

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Champagne

Louis Roderer Champagne (Champagne, France)

€120 Btl

The wine has a brilliant golden hue, with fine, persistent bubbles that add to its visual allure. On the nose, it presents an enticing bouquet of ripe fruits like apple, pear, and citrus, complemented by delicate floral notes and a touch of brioche from the extended aging process. A subtle hint of almond and toasted hazelnuts enhances its complexity, reflecting the wine's elegant craftsmanship.



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