



THE
MILLHOUSE
SLANE - CO. MEATH



**Conference, Meetings, Private
Parties and Retreat brochure**

2023/2024

Combining wellbeing & productivity with a beautiful and historic setting

At The Millhouse, we can host your private events, corporate meetings and wellness retreats in a perfect private location that is both beautiful & distinctive.

With only a 40-minute drive from Dublin airport, The Millhouse is a wonderful, charming venue for you to take your staff or friends for an memorable stay.

The house and grounds of the Millhouse offers the client a unique setting for any conference or reunions. We can cater for a wide variety of events ranging from a full day conference, a weekend retreat, a team building event or just an indulgent escape for your private party.

The Millhouse and grounds are situated on 12 acres of land including a forest, lots of green areas and is also situated right on the River Boyne, ideal for companies looking to do some onsite team building with water sports. The venue also is near to Slane Castle, Newgrange, The Hill of Tara to name just a few.



We work closely with an activity company called Midland Escape <https://www.midlandescape.ie/> who offer a wide range of activities such as:

- Kayaking
- Paddle Boarding
- Hiking
- Yoga
- Fishing
- Mediation
- Team Building activities
- Biking
- Motivational speakers
- Mindfulness Talks
- Qi Gong
- Evening Entertainment



ACCOMMODATION

The Millhouse has 15 en-suite bedrooms in the manor and 17 glamping units. All bedrooms and glamping units are individually styled & decorated for our guest's comforts.

Accommodation costs available on request.



The glamping units are a delightful mix of ensuite and shared shower & bathroom facilities.

In our glamping village, we have our beautiful outdoor thermal suite nestled in the base of the forest which can be used as a relaxing element to your trip. Here you will find a beautiful sauna & hot-tub overlooking the nature that surrounds The Millhouse.

Some of the units such as the tents & the Lodge have their own private hot tubs.



BREAKFAST

Included in our accommodation rate, we offer a full Irish breakfast with a selection of cereals, porridge, Artisan breads, fruit platters, Greek yogurt, juices and a selection of herbal & breakfast teas & freshly brewed coffee.

We can also offer a more personalized breakfast; a supplement may apply depending on your choices. Please refer to our menus for more on this.

RETREATS

The Millhouse is a wonderful place for a retreat, whether you are attending one of our own luxurious retreats or hosting your own.

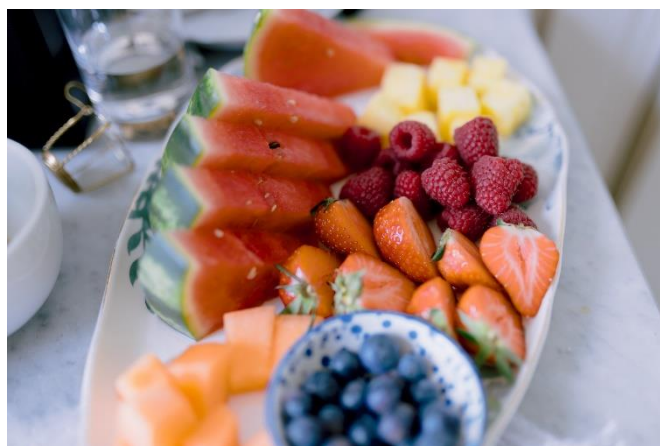
Retreat availability is mostly midweek and we take bookings with a lead in time under 6 months. Some of the key features we can offer are:

- Only 40 minutes from Dublin
- Outdoor Hot tub & sauna available
- Yoga Studio & meditation room
- Beautiful forest & riverside walks
- Stunning views surrounded by nature
- Secluded peaceful location
- Outdoor meditation space
- Large drawing rooms for relaxing
- 15 bedrooms in the main house
- Additional 17 glamping accommodation units on site including three large safari tents, 3 Shepard's Huts & 6 small cabins.

We offer a range of vegan, vegetarian and Ayurvedic menus which are available on request.



Food & Beverage



BREAKFAST OPTIONS

Breakfast included as standard is the following:

- Full Irish breakfast
- Selection of cereals, porridge
- Artisan breads
- Fruit platters
- Greek yogurt
- Homemade granola
- Juices
- Selection of herbal & breakfast teas & freshly brewed coffee.

If you would like to personalise your breakfast offerings for your guests, you can choose from the following:

- Freshly squeezed fruit or vegetable juices €3.00pp
- Ayurvedic breakfast with dosha spice option €3.00pp
- Eggs Benedict or Eggs Florentine €1.50pp
- Selection of croissants & breakfast bakes €1.50pp
- Smashed avocado on toast with chili & garlic sweet potato & Yogurt €3.00pp
- Shakshuka or Vegan breakfast with sausages, bacon & beans €3.00

Little Extras:

Bagel Platters -€6.00 pp, please choose two fillings:

- Smoked Salmon and Cream Cheese with lemon and black pepper
 - Smashed Avocado & cherry tomato with lime & coriander & smoked paprika
 - Toasted cheese & tomato
 - Toasted ham, cheese and tomato
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- Mixed Fruit platter x 10 people - €4.50 pp
 - Mixed berry platter x 10 people - €4.50 pp
 - Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee- €3.00 pp
 - Freshly baked warm Scones with clotted Cream & Homemade Preserves - €4.50 pp
 - Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee & A Selection of pastries - €3.00 pp

REFRESHMENT OPTIONS

The Five O'clock	€10.50	<p style="text-align: center;">Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee Bacon Rolls Freshly Baked Sausage Rolls</p>
Afternoon Chocolate Indulgence	€14	<p style="text-align: center;">Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee Homemade Chocolate Brownies Large Chocolate Chip cookies Assorted Mini Chocolate Bars Mini Chocolate Muffins</p>
Morning Fresh	€15	<p style="text-align: center;">Selection of Fruit Juices Freshly Baked Croissants & Danish Pastries Fresh Fruit Yoghurts Pots Fresh Fruit & Berry Granola Pots Freshly Brewed Coffee and a Tea Selection</p>
Natural Energy	€15	<p style="text-align: center;">Granola Bars Whole Fruit Display Fresh Fruit Platter Fresh Fruit Smoothies & Shots Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee</p>
Afternoon Splendour	€17.50	<p style="text-align: center;">Selection of Herbal & Breakfast Teas & Freshly Brewed Coffee</p> <p style="text-align: center;">Freshly baked Scones with clotted Cream & Homemade Preserves</p> <p style="text-align: center;">Finger Sandwich selection served on white/brown or a floury bun, fillings to include:</p> <ul style="list-style-type: none"> -Free-Range Chicken, Tomato & mayo -Oak Smoked Salmon, Cucumber & mayo -Baked Ham, Irish Cheddar, & Honey Mustard -Prawn Marie rose (Supplement €1.00) -Avocado & roasted red pepper with olive tapenade <p style="text-align: center;">Miniature Handmade Desserts selection:</p> <ul style="list-style-type: none"> - Mini dark chocolate hazelnut brownie with amaretto cream - Mini white chocolate honeycomb cheesecake - Mini rhubarb & ginger crumble with crème anglaise

LUNCH OPTIONS

THE EXPRESS

€13.50 per person, Min of 15 guests

Homemade soup

Selection of homemade sandwiches

Selection of herbal & breakfast teas & freshly brewed coffee

THE SALOON

€35.00 per person, Min of 30 guests

Buffet style - Choose two mains and one dessert

Mains

Hungarian Beef Goulash w/ button mushroom, red pepper 1, 6

Chicken & chorizo stew w/ roast tomato & paprika 6, 12

Thai vegetarian green curry 6, 7, 12

Ratatouille w/ garlic, aubergine, courgettes, red peppers, fresh tomato & basil 6, 12

All served with long grain rice & seasonal roast vegetables or a mixed baby leaf salad w/red onions, cherry tomatoes & balsamic dressing

Dessert

White chocolate and honeycomb cheesecake 1, 7, 13

Rhubarb, apple and ginger crumble w/ toasted almonds & fresh cream/ice cream 1, 3, 7, 8

Dark chocolate hazelnut brownie w/amaretto cream or vanilla ice cream 3, 7, 8, 13

Warm pear and ginger frangipane tart w/ spiced caramel & mascarpone 1, 3, 7, 8

Selection of herbal & breakfast teas & freshly brewed coffee

DINNER MENUS

RIVERSUITE €72 Per Person - Barbecue style

Please select your choice of two Mains for your guests to choose from, one item from Salad A and two items from Salad B. Choose one dessert.

Mains

- Lemon, herb and garlic marinated chicken w/ pesto rosso 6, 8, 12
- Chilli braised pull pork tacos w/ chipotle cream, mango, rocket & pineapple salsa 1, 3, 7, 10, 12
- Spicy paella w/ chicken, prawns, chorizo, tomato, peas, red peppers & rice 2, 4, 6
- Fillet of salmon marinated in lemon oil, wild garlic, herbs & sea salt 4, 6, 12 (Supplement €2.00)
- 6 oz sirloin steak w/ sautéed onions & pepper sauce 6, 7, 12
- Lamb cutlets w/ lemon, rosemary & mint raita 6, 7, 12 (Supplement €3.00)
- Free range Slane spit roast pig w/ crackling, sage & onion stuffing, apple cider sauce & floury bun 1, 7, 10, 12
- Half Pounder Homemade hamburger w/ bacon, lettuce, herbs, onions, pickled jalapeños & homemade tomato sauce 1, 3, 10, 12

Salads A

- New baby potatoes w/ béarnaise sauce 3, 6, 12
- Roast crushed new potatoes w/ mint & rosemary, garlic oil & sea salt 6
- Crushed salted new potatoes w/ truffle oil & parmesan 3, 6

Salads B

- Seasonal roast vegetables - served hot 6
- Homemade coleslaw 10, 12
- Homemade potato salad w/ red onion, celery, sweet pickle, egg & Dijon mustard 3, 6, 7, 9, 10, 12
- Mixed baby leaf salad w/ cherry tomato, red onion & classic French dressing 12
- Couscous w/ parsley, red onion, tomato, lemon juice & coriander 12
- Roast Mediterranean vegetable salad (red pepper, courgette, red onion, black olives & golden raisins) 6
- Fresh beetroot & goats cheese salad w/ green beans & toasted almonds 7, 8
- Caesar salad w/ bacon, parmesan, egg, anchovies, garlic croutons & cos lettuce 1, 3, 4, 7, 10, 12

Dessert

- White chocolate and honeycomb cheesecake 1, 7, 13
- Glazed lemon tart w/ raspberry coulis & elderflower-raspberry sorbet 1, 3, 7, 8, 12
- Rhubarb, apple and ginger crumble w/ toasted almonds & fresh cream (or ice cream) 1, 3, 7, 8
- Dark chocolate hazelnut brownie w/amaretto cream or vanilla ice cream & hot chocolate fudge sauce 3, 7, 8, 13
- Warm pear and ginger frangipane tart w/ spiced caramel & mascarpone 1, 3, 7, 8

An appetizer can be added to your menu €7.00 pp (options on request)

THE SILVERMOON €90 Per Person

Please select one appetizer, a choice of mains & one dessert

Appetizer

Thai fishcakes w/ coriander, chilli, garlic, ginger & fresh lime, cucumber, mint & creme fraîche 1, 2, 7, 10, 12

Millhouse smokies w/ crostini 1, 4, 7

Tomato & roast red pepper tartlet w/ goat's cheese, tarragon & petit salad 1, 3, 7, 8, 10, 12

Caramelized white onion & Gruyère cheese tartlet w/ petite salad 1, 3, 7, 8, 10, 12

Walnut & black pudding salad w/ baby leaves, caramelized apple & mustard seeds 1, 5, 7, 8, 10, 12

Chicken & chorizo Caesar salad w/ sour cream 1, 3, 7, 10, 12

Mains

Pan-fried 7oz fillet of beef w/ champ, glazed shallots & peppercorn sauce 6, 7, 12
(Supplement €4.75 per person)

8 oz beef feather blade w/ champ, glazed shallots & peppercorn sauce 6, 7, 12

7 oz sirloin steak w/ champ, glazed shallots & peppercorn sauce 6, 7, 12

Free range chicken stuffed with black pudding w/ champ, whiskey, chive & parsley cream 1, 5, 6, 7, 12

Organic chicken w/ baby leeks, champ potato, truffle mushroom cream & cherry tomatoes 6, 7

(Supplement €2 per person)

Fillet of Irish salmon w/ champ, grilled fennel, spinach & Hollandaise sauce 3, 4, 6, 7, 12

Baked salmon fillet w/ prawns & Sancerre crème served with whipped basil mash 2, 4, 6, 7, 12

Baked fillet of hake w/ chorizo, braised fennel, asparagus & a white bean cassoulet 4, 7, 12

Dessert

White chocolate and honeycomb cheesecake 1, 7, 13

Glazed lemon tart w/ raspberry coulis & elderflower-raspberry sorbet 1, 3, 7, 8, 12

Rhubarb, apple and ginger crumble w/ toasted almonds & fresh cream (or ice cream) 1, 3, 7, 8

Dark chocolate hazelnut brownie w/ amaretto cream or vanilla ice cream & hot chocolate fudge sauce 3, 7, 8, 13

Warm pear and ginger frangipane tart w/ spiced caramel & mascarpone 1, 3, 7, 8

Chocolate salted almond truffle tart w/ vanilla ice cream & raspberries 1, 3, 7, 8, 13

Bailey's chocolate cheesecake w/ chocolate crisp 1, 3, 7, 12, 13

Millhouse Eton mess w/ raspberry coulis, strawberry meringue & fresh cream 3, 7, 12

THE SNOWDRIFT €105 Per Person

Please select a choice of soup or appetizer, a choice of mains & one dessert

Appetizer

- Duck and brandy liver parfait w/ spiced beetroot & orange chutney on toasted brioche 1, 3, 7, 10, 12
- Wild mushroom ragu w/ parmesan & truffle oil on toasted sourdough 1, 7
- Baked smoked salmon tartlet w/ leek & asparagus cream, petit salad, balsamic & micro herbs 1, 3, 4, 7, 8, 10, 12
- Prosciutto, figs, honey glazed baked goats cheese w/ rocket & balsamic 7, 10, 12
- Dublin Bay prawns pil pil w/ garlic & chilli crostini & micro herbs 1, 2, 6, 12
- Seared duck w/ orange, mint, hazelnuts, pomegranate & petit salad 6, 8, 10, 12

Soup

- Leek & Potato 7
- Cream of Chicken 7, 9
- Carrot w/ cumin cream 6, 7, 9
- Cream of roasted mushroom w/ fresh thyme 6, 7, 9
- Butternut squash w/ harissa cream & chorizo crisps 6, 7, 9
- Tomato, roast fennel w/ chorizo crisps 6
- Root vegetable w/ crème fraîche 6, 7, 9
- Slow roasted plum tomato w/ basil 6, 9
- French onion soup w/ Gruyère cheese (€2 supplement p/p) 3, 7, 9
- Jerusalem artichoke & truffle (€2 supplement p/p) 9, 12

Mains

- Rump of Wicklow mountain lamb w/ rosemary & sage stuffing, garlic pomme purée, pea & mint mousse and red wine jus 1, 6, 7, 12
- 8 oz fillet of beef w/ champ, roasted shallots, garlic & thyme mushrooms, Morello cherries, Barolo jus & parsnip crisps 7, 12 (Supplement €4.50 per person)
- 8 oz sirloin steak w/ champ, glazed shallots & peppercorn sauce 7, 12
- Rack of Wicklow lamb w/ champ, black olive-shallot crust & butternut squash mousseline and pea & mint purée 1, 6, 7, 10, 12
- Roast duck breast w/ champ & fondant potato, braised red cabbage, spiced plums, juniper, port jus & parsnip mash purée 6, 7, 12
- Free range organic lemon chicken w/ savoury herb stuffing, champ, sweet potato purée and rosemary & wildflower honey jus 1, 7, 12
- Grilled hake w/ champ, olive tapenade, tabbouleh salad, slow-roast tomatoes & chervil cream 1, 4, 6, 7, 12
- Baked cod w/ thyme & parmesan crust & sweet potato mousseline w/ white wine, garlic sauce & roasted cherry tomatoes 4, 7, 12
- Baked seabass w/ champ, buttered leeks, asparagus & beurre blanc sauce 4, 6, 7, 12

Dessert

- Chocolate fondant w/ raspberry compote & vanilla bean ice cream 1, 3, 7, 8, 13
- Millhouse Eton mess w/ raspberry coulis, strawberry meringue & fresh cream 3, 7, 12
- Vanilla bean crème brûlée w/ raspberry compote & shortbread biscuit 1, 3, 7
- Rich dark chocolate tart w/ orange sorbet & vanilla ice cream 1, 3, 7, 8, 13
- Banoffi w/ banana caramel shortbread & fresh cream 1, 7
- Dessert assiette: Mini white chocolate honeycomb cheesecake,
- Mini dark chocolate hazelnut brownie w/ amaretto cream & Mini apple crumble tart w/ ginger & vanilla sauce 1, 3, 7, 8, 12, 13

QUOTE

We would be delighted to provide you with a detailed quote.

PRICING

As we are an exclusive venue a min number of 30 people is required or a venue hire fee may apply
Bookings made less than 6 months in advance are offered a 10% discount

VIEWING

Viewings are by appointment only. Please contact our team to arrange an appointment. For more information please see our website www.themillhouse.ie or our Facebook, Pinterest or Instagram pages

LOCATION

The Millhouse is located on the N2 at the bridge in Slane, Co. Meath. The Georgian Manor House, the Old Mill, and the tall, red brick chimney stack are visible from the road on the banks of the River Boyne. Coming from Dublin on the N2, cross the bridge in Slane and turn right immediately. Coming from Slane on the N2, turn left at the bottom of the steep hill.

ADDRESS

The Millhouse

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