

# Wedding Menu

## Drinks Reception on arrival

Listed are some suggestions for your drinks reception on arrival

### **Full Open Bar**

*Choose from a selection of Wines and Spirits*

### **Bellini**

*World famous Champagne and Peach Cocktail*

### **Kir Royale**

*A stylish cocktail made with ice cold champagne and crème de cassis*

### **Mimosa**

*Ice cold champagne with freshly squeezed orange juice*

### **Pimms Cocktail**

*Pimms and lemonade classically served with cucumber, mint, lemon and orange slices*

### **Cosmopolitan Classic**

*A modern classic cocktail*

Prices Available Upon Request

## Canapé Menu

**Bamboo Prawn Skewer with Sweet Chilli Dip**  
**Duck Spring Roll with Hoy Sin Sauce**  
**Tartare of Home Cured Graved Lax presented in a Cone**  
**Truffle Flavoured Chicken Liver Mousse**  
**Mini Tartlet with Red Onion Marmalade & Marinated Goats Cheese**

€15.00 per person

From experience, we recommend catering for 100%-80% of your wedding guests, however the minimum order for canapés is 50% of guests should you choose to have Canapés for your guests.

# Wedding Menu

Please choose a minimum of four courses

## Starters

If you wish to offer a choice of *starter* there is a supplement charge of € 4.00

<b>Clonakilty Black Pudding with Glazed Apple and Walnuts presented on a Summer Salad</b>	<b>€13.50</b>
<b>Cassoulet of Kerry Coast of Seafish Filets in a Chervil Cream Sauce presented in a Puff Pastry Vol au Vent</b>	<b>€14.50</b>
<b>Vine Tomatoes and Italian Buffalo Mozzarella with Homemade Basil Pesto</b>	<b>€13.50</b>
<b>Atlantic Seafood Salad with Lemon Zest and mixed herbs in a light garlic vinaigrette</b>	<b>€14.50</b>
<b>Roulade of Killarney Oak Smoked Salmon with Crabmeat and Cream Cheese on a Summer Salad</b>	<b>€15.00</b>
<b>Mediterranean Vegetable Salad with marinated Artichokes, Olives and Italian Parma Ham</b>	<b>€14.00</b>
<b>Cos Lettuce with Caesar Dressing, Garlic Croûton and Crispy Bacon</b>	<b>€13.50</b>

# Wedding Menu

## *Soup*

If you wish to offer a choice of *soup* there is a supplement charge of € 4.00

<b>Cream of Potato and Leek with Julienne of Crispy Bacon</b>	<b>€ 6.00</b>
<b>Cream of Fresh Garden Vegetables with Garlic Croûtons and Herbs</b>	<b>€ 6.00</b>
<b>Cream of Mushroom and Chives</b>	<b>€ 6.00</b>
<b>Cream of Carrot and Orange</b>	<b>€ 6.00</b>
<b>Cream of Tomato with Basil and Croûtons</b>	<b>€ 6.00</b>
<b>Lobster Bisque</b>	<b>€ 10.00</b>

## *Sorbet*

<b>Champagne Sorbet</b>	<b>€ 8.00</b>
<b>Lemon Sorbet</b>	<b>€ 8.00</b>
<b>Cassis Sorbet Kir Royale topped with Sparkling Wine or Champagne</b>	<b>€ 9.00</b>
<b>Pink Grapefruit Sorbet</b>	<b>€ 8.00</b>
<b>Lime Sorbet</b>	<b>€ 8.00</b>
<b>Gin and Tonic Sorbet</b>	<b>€ 8.00</b>

# Wedding Menu

## Main Courses

All main courses are accompanied by a selection fresh garden vegetables and potatoes  
You may choose two from the following

Rack of Irish Lamb with Rosemary and glazed Shallots in a Burgundy Wine Jus	€37.50
Slow Roast Leg of Kerry Lamb accompanied by a Rosemary and Thyme Jus	€33.50
Roast Fillet of Prime Irish Beef with a Vino Nobile de Montepulciano Jus	€37.50
Glazed Fillet of Pork with Shiitake and Mushrooms in a White Wine Cream Sauce	€32.50
Roast Sirloin of Prime Irish Beef with Wholegrain Mustard and Whiskey Sauce	€35.50
Supreme of Free Range Chicken with a light Garlic flavoured Morel Cream Sauce	€31.00
Filet of Atlantic Brill gratinated with a fresh Herb Crust, accompanied by a Chardonnay Beurre Blanc	€37.50
Steamed Filet of Organic Salmon with Shrimps in a Chive Cream Sauce	€33.50
Medley of Atlantic Seafood with a Saffron Scented Sauce (consisting of 4-5 fresh Prime Fish Filets according to availability)	€35.50
Roulade of Black Sole and Tiger Prawns with a Tarragon Cream Sauce	€37.50
Ovenroast Filet of Monkfish wrapped in Pancetta with a Basil Cream Sauce	€37.50

If you would like to offer your guests a choice of main course  
the higher price of the two options will apply.

# Wedding Menu

## Desserts

If you wish to offer a choice of *dessert* there is a supplement charge of € 4.00

Homemade Parfait with Summer Berries	€13.50
Grand Marnier Parfait in a Chocolate Cup with Fresh Strawberries	€13.50
Fresh Strawberries with Vanilla Ice Cream	€13.50
Champagne - Lime Crème with Caramelized Peaches	€13.50
Valrhona Chocolate Mousse with a Compote of Black Forest Cherries	€13.50
Assiette du Chef (composition of four homemade desserts)	€14.50

Please choose four of the following homemade desserts

- ❖ Chocolate Cup with Grand Marnier Parfait
- ❖ Peaches with Champagne Gelée
- ❖ Mille Feuille of Summer Berries with lime flavoured Crème Pâtisserie
- ❖ Vanilla Ice Cream with fresh Irish Strawberries
- ❖ Mini Chocolate Éclair
- ❖ Banoffi Pie

## Cheeses

Selection of Irish Farmhouse Cheese and Continental Cheese with Wheat and Oat Wafers and Apple Chutney	€13.50
Matured English Stilton with aged Portwine	€18.00

*Freshly brewed Tea and Coffee is served complimentary after dinner*

# *Wedding Menu*

## *Evening Snacks*

Selection of homemade Sandwiches	€6.00
Selection of homemade Sandwiches & Cocktail Sausages	€9.00
Selection of homemade Sandwiches & Cocktail Sausages & Mini- Pizzas	€11.00
Selection of homemade Sandwiches & Duck Spring Rolls & Breaded Mini-Camembert	€13.00
Selection of homemade Sandwiches & Chicken Goujons & Battered Tempura King Prawns	€15.00
Tea/Coffee	€ 3.50

## *Canapé Menu for an Evening Snack*

Vol au Vent with Prawns  
Spring Roll Filled with Stirfried Vegetables and Chicken  
Cheese with Crackers  
Smoked Salmon Mousse  
Sausages in Puff Pastry

€15.00 per person - Minimum order is 50% of total wedding number