



THE DUNLOE
HOTEL & GARDENS

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

€17.00 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.



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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

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



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Soup

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

Cream of Potato and Leek with Julienne of Crispy Bacon	€ 7.00
Cream of Fresh Garden Vegetables with Garlic Croûtons and Herbs	€ 7.00
Cream of Mushroom and Chives	€ 7.00
Cream of Carrot and Orange	€ 7.00
Cream of Tomato with Basil and Croûtons	€ 7.00

Sorbet

Champagne Sorbet	€ 9.00
Lemon Sorbet	€ 9.00
Cassis Sorbet Kir Royale topped with Sparkling Wine or Champagne	€ 10.50
Pink Grapefruit Sorbet	€ 9.00
Lime Sorbet	€ 9.00
Gin and Tonic Sorbet	€ 9.00



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Main Courses

All main courses are accompanied by a selection of 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	€40.00
Slow Roast Leg of Kerry Lamb accompanied by a Rosemary and Thyme Jus	€36.00
Roast Fillet of Prime Irish Beef with a Vino Nobile de Montepulciano Jus	€40.00
Glazed Fillet of Pork with Shiitake and Mushrooms in a White Wine Cream Sauce	€35.00
Roast Sirloin of Prime Irish Beef with Wholegrain Mustard and Whiskey Sauce	€38.00
Supreme of Free Range Chicken with a light Garlic flavoured Morel Cream Sauce	€33.50
Filet of Atlantic Brill gratinated with a fresh Herb Crust, accompanied by a Chardonnay Beurre Blanc	€40.00
Steamed Filet of Organic Salmon with Shrimps in a Chive Cream Sauce	€36.00
Charizo, Prawn and Buffalo Mozzarella Baked Hake with a Roasted Red Bell Pepper Beurre Blanc	€38.00
Ginger and Soy marinated Tranche of Atlantic Cod in a Sesame Crust, accompanied by a Corriander Noilly Prat Sauce	€37.00
Ovenroast Filet of Monkfish wrapped in Pancetta with a Basil Cream Sauce	€40.00

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



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Desserts

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

Lemon Curd Tartlet with Raspberry Sorbet	€14.50
Grand Marnier Parfait in a Chocolate Cup with Fresh Strawberries	€14.50
Fresh Strawberries with Vanilla Ice Cream	€14.50
Chocolate Nemesis with Honeycomb Ice Cream	€14.50
Valrhona Chocolate Mousse with a Compote of Black Forest Cherries	€14.50
Duo of Desserts	€17.00

Please choose two of the following homemade desserts

- ❖ **Chocolate Cup with Grand Marnier Parfait**
- ❖ **Chocolate Brownie with Crème Anglaise**
- ❖ **Raspberry and Strawberry Meringue**
- ❖ **Vanilla Ice Cream with fresh Irish Strawberries**
- ❖ **Baileys Cheese Cake**
- ❖ **Mango and Passionfruit Mousse**
- ❖ **Mini Chocolate Éclair**
- ❖ **Banoffi Pie**

Cheeses

Selection of Irish Farmhouse Cheese and Continental Cheese with Wheat and Oat Wafers and Apple Chutney	€14.50
Matured English Stilton with aged Portwine	€19.00

Freshly brewed Tea and Coffee is served complimentary after dinner



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Evening Snacks

Selection of homemade Sandwiches	€7.00
Selection of homemade Sandwiches & Cocktail Sausages	€10.00
Selection of homemade Sandwiches & Cocktail Sausages & Mini- Pizzas	€12.00
Selection of homemade Sandwiches & Duck Spring Rolls & Breaded Mini-Camembert	€14.00
Selection of homemade Sandwiches & Chicken Goujons & Battered Tempura King Prawns	€16.00
Tea/Coffee	€ 3.50

Canapé Menu for an Evening Snack

Vol au Vent with Prawns

Spring Roll Filled with Stir-Fried Vegetables

Cheese with Crackers

Smoked Salmon Mousse

Sausages in Puff Pastry

€17.00 per person

Minimum order is 50% of total wedding number