

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

Clonakilty Black Pudding with Glazed Apple and Walnuts presented on a Summer Salad	€13.50
Cassoulet of Kerry Coast of 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

Wedding Menu

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	€ 6.00
Cream of Fresh Garden Vegetables with Garlic Croûtons and Herbs	€ 6.00
Cream of Mushroom and Chives	€ 6.00
Cream of Carrot and Orange	€ 6.00
Cream of Tomato with Basil and Croûtons	€ 6.00
Lobster Bisque	€ 10.00

Sorbet

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

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 Patisserie**
- ❖ **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

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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