



**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**

€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.



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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

<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>



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## 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>



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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:

<b>Rack of Irish Lamb with Rosemary and glazed Shallots in a Burgundy Wine Jus</b>	<b>€37.50</b>
<b>Slow Roast Leg of Kerry Lamb accompanied by a Rosemary and Thyme Jus</b>	<b>€33.50</b>
<b>Roast Fillet of Prime Irish Beef with a Vino Nobile de Montepulciano Jus</b>	<b>€37.50</b>
<b>Glazed Fillet of Pork with Shiitake and Mushrooms in a White Wine Cream Sauce</b>	<b>€32.50</b>
<b>Roast Sirloin of Prime Irish Beef with Wholegrain Mustard and Whiskey Sauce</b>	<b>€35.50</b>
<b>Supreme of Free Range Chicken with a light Garlic flavoured Morel Cream Sauce</b>	<b>€31.00</b>
<b>Filet of Atlantic Brill gratinated with a fresh Herb Crust, accompanied by a Chardonnay Beurre Blanc</b>	<b>€37.50</b>
<b>Steamed Filet of Organic Salmon with Shrimps in a Chive Cream Sauce</b>	<b>€33.50</b>
<b>Chorizo, Prawn and Buffalo Mozzarella Baked Hake with a Roasted Red Bell Pepper Beurre Blanc</b>	<b>€35.50</b>
<b>Roulade of Black Sole and Tiger Prawns with a Tarragon Cream Sauce</b>	<b>€37.50</b>
<b>Ovenroast Filet of Monkfish wrapped in Pancetta with a Basil Cream Sauce</b>	<b>€37.50</b>

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

<b>Lemon Curd Tartlet with Raspberry Sorbet</b>	<b>€13.50</b>
<b>Grand Marnier Parfait in a Chocolate Cup with Fresh Strawberries</b>	<b>€13.50</b>
<b>Fresh Strawberries with Vanilla Ice Cream</b>	<b>€13.50</b>
<b>Chocolate Nemesis with Honeycomb Ice Cream</b>	<b>€13.50</b>
<b>Valrhona Chocolate Mousse with a Compote of Black Forest Cherries</b>	<b>€13.50</b>
<b>Duo of Desserts</b>	<b>€14.50</b>

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

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

Freshly brewed Tea and Coffee is served complimentary after dinner



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## Evening Snacks

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

## 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