



A la Carte Wedding Selector for 2011 – 2012

Starters

- 1) **Oak Smoked Irish Salmon**
With caper berries and homemade brown bread
- 2) **Crab & Avocado**
With an apple and mango salad
- 3) **Ham Hock Terrine**
With a spiced apple chutney and toasted brioche
- 4) **Honey Glazed Goats Cheese**
With a sundried tomato salad
- 5) **Crispy Brie Parcels**
With a redcurrant and ginger sauce
- 6) **Warm Confit of Duck**
Accompanied with a red cabbage salad
- 7) **Carpaccio of Smoked Salmon**
With a red onion confit
- 8) **Warm Crab & Salmon Cakes**
With a lime crème fraîche
- 9) **Chorizo & Feta Cheese Tartlet**
With a roast red pepper and baby leaf salad
- 10) **Chicken Liver & Brandy Pate**
Accompanied with a plum chutney
- 11) **Half a Dozen Oysters**
With a sherry vinegar and shallot dressing

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All soups are homemade

Soups €5.50

Tomato & Basil

Tomato & Roasted Red Pepper

Carrot & Parsnip

Carrot & Ginger

Cream of Mushroom

Broccoli and Red Cheddar

Leek & Potato

Curried Parsnip

Sweet Potato & Mixed Bean

Cream of Chicken & Sweet Corn

Chicken Broth

Chilled Soups €5.50

Chilled Cucumber & Mint

Gazpacho

Chilled Melon & Orange Soup

Additional Courses

Choice of sorbets €4.00

Champagne Sorbet €5.50

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Mains

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|---|---------------|
| 1) Roast Sirloin of Beef | €50.00 |
| With Yorkshire pudding | |
| 2) Char-Grilled Fillet of Beef | €57.50 |
| With a red wine jus | |
| 3) Rack of Lamb | €55.00 |
| With roasted parsnips and rosemary jus | |
| 4) Pan Fried Lamb Cutlets | €54.00 |
| With a basil mash and a red wine jus | |
| 5) Roasted Loin of Pork | €48.00 |
| With a brandy & apple jus | |
| 6) Oven Roasted Corn Fed Chicken | €48.50 |
| Set on a bed of baby vegetables | |
| 7) Guinea Fowl | €49.50 |
| With braised cabbage and a cider jus | |
| 8) Breast of Duck | €52.00 |
| Accompanied by an almond rosti and carrot puree | |
| 9) Pan Fried Fillet of Sea Bass | €50.00 |
| Set on chorizo vegetables with a caper beurre blanc | |
| 10) Fillet of Organic Salmon | €51.00 |
| With a dill & lemon crust | |
| 11) Fillet of John Dory | €52.00 |
| Set on a fondue of leeks with marquis potatoes | |

All our beef is 100% Irish

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Desserts

1) Warm Sticky Toffee Pudding

With clotted cream and vanilla caramel sauce

2) Classic Lemon Tart

With forest berries compote

3) Warm Chocolate Pudding

With white peach ice cream

4) Cheesecake of Forest Fruits

With fruit coulis and whipped cream

5) Pineapple Panna Cotta

With caramelized pineapple salsa and lime sorbet

6) Coffee & Almond Delice

With coffee anglaise and chocolate ice cream

7) Individual Warm Apple Crumble

Served with butterscotch sauce and vanilla ice cream

8) Orange Bread & Butter Pudding

With handmade cookies

9) Homemade Fruit Pavlova

10) Selection of House Ice Creams



How to create your Wedding Menu

Select 2 Starters

Select 1 Main Course

Select 2 Desserts

Your price is based on your main course option

Included is a ½ bottle of House Wine per person

Included is Tea or Coffee per person

For additional choice of a third starter option add €3.50

For additional choice on main course add €5.00 to higher priced option

For additional choice of a third dessert option add €3.50

Special Dietary requirements can be catered for

Please note that service charge of 10% is applicable on Food & Wine