



# Wedding Menus & Prices 2013

## Starters

Bruschetta of Sun-dried Tomatoes & Basil with Shaved Parmesan, Asparagus, Baby Leaf Salad & Balsamic Reduction

Chicken and Mushroom Strudel enhanced with Vegetable Julienne, baked in Puff Pastry, presented over a Rich Herb Cream

Medley of Fresh White Crabmeat and Cucumber Ceviche with Baby Salad Leaves & Lemon Mayonnaise

Spiced Duck Won Tons served with Marinated Vegetable Salad & Hoi Sin Sauce

Crisp Cos Lettuce crowned with Garlic Scented Chicken, Toasted Croutons, Parmesan Cheese & Creamy Caesar Dressing

Thinly Sliced Oak Smoked Salmon with Cream Cheese and Chives, dressed with Irish Whiskey Mustard Vinaigrette

A selection of Baby Salad Leaves crowned with Toasted Goats Cheese over Plum Compote and Walnut Dressing

Smoked Ham and Gruyere Croquettes served with Mixed Greens and Tomato Chutney

Smoked Fillet of Thornhill Duckling with Apricot Compote, Red Chard & Endive Salad and Sweet Mustard Dressing

*Please note that a €1.75 supplement per person applies for a choice of starter.*





## *Soups*

Cream of Tomato and Basil Soup with Garlic Croutons

Cream of Seasonal Vegetable Soup

Potato and Leek Soup scented with Sage

Sweet Potato and Roasted Garlic Soup

Smoked Chicken and Wild Mushroom Soup

Carrot and Coriander Soup

Cream of Asparagus & Cashel Blue Cheese Soup



## *Sorbets*

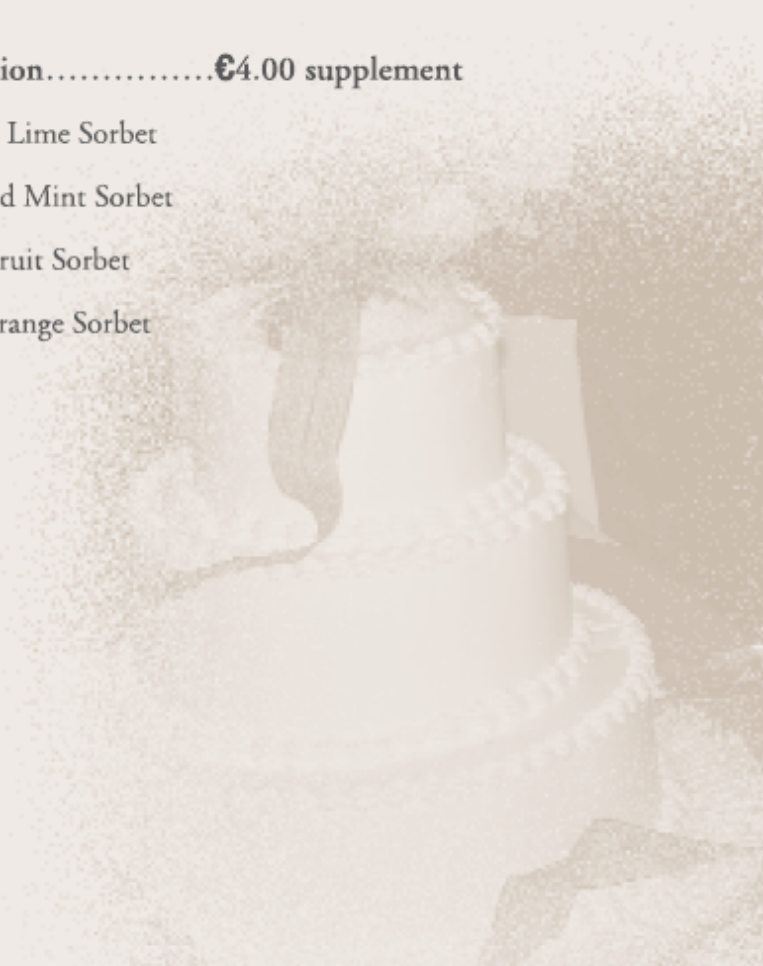
Choose from the following selection.....**€4.00** supplement

Lemon and Lime Sorbet

Pineapple and Mint Sorbet

Passion Fruit Sorbet

Tropical Orange Sorbet





## Main Courses

Baked Fillets of Seabass, Spring Onion Mash and Beurre Blanc enhanced with Fine Herbs	€50.00
Roast Sirloin of Prime Irish Beef with Burgundy and Shallot Jus	€47.50
Supreme of Chicken with Bacon and Thyme Stuffing over a Rich Carbonara Sauce	€43.50
Herb Crusted Loin of Lamb with Roasted Shallot and Rosemary	€48.00
Oven Roasted Breast of Turkey carved onto Honey Glazed Ham with Herb Crumb and Rustic Jus	€44.50
Prime Fillet of Irish Beef gently roasted and served with Champ Potato and Madagascar Mixed Peppercorn & Cognac Sauce	€53.00
Crispy Half Duckling served with Apple and Sage Stuffing topped with a Spring Onion and Citrus Fruit Glaze	€47.50
Fillet of Salmon Poached with Fine Herbs & served with a Sancerre Wine & Lobster Cream	€47.50

*Please note that a €2.50 supplement per person applies for a choice of main course based on the more expensive dish chosen*



## *Vegetarian Alternatives*

Aubergine Stuffed with Roast Mediterranean Vegetables and Pine Nuts topped with Goat's Cheese

Cheese and Chive Croquettes served with a Sweet Chilli Relish

Potato and Onion Rosti scented with Sage & crowned with Toasted Goats Cheese and Peppernata

Vegetable Spring Rolls served over Chow Mein Noodles with Oyster Sauce

Spinach and Ricotta Tortellini served in a Fresh Basil and Prosecco Cream

## *Desserts*

Forest Berry Pavlova Roulade with Chantilly Cream & Vanilla Anglaise

Apricot Glazed Pear, Toffee and Almond Tart served with Vanilla Ice Cream

Chocolate & Grand Marnier Fudge Genoise layered with Orange Cream, Seasonal Fruits & Whipped Cream

Warm Apple Pie served with Fresh Berry Compote and Vanilla Bean Anglaise

Creamed Toblerone & Baileys Cheesecake served with Cassis Coulis

Symphony of House Desserts - Vanilla Bean Panna Cotta, Chocolate Fudge Gateau & Creamed Cheesecake served with Raspberry Coulis

*(Supplement of €1.50pp on Dare to Dream Wedding Package)*

Tiramisu layered Gateau with Mascarpone Cream and Tia-Maria Anglaise

Fresh Wexford Strawberries served with Lightly Whipped Double Cream (seasonal June - Sept)

Warm Bramley Apple & Blueberry Crumble served with Custard

Steamed Sticky Toffee Pudding served with Fresh Cream & Caramel Sauce

*Please note that a €1.75 supplement per person applies for a choice of desserts*



## *Evening Reception*

### **Menu A**

Chicken Goujons served with Garlic Mayonnaise  
Selection of freshly prepared Sandwiches  
Cocktail Sausages  
Freshly Brewed Tea & Coffee  
€11.50 per person

### **Menu B**

Selection of freshly prepared Sandwiches  
Cocktail Sausages  
Freshly Brewed Tea & Coffee  
€8.90 per person

*Additional items charged at €1.95 per person*

- Freshly Baked Sausage Rolls • Chicken Wings glazed in Honey & Sesame Seeds
- Vegetable Spring Rolls served with Sweet Chilli Dip • Selection of Mini Pizzas
- Prawns wrapped in Filo Pastry • Assorted Samosas served with Dips

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## *Miscellaneous*

All prices are inclusive of VAT but are subject to change in the event of a VAT increase.

Please note the above prices apply from 1st January 2013 to 31st December 2013.

Prices may vary for subsequent years.

Wedding Menus are based on a 5 course meal (which includes tea/coffee) – a reduction on courses will not reduce the advertised price.