

Menu Soups, Sorbet & Starters

Starters

Bluebell Falls Goats Cheese

Poached Pears, Pickle Cucumber, Figs, Beetroot Reduction, Walnuts, Focaccia Bread & Kumquat Dressing

Cooleeney Camembert Tartlet

Roasted Peach, Dried Cranberries, Pine Seeds, Mixed Leaves & Raspberry Vinaigrette

Tian of Smoked Chicken

Bound in Crème Fraiche with Mango Emulsion, Watercress Oil & Crushed Pink Pepper

Baked Chicken & Button Mushroom Pithivier

Tarragon Veloute, Tomato Emulsion & Basil Oil

Classic Caesar Salad

Streaky Bacon, Sundried Tomato, Parmesan & Garlic Croutons

Sneem Black Pudding Parcel

Chilli Jam, Black Pudding Rostie & Apricot Coulis

Confit Silverhill Duck & Foie Gras Terrine

Rhubarb Chutney, Pure Honey, Brioche

Tian of Skibbereen Crabmeat & Prawns

Avocado, Cream Fraiche, Micro Herbs & Lime

Salad of GSK

Quinoa, Moongdal, Blueberries, Pine Seeds, Pickled Mushrooms, Mango, Mixed Leaves & Honey Mustard Dressing

Seafood Tasting Plate

Smoked Fish Rilette, Smoked Salmon, Tiger Prawns, Pickled Cucumber & Capers

Kenmare Smoked Salmon

Crème Fraiche, Guinness Bread, Mango Salsa & Lemon

Soups

Roasted Vegetable Soup

Fresh Herbs, Crème Fraiche

Smoked Bacon & Potato

with Sour Cream

Roasted Pepper & Tomato

with Croutons

White Onion & Knockatee Blue Cheese

Butternut Squash

Lemongrass, Hint of Coconut Cream

Carrot & Fresh Coriander Soup

Button Mushroom Soup

Truffle Oil

Sorbet

Only applicable to *Silk Weddings*

Passion Fruit Sorbet

Mojito Sorbet

Gin & Elderflower Sorbet

Strawberry Sorbet

Menu Main Courses & Dessert

Main Courses

- Char-Grilled Prime Striploin
of Irish Hereford Beef with Banana Shallot, Brandy &
Black Peppercorn Sauce
- Char-Grilled Fillet of Irish Beef*
Red Onion Jam & Port Wine Jus
- Slow Roasted Rack of Lamb
Lemon & Herb Crust, Dijon Mustard & Thyme Jus
- Slow Roasted Turkey and Ham
Herb and Cranberry Stuffing & Rich Gravy
- Pan Roasted Supreme of Chicken
Chorizo and Parmesan Farce & Wild Mushroom Cream
- Pan Seared Breast of Duck
“Pink” with Braised Red Cabbage & Fresh Berry Jus
- Seared Seabass Fillet
Roasted Fennel, Lobster & Vanilla Cream
- Baked Fillet of Salmon
Dublin Bay Prawn Duchess & Prosecco Cream
- Pan Fried Fillet of Hake
Garden Pea Mouseline & Scampi Veloute
- Pan Fried Fillet of Cod
Aged Parmesan Crust & Chardonnay Beurre Blanc
- Seared Fillet of Halibut
Crabmeat Crust & Tomato Beurre Blanc

Dessert

- Granny Smith Apple Crumble Tart
Apple Puree and Rum & Raisin Ice Cream
- Baileys Coffee Crème Brûlée
Amaretti Biscuits
- Malteser Cheesecake
Whipped Cream & Toffee Sauce
- Chocolate Fondant
Raspberry Gel & Vanilla Ice Cream
- Warm Rhubarb Pudding
Light Custard Cream, Rhubarb Puree & Vanilla Ice Cream
- Lemon Meringue Pie
Kumquat Reduction & Lemon Sorbet
- Passion Fruit Roulade Pavlova
Fresh Berries & Mint Syrup
- Chocolate Cake
Tropical Sorbet & Pistachio
- Baked Cheesecake
Blueberry & Warm Butterscotch Sauce
- Assiette of Desserts
Please choose from the following: Banoffee Tart,
Chocolate Fondant, Malteser Cheesecake, Apple Crumble
Tart, Lemon Meringue, Fruit Tart

*Supplement applies for *Luxe Weddings*

Canapé Menu

Warm Canapés

Carbonara Quiche

Lamb Kofta Tzatziki

Crispy Prawns in Filo Pastry

Chicken Satay

Peanut & Tamarind Dip

Brie Cheese Tartlet

Onion Jam & Cranberry Relish

Sticky Black Pudding

“Bon Bon”

Beef & Guinness Tartlet

Chorizo Arancini

Piquillo Dip

Cold Canapés

Citrus Crabmeat

on Brioche

Goats Cheese & Mango Tartlet

Smoked Salmon Mousse

Horseradish Sauce on Brown Bread

Duck Liver Parfait

Profiteroles & Kumquat

Roast Beef

“Pink” Brown Bread Crostini

Feta Cheese & Watermelon Skewers

Smoked Chicken

Crème Fraiche & Cucumber on Toast

Duck Rilette

On Toast

SHOULD YOU HAVE ANY SPECIAL REQUIREMENTS, A BESPOKE MENU CAN BE TAILORED FOR YOUR WEDDING DAY.