



AUTUMN WEDDING MENU

Starters

(Please, choose two options)

Venison and wild mushroom terrine

Served with warm salad of sweet red cabbage and basil dressing

Leek, smoked goats cheese and sesame seed salad

With light bean cured dressing

Caesar salad

With seasoned smoked chicken, diced crispy pork belly and smooth Caesar dressing

Smoked salmon and haddock tartar

With lemon balm dressing and house salad

Soups

(Please, choose one option)

Roasted root vegetable and thyme

Broccoli and blue cheese

Served with fresh baked bread rolls and brown bread

Mains

(Please, choose two main courses and one vegetarian option)

Roasted sirloin of Irish beef

Served with roasted parsnips and with thyme and smoked garlic jus

Apple and sage stuffed pork fillet wrapped in Parma ham

Served with black pudding and roasted apple with cider jus

Rich venison goulash

Served with horseradish and creamed potato puree,

Pan-seared fillet of sea bream

Served with rich roasted tomato ratatouille, buttered spinach and yellow pepper cream

Aubergine and roasted tomato lasagne

Leek and shallot tart with Emmenthal cheese

Desserts

(Please, choose one option)

Fresh fruit salad

Apple and cinnamon tart fresh cream with summer berry compote

Duo of rich chocolate tart with Irish mist cream

Rich chocolate brownie and vanilla ice cream

€49 per person