



AUTUMN WEDDING MENU

€60 per person

Starters

(Please, choose two options)

Grilled quail

Served with roasted pumpkin salad and fig and cinnamon dressing

Pigeon and foie gras terrine

Served with dressed House salad and red currant jelly

Wild mushroom and smoked chicken parfait

Served with tarragon and whipped potato puree.

Fine tartlets of chickpea and mozzarella

Served with grilled vegetable salad

Soups

(Please, choose one option)

Butter nut squash and ginger

Wild mushroom with tarragon cream

Asian spiced fish soup

Broccoli blue cheese and toasted pine seed soup

Served with fresh baked bread rolls and brown bread

Mains

(Please choose two mains and one vegetarian option)

Grilled cutlet of Connemara lamb

Served with buttered spinach, ratatouille gratin dauphinoise and smoked thyme jus

Marinated breast of guinea fowl

Served with braised Savoy cabbage and with port and roast fig jus

Fresh monkfish loin and sautéed black tiger prawns

Served in a tart of spaghetti vegetable with crayfish cream

Grilled medallions of Irish beef

Served with smoked bacon and cracked pepper potato cake and braised oxtail jus

Pan-fried sea trout

Celeriac puree smoked salmon tart and salsa verde

Wild mushroom risotto

Served with fresh herbs truffle and blue cheese butter

Desserts

(Please, choose one option)

Sticky fudge and baileys parfait

Classic raspberry and white chocolate crème brûlée with lemon curd ice cream

Brazil nut brownie with chocolate and olive oil mousse and drunken cherries

Strawberry and orange blossom baked Alaska