



SPRING WEDDING MENU

Starters

(Please, choose two options)

Homemade spiced lamb & apricot terrine

Served with house salad and minted yogurt dressing

Caesar salad

With sundried tomato and garlic stuffed chicken, lettuce and warm smoked bacon lardoons

Fan of Gallia melon

With peach schnapps, marinated water melon and wild berry compote

Smoked haddock tartlet

With watercress salad, poached hen's egg & mustard hollandaise

Soups

(Please, choose one option)

Tomato and roasted bell pepper

Sweet potato and lemon balm

Served with fresh baked bread rolls and brown bread

Mains

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

Roasted leg of Irish lambs

Served with minted potato gratin and lightly spiced rosemary port jus

Chicken supreme stuffed with roast garlic and buttered spinach

Served on a sundried tomato with black olive and potato cake and light nutmeg cream

Steamed lemon sole stuffed with smoked salmon mousse

Served with wilted baby greens and lobster cream sauce

Risotto of roasted Mediterranean vegetable and feta cheese

Desserts

(Please, choose one option)

Fresh fruit salad

Apple and cinnamon tart fresh cream with summer berry compote

Peach bakewell tart with Irish mist cream

Rich chocolate brownie and vanilla ice cream

€49 per person