



## **SPRING WEDDING MENU**

**€60 per person**

### **Starters**

*(Please, choose two options)*

#### **Seared smoked salmon**

Served with creamed leeks, puy lentils and watercress jus

#### **Baked goats cheese tart**

Served with toasted sesame seeds, chilli and red onion salsa and dressed House salad

#### **Mini surf and turf**

Slow cooked pork belly topped with grilled black tiger prawn

Served with apple and black pudding terrine and cider jus

#### **Home made leek and spiced corn-fed chicken terrine**

Served with House salad and fresh mayonnaise dressing

### **Soups**

*(Please, choose one option)*

#### **Tomato and roasted pepper soup, goats cheese cream**

#### **Spiced sweet potato and coconut**

#### **Carrot and orange**

#### **Roasted vegetable**

Served with fresh baked bread rolls and brown bread

### **Mains**

*(Please choose two mains and one vegetarian option)*

#### **Roast lamb rump**

With tomato and mint chutney, white onion mousseline lemon and thyme jus

#### **Roast supreme of chicken stuffed with chorizo, goat's cheese and sundried tomato**

Wrapped in Parma ham with juniper berry and Madeira jus

#### **Roast rack of suckling pork**

With maple and black pepper glaze curried carrot puree and smoked thyme croquette

#### **Seafood Wellington**

Fresh organic salmon and cod fillets stuffed with prawn mousse

Wrapped in puff pastry with white wine cream

#### **Pan fried ray wing on the bone,**

With Salsa Verde

#### **Roasted vegetable and nut strudel**

With red pepper and fresh tomato sauce

### **Desserts**

*(Please, choose one option)*

#### **Sticky fudge and baileys parfait**

**Classic raspberry and white chocolate crème brulee with lemon curd ice cream**

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

**Strawberry and orange blossom baked Alaska**