



## SUMMER WEDDING MENU

### Starters

*(Please, choose two options)*

**Parfait of corn- fed chicken, Parma ham and sundried tomatoes**

Served with crisp baby salad and cucumber yogurt dressing

**Smoked salmon and wild rocket terrine**

Served with lemon and dill mayo

**Vine ripe plum tomato and marinated mozzarella salad**

Served with balsamic dressing

**Mixed garden salad with smoked bacon, red onion and roasted garlic dressing**

### Soups

*(Please, choose one option)*

**Broccoli and pine seed soup**

**Roasted vegetable & herb soup**

Served with fresh baked bread rolls and brown bread

### Mains

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

**Roasted sirloin of Irish beef**

Studded with garlic and rosemary and coated in light wholegrain mustard

Served with potato rosti and red wine jus

**Supreme of chicken stuffed with sage and onion**

Served on spring onion mash, smoked thyme and bacon jus

**Baked fillet of salmon**

Served with prawn and asparagus tortilla, light red pepper cream and salsa verda

**Provençal style tomato and bell pepper tart**

Crowned with grilled goats cheese and toasted walnuts

### Desserts

*(Please, choose one option)*

**Pear, almond and ginger tart with Jameson flavoured anglaise**

**Apple and cinnamon tart fresh cream with summer berry compote**

**Peach bake well tart with Irish mist cream**

**Lemon and summer berry jelled terrine**

**€49 per person**