



SUMMER WEDDING MENU

€60 per person

Starters

(Please, choose two options)

Smoked salmon roulade stuffed with cream cheese and red onion

Served on toasted Guinness bread with House dressed leaves

Tart of polenta with slow roasted tomatoes

Served with honey and thyme creamed goat's cheese with raspberry salsa and gazpacho dressing.

Crab and fresh Galway bay prawn tian

Served with pickled cucumber and mango salsa with dressed baby greens and strips of smoked salmon.

Smoked chicken salad

Served with creamed lentils, roasted garlic and balsamic dressing.

Soups

(Please, choose one option)

Asparagus and roasted potato

Vegetable and truffle broth

Broccoli and blue cheese, with toasted pine seeds

Served with fresh baked bread rolls and brown bread

Mains

(Please choose two mains and one vegetarian option)

Grilled sirloin of Irish beef with slow roasted flat cap mushroom

Served with turnip and roasted garlic gratin and shallot jus

Supreme of corn-fed chicken stuffed with sundried tomato mousse

Wrapped in Serrano ham and served with a rich pepper and cherry tomato stew

Trio of roasted suckling pork

Confit of belly, roasted rack of pork and pork and apple sausage

Served with fondant potato, Savoy cabbage and prune jus

Half roasted duckling

Served with apple and sage stuffing, confit ginger and rhubarb compote

Baked silver hake stuffed with lemon grass and wild herbs

Wrapped in Parma ham served with a medley of baby vegetables and parmesan butter sauce

Pan fried salmon

Served with goat's cheese and mixed herb crust

Spiced chick-pea and sweet potato curry

Served with cashew nut pilaf

Desserts

(Please, choose one option)

Sticky fudge and baileys parfait

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

Terrine of fresh summer berries with vanilla clotted cream and rose water custard

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

Strawberry and orange blossom baked Alaska