



## WINTER WEDDING MENU

€60 per person

### Starters

*(Please, choose two options)*

#### **Confit of duck leg**

Served with wild flower honey and clove sauce, on a bed of Wilted greens

#### **Mini Galway bay sea food pie**

Topped with seaweed mash and served in rich lobster cream

#### **Grilled bacon and black pudding salad**

Served with poached hen egg and roasted shallot dressing

#### **Feat cheese and caramelized red onion tart**

Served with dressed baby spinach

### Soups

*(Please, choose one option)*

#### **French onion**

#### **Leek and potato with crispy bacon**

#### **Curry Parsnip and potato**

#### **Fragrant prawn and coconut**

Served with fresh baked bread rolls and brown bread

### Mains

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

#### **Grilled steak Diane**

With roasted garlic mash, sweet baby onions and smoked thyme jus

#### **Pot-roasted guinea fowl**

With classic sage and onion stuffing

#### **Roasted goose breast**

Served with prune and turnip gratin, confit of cabbage with Chambord raspberry jus

#### **Bacon wrapped roulade of veal, stuffed with wild mushroom, tomato and tarragon**

Served with a creamy truffle and mushroom ragout

#### **Seared sesame and pepper tuna fillet**

Served with stir fried oriental vegetables and dragon fruit and lime puree

#### **Pan seared filled of cod**

With rich Ratatouille and confit of fennel, basil mash with roasted red pepper and chive dressing

#### **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