

MARQUEE WEDDINGS IN IRELAND

The Beautiful Wedding Buffet

MENU 1

As guests arrive the following canapés will be served...

Sun blushed tomato and fine herb tartlet
Medium rare fillet of beef on toasted brioche with horseradish crème
Mini Asian vegetable spring rolls served with sweet chilli syrup
Marinated tiger prawns with coriander and lime
A shot glass of broccoli and vintage cheddar soup

Gourmet Main courses...

*Medium spiced creamy Thai chicken curry scented with lemongrass, chilli coriander and coconut,
served with organic wild and long rain rice*
Slowly Baked Dunlavin Ham with cider and Dijon glaze (served cold)
*Roast Irish Supreme of Irish Salmon with java pepper and lemon oil on a bed of nicoise French
bean salad*
Forest mushroom, leek and buffalo mozzarella tartlet with peppery rocket salad (vegetarian)

Delicious Salad selection...

Baby new potato salad with spring onion and chive aioli
Classic Caesar salad with croutons and parmesan shavings
Vine tomato and fresh basil salad
Mediterranean roast vegetable cous cous dressed with fresh parsley and mint
Selection of artisan breads served with a selection of pestos, dips and chutneys

Desserts...

Belgian Chocolate marquise with seasonal berry compote and Chantilly cream

Selection of herbal teas and coffee
Handmade chocolates

Late Night bites...

Crispy Barbeque chicken wings with blue cheese dip
Mini black pepper and herb sausages with honey and mustard dip
Mini spiced Vegetable samosas with cucumber and mint dip