

MARQUEE WEDDINGS IN IRELAND

HOTEL STYLE MENU

MENU 3

(an additional cost of €17 per person)

Please select one starter, one main course and one dessert. Please note that the vegetarian dish will be provided for 10% of the final numbers

STARTERS

*Home cured gravlax salad
with horseradish, dill & crème fraîche*



*Salad of mesclun, artichokes, smoked chicken and pine nuts
with tarragon vinaigrette*



*Duck foie gras terrine,
roast peach and toasted brioche*



Cream of mushroom soup flavored with fresh thyme



Spring vegetable soup



Potato and watercress soup

MAIN COURSES

*Grilled seabass,
wilted Asian greens, papaya salsa with saffron lemon grass sauce*



*Seared yellow-fin tuna,
aubergine caviar, sweet potato mash and lime dressing*



*Herb crusted organic Irish salmon
with Mediterranean vegetable capponata and coriander mash*



*Roast rack and braised shoulder of lamb
with minted petit pois and sweet peppers*



*Fillet of prime Irish beef,
truffled potatoes, French bean bouquet and confit of shallots*



*Confit of duck,
spring onion mash, redcurrant jus*



*Oven roasted quail,
pistacio, apricots, pine nuts and rice, served with white bean purée and
pomegranate sauce*

VEGETARIAN OPTIONS

*Wild mushroom, leek and mascarpone parcel
with spinach and pine nuts **



*Asian style pumpkin spring roll,
chilli syrup and coriander pesto with warm noodle salad*



*Slow roast vine tomato, thyme and red pepper tart
with rocket and goats cheese cream **



** Available as a starter or main course*

All main courses are served with seasonal market vegetables

DESSERTS

*Assiette of rhubarb
rhubarb crumble, rhubarb sorbet and rhubarb crème brûlée*



*Lemon tart
with burnt sugar, mango and strawberry salsa*



*Passion fruit pavlova
with summer berries and coconut cream*



Raspberry crème brûlée



*Chocolate and mandarin tart
with fresh raspberries*

*Selection of teas and coffee
Handmade chocolates*