



Wedding A la Carte Menu

Choice of two appetisers, two mains, two desserts.

Appetisers

Irish Smoked Fresh Salmon, Potato Salad, Crème Fraiche €12

Caesar Salad, Crispy Bacon, Parmesan Shavings, Chives €9

Prawn Cocktail, Cucumber Ribbons, Marie Rose dressing €15

Salmon & Smoked Fish Cake, Mixed Leaves, Tartar Sauce €10

Goats Cheese, Walnut & Beetroot Salad €10

Antipasti, Serrano, Smoked Salmon, Olives, Mixed Leaves, Pesto, Chorizo, Parmesan,
Artichoke €12

Choice of Soup

Seafood Chowder/ Leek and Potato/ Tomato and Basil/ Carrot and Coriander/ Mushroom
and tarragon. €6

Choice of Sorbet

Mango, Lemon, Champagne, Blackcurrant €4

Main courses

Roast Free-range Irish chicken Breast with Root Vegetables au Jus €28

Fillet of aged Irish Beef, Roasted Shallots, choice of sauce (Cognac & Peppercorn/Red Wine
Jus) €36

Grilled Fillet of Seabass, Risotto Cake, Sauce Vierge €28

Pan Fried Irish Salmon, Roasted Fennel, Semi-Dried Plum Tomato, Dill Cream €28

Slow Roasted Pork Belly, Savoy Cabbage, Red Wine Jus, with Apple Sauce €28

Chargrilled Mediterranean Vegetables, Potato Rosti, Basil Pesto €26

All served with Creamed Potato, Carrot and Parsnip and Green Beans

Desserts

Vanilla Bean Cheesecake with Mixed Berry Compote €8

Chocolate Mousse with Praline, Orange Compote €8

Crème Brulee, Carmel Glass served with Shortbread Biscuit €8

Meringue, Mixed Berries with Vanilla Cream €8

Selection of Farmhouse Irish Cheeses, Onion Confit served with Rustic Bread €10

Freshly brewed coffee/Selection of Teas €2.50