

Drinks Reception on Arrival

Sherry Reception	€4.00 per person
Summer Fruit Punch	€5.50 per person
Mulled Wine	€5.50 per person
Irish Coffee	€5.00 per person
Champagne	€10.00 per person
Kir Royal	€11.00 per person
Belini Reception	€11.00 per person
Wine (See Banqueting Wine List)	Variable Cost

Canapés on Arrival

Choux Pastry filled with Smoked Chicken

Curried Eggplant Tartlet

Duck-Liver Parfait with Orange Zest

Boston-Shrimp with Marie-Rose Sauce

Smoked Salmon Mousse with Horseradish Chips

Selection of Cocktail Sandwiches

Cream Cheese and Olive Tartlet

Beef and Horseradish Pastry Case

Choice of 3 items €6.50 per person

Choice of 6 items €12.95 per person

WEDDING MENUS

Starters

Wild Game Terrine with Berry Compote Seasonal Leaves and Warm
Brioche
€7.25

Continental Meat Platter with Black Olives and Sun-dried Tomato's
€7.95

Trio of Ripe Melon with Honey Yoghurt and Fruit Puree
€6.95

Dome of Smoked Salmon with Cucumber and Herb Oil's
€8.25

Salad of Smoked Chicken Breast with Salad Leaves and Kumquat Dressing
€7.95

Chicken Liver Pate with Rocket Lettuce and Harissa Dressing
€7.95

Rillet of Fresh Seafood, Crème Fraiche Tossed Leaves and Tomato Dressing
€8.50

Confit of Duck Leg with Red Onion Marmalade, Honey and Soy Dressing
€8.25

Salad of Roasted Mediterranean Vegetables with a Ginger and Lemon
Dressing
€8.50

Salad of Honey Roast Pears Blue Cheese and Hazelnut Dressing
€8.50

Soups

Forrest Mushroom and Fennel Soup
€4.95

Barley and Vegetable Consommé
€4.50

Cream of Chicken with Watercress and Rocket
€4.95

Cream of Cauliflower and Blue Cheese Soup
€4.95

Tomato and Blue Gin Soup with Salted Choux Pastry
€5.50

Howth Seafood Chowder
€6.95

Leek and Potato Soup with Fine Herbs
€4.95

Cream of Vegetable Soup with Chive Cream
€4.95

Roast Pear and Parsnip with Curry Oil
€4.95

Fish Course

Poached Paupette of Sole with Julienne of Vegetables and Fish Cream
€9.25

Puff Pastry Case with a Rich Seafood Filling and Lobster Cream
€9.50

Baked Fillet of Salmon with “Bonne Femme” Sauce
€9.75

Sorbets

Lemon €4.95

Orange €4.95

Champagne €5.95

Vegetarians

(All Soups and Risottos use vegetable based stocks)

Risotto of Wild Mushroom with Poached Free Range Egg and Parmesan Cheese
€17.00

Penne Pasta tossed with Tomato and Basil
€17.00

Fresh Orzo Pasta bound in a Mushroom Cream, Rocket Salad and Herb Oil
€17.00

Main Course

Grilled Breast of Chicken with Sun-Dried Tomato Mash
and Parsley Pesto
€20.50

Roast Salmon Fillet with a Cheese and Herb Crust,
Savoy Cabbage and Cucumber Salsa
€24.95

Roast Rack of Lamb with a Pistachio Nut Crust,
Roast Vegetables and Minted Rosemary Jus
€28.95

Roast Loin of Pork with Parsnip Puree Broccoli Spears,
Green Chilli and Apple Compote
€23.50

Traditional Breast of Turkey and Honey Baked Ham,
with Spring Onion Mash, Savoury Stuffing and Sage Jus
€24.95

Grilled Fillet of Prime Irish Beef with Roast Garlic Mash,
served with "Sauce Au Poivre"
€28.50

Poached Paupette of Lemon Sole with a Seafood Filling,
served with julienne of vegetables, Lemon and Capers Butter
€25.50

Roast Sirloin of Irish Beef with a Wholegrain Mash,
Thyme and Red Wine Jus
€27.95

Seared Breast of Duck with Rosti Potato Oriental Vegetables
and Plum or Orange Sauce
€26.50

Poached Sea Trout Fillet with Scallion Mash Fresh Dill Cream
and Sauté French Beans
€25.50

*All the above will be served with two vegetables,
mash potatoes and Roast or Baby New Potatoes*

Vegetable Selection

Steamed Broccoli, Cauliflower Mornay, Sauté French Beans, Roast Parsnip,
Carrot Puree, Roast Mediterranean Vegetables, Braised Red Cabbage

Desserts

Passion Fruit Bavois with Chantilly Cream and Mango Puree
€5.95

Double Chocolate Mousse with Orange Chocolate Sauce
€6.25

Fruit of the Forest Cheesecake
€5.95

Warm Apple and Raisin Strudel Vanilla Cream
€5.95

Bakewell Tart with Minted Crème Fraiche
€5.95

Fresh Fruit Tart with Raspberry Puree
€6.25

Strawberry Filled Meringue with Peppered Strawberry Salsa
€6.95

Assiette of House Desserts with White Chocolate Sauce
€8.95

Lemon Tartlet with Blackcurrant Coulis
€5.95

Raspberry and White Chocolate Mousse with Berry Compote
€6.25

Selection of Irish Farmhouse Cheese, Iced Grapes and Gourmet Crackers
Based on a Platter for 10 people €50.00

Selection of Hand Made Marzipan Sweets
€4.95

Supplement of €3.00 per person for a choice of starters
Supplement of €5.00 per person for a choice of main courses
Supplement of €3.00 per person for a choice of desserts

EVENING BUFFET

Tea and Coffee and a selection of Sandwiches
€6.95

Tea and Coffee, selection of Sandwiches and Cocktail Sausages
€8.50

Tea and Coffee, selection of Sandwiches and Mini Spring Rolls
€8.95

Tea and Coffee, selection of Sandwiches, Cocktail Sausages and Mini
Spring Rolls €10.95

Tea and Coffee, selection of Sandwiches, Cocktail Sausages, Mini Spring
Rolls and Chicken Satay
€13.95