



BY CHOICE HOTELS

Our wedding menu offers a wide variety of dishes

Menu 1

Eggs Harlequin

•

Cream of Mushroom Soup

•

Roast Half of Chicken with a Mushroom Gourmet Sauce
A Selection of Fresh Seasonal Vegetables & Potatoes

•

Caramel Mousse with Crème Anglaise

•

Tea or Coffee & Mints

Menu 2

Chilled Fan of Spanish Melon with Citrus Fruit

•

Cream of Vegetable Soup with Scented Chervil

•

Roast Turkey with Baked Ham and Herb Stuffing
A Selection of Fresh Seasonal Vegetables & Potatoes

•

Poached Pear in Red Wine Syrup and Crème Chantilly

•

Tea or Coffee & Mints

Menu 3

Savoury Chicken and Mushroom Bouchee

•

Fresh Minestrone Soup with Parmesan

•

Prime Roast Rib of Irish Beef with Red Wine Sauce
A Selection of Fresh Seasonal Vegetables & Potatoes

•

Fresh Fruit Meringue with Raspberry Coulis

•

Tea or Coffee & Mints

Menu 4

Prawn Apple and Celery Salad

•

Fresh Broccoli and Almond Soup

•

Roast Leg of Lamb stuffed with an Herb & Vegetable Mousse
in a Rosemary Sauce

A Selection of Fresh Seasonal Vegetables & Potatoes

•

Warm Apple Strudel with Vanilla Ice Cream

•

Tea or Coffee & Mints

Menu 5

Peppered Fillet of Sea Trout with Lemon & Horseradish Sauce

•

Consommé Julienne

•

Roast Stuffed Saddle of Lamb with a Rich Cream Sauce

A Selection of Fresh Seasonal Vegetables & Potatoes

•

Fresh Fruit Tartlet with Fruit Sauce and Scented Cream

•

Tea or Coffee & Mints

Menu 6

Fresh Salmon Mayonnaise with a Salad of Mixed Leaves and
An Olive Oil Dressing

•

Chicken & Walnut Soup with a hint of Lemon

•

Roast Sirloin of Beef with Perigourdine Sauce

A Selection of Fresh Seasonal Vegetables & Potatoes

•

Baileys Irish Cream Liqueur Cheesecake

•

Tea or Coffee & Mints