

# PREMIUM WEDDING MENU

## Smoked and Wild Salmon Ceviche

With Apple and Coriander, Shaved Fennel and a Wasabi and Rice Wine Dressing

## Parma Ham with Pulled Burrata Cheese

With Shaved Yellow Courgette, Orange, Herb Dressing and Black Chai Seeds

## Crottin of Fivemiletown Goats Cheese

With Herb Crust, Braised Cranberry and Orange

## Potted Crab Pate

Served with Guinness Bread

## Chicken Liver Parfait

With Walnut Toast, Apple and Plum Chutney



## Roast Carrot, Jalapeño and Lime Soup

Roast Tomato, Bell Pepper and Balsamic Soup

Field Mushroom, Tarragon & Truffle

Celeriac and Pear Soup

Roast Parsnip and Carrot with Walnut Pesto



Basil and Apple Sorbet

Champagne Sorbet

Black Pepper and Strawberry Sorbet

Lemon Sorbet

Mint Sorbet

Lime Sorbet



## Slaney Valley Cannon of Lamb

With Lemon and Cardamom Rub, Plum Tomato and Thyme Compote and Sweet Potato Puree

## Baked Fillet of Atlantic Cod

With Split Yellow Pea and Lean Bacon Puree and a Parsley and Garlic Dressing

## Fillet of Bandon Vale Beef

With Smoked Milk Mash, Wilted Leek and Cherry Tomatoes, Shiraz Wine Syrup and Micro Cress Salad

## Pan Roast Fillet of Sea Bream

With Crushed Violate Potato, Fennel Escabeche with Black Olive, Clam and Saffron Broth

## Pan Seared Supreme of Chicken

With Celeriac Puree, Chorizo and Tarragon Dressing

## Maple Glazed Loin of Bacon

With Saurkraut, Champ and Bourban Cream



## Baked Vanilla Cheesecake

With Muscavado Syrup

## Pear and Almond Tart

With Vanilla and Ginger Cream

## French Lemon Tart

With Raspberry and Lime Puree and Frozen Greek Yoghurt Sorbet

## The Country Club Assiette of Desserts

### Chocolate Cup

With Biscotti Cookies and Cream  
(Max 100 Guests)



## Freshly Brewed Tea Or Coffee

With Minted Chocolates

*Menu changes and upgrades available on request  
Contact our Events Department for details*

