

# Wedding Menu Options

## *Starters*

- Tart of Aged Tipperary Brie & Leek With Apple Relish & Apple Gastrique
- Tart of Cider Cooked Red Onions & Goats Cheese, Beetroot Puree & Rocket Leaves
- Crisp Fried Chicken & Bacon Croquettes, Caesar Aoili, Parmesan Shavings, Basil Puree & Gem Leaves
- Pressed Ham Hock & Parsley Terrine - Celery & Apple Salad, Dressed Leaves & Sourdough
- Salad of Smoked Chicken & Bacon Lardons, Baby Gem Leaves, Grain Mustard & Honey Dressing, Herb Croutons, Cherry Tomato & Red Onion
- Vol au Vent of Chicken & Mushrooms with Tarragon Cream & Seasonal Cress
- Vol Au Vent of Smoked Haddock & Fresh Salmon In a Dill & Lemon Cream
- Traditional Smoked Salmon Plate With Capers, Fennel Remoulade, Soda Bread, Onion & Lemon
- \* The Castleknock Social - A selection of Irish Cold Cut Meats & Cubed Farmhouse Cheese with Hummus, Olive Oil, Tomato Tapenade, Bread Sticks & Fresh Bread Each Served a Portion of Soup & served to share at the Table  
\* Upgrade to this from the basic package for +€10 per person

## *Soups*

- Veloute of Leek & Potato
- French Style Onion Soup with Gruyere Croute
- Curry Scented Parsnip Soup with Cori&er Oil
- Broccoli & Cashel Blue Cheese Soup
- Roasted Butternut Squash with Toasted Pumpkin Seeds
- Roasted Red Pepper & Tomato with Basil & Garlic Oil
- Cream of Roasted Root Vegetable & Honey Soup with Herb Croutons
- \* Chilled Gazpacho of Tomato & Pepper - Recommended for Summer Months Only

## *Sorbets*

- Tropical Mango
- Lemon Zest
- Red Berry

## *Main Courses*

- Roast Supreme of Irish Chicken, Spring Onion Mash, Bacon Dressed Green Beans & Poultry jus
- Traditional Stuffed Roast Turkey & Honey Glazed Ham Parcel, Cranberry Roasting Gravy
- Roast Irish Sirloin of Beef, Creamed Potato, Red Wine & Shallot Jus
- \*Seared Fillet of Irish Beef, Bourguignonne Garnish, Dressed French Beans & Fondant Potato
- Baked Fillet of Atlantic Salmon, Crushed Potato Cake, Chive & Tomato Veloute
- Baked Hake Fillet, Fondant Potato, Salsa of Tomato & Red Onion, Parsley & Garlic oil
- Roast Fillet of Sea Bass on a Bed of olive Oil & Shallot Mashed Potato, Red Pepper & Black Olive Cream

## *Desserts*

- Castleknock Lemon Tart, Raspberry Gel, Almond Crumbs & Whipped Cream
- \*Castleknock Assiette of Chilled Desserts, Ganache Coated Brownie, Fruit & Pistachio Pavlova, Chocolate coated Profiterole, All in Miniature form  
\* Served On assiette Plate or on Afternoon Tea St&s to Share
- \* A Selection of Farmhouse Cheeses with Crackers, Fruits & Chutney
- Milk Chocolate & Praline Crunch With Caramel Sauce
- Warm Apple & Berry Crumble Served with Vanilla Bean ice Cream
- Seasonal Fruit Pavlova with Crème Chantilly & pistachio
- Strawberry Cheesecake, Strawberry Gel, Chantilly Cream & Berries