

CLASSIC WEDDING MENU

House Smoked Chicken

With Pear Salad and Raspberry Vinegar Dressing

Melon Salad

With Lemon Balm and Port Wine Syrup

Ham Hock Terrine

With Mustard Fruits and Toasted Brioche

Chicken Liver Parfait

With Walnut Bread Toast, Apple and Plum Chutney

Castleknock Caesar Salad

With Baby Gem, Smoked Bacon and Garlic Croute

Baked Crottin of Goats Cheese

With Herb Crust, Braised Cranberry and Orange



Roast Tomato and Bell Pepper

Baked Baby Potato and Rocket

Carrot and Ginger

Field Mushroom and Thyme

Celeriac and Pear Soup

Roast Parsnip and Carrot

With Walnut Pesto



Traditional Roast Turkey and Limerick Ham

With Roast Gravy and Cranberry Sauce

Braised Shank of Lamb

With Orange and Cardamom, Plum Tomato and Thyme

Roast Sirloin of Bandon Vale Beef

With Fondant Potato, Red Wine Jus and Micro Cress Salad

Baked Fillet of Cod

With Split Yellow Pea and Back Bacon Stew and Parsley Dressing

Roast Salmon Fillet

With Crushed Potato and Basil Salad and Salsa Verde

Fillet of Haddock

With Roast Vegetable and Shallots and Sauce Vierge

Whiskey Glazed Fillet of Pork

With Baked Pear and Cabbage and Beetroot Slaw

Pan Seared Supreme of Chicken

With Celeriac Puree, Chorizo and Tarragon Dressing

Ricotta and Spinach Ravioli

With Butternut Squash and Basil Dressing

Baked Aubergine Melanzane

With Baked Plum Tomato and Vegetable Stew

Traditional Herb Crusted Rack of Lamb

With Rosemary Potato Gratin and Garlic Jus



Baked Vanilla Cheesecake

With Muscavado Syrup

Warm French Apple Tart

With Rum and Raisin Ice Cream

Tiramisu

With Amaretto Sugar and Coffee

Pear and Almond Tart

With Vanilla and Ginger Cream

White Chocolate and Raspberry Mousse

With Seasonal Berry Coulis

Lemon Tart

With Raspberry Sorbet



Freshly Brewed Tea Or Coffee

With Minted Chocolates

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

