
Wedding Menu

Starters

Tart of Aged Tipperary Brie and Leek

With apple relish and apple gastric

Tender Confit Duck and Parfait*

With fig conserve and brioche

Lightly Smoked Chicken Caesar Salad

With bacon, parmesan and sourdough crumb

Roule of Oak Smoked Irish Salmon

With celeriac remoulade and red onion mignonette

Charred Five Mile Town Goats Cheese

With roast beets, beet reduction and herbs

Antipasto of Macroom mozzarella*

With prosciutto and grilled asparagus

Salad of Poached Prawn Tails*

With Vietnamese pickle dressing

Marinated and Grilled Chicken Satay

With smoked peanut spiced vegetable salad

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Soups

Velouté of Leek and Potato Soup

Slow Cooked Onion and White Port

With confit onion garniture

Cream of Root Vegetable Soup

With parsley emulsion

Smooth Broccoli and Cashel Blue

Roasted Red Pepper and Tomato

With piperade and herbs

Baked Butternut Squash and Cajun Spice Velouté

Truffle Scented Wild Mushroom

With herb cream

Cream of Honey Roast Parsnip

Sorbets

Prosecco Fizz Sorbet

Tropical Fruit Sorbet

Green Apple Sorbet

Lemon Zest Sorbet

Blackberry Bramble Sorbet

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Main Courses

Roast Supreme of Chicken

With tender stem broccoli, hazelnut dressing and jus roti

Grilled Sea Bass Fillet*

With sun blushed tomato crushed potatoes, sauce vierge

Seared Canon of Slaney Valley Lamb*

With provençale vegetable ratatouille and basil jus

Classic Roast and Stuffed Breast of Turkey

With baked Limerick ham, cranberry jus and chestnut crumb

Butter Basted Loin of Hake

With creamed potato, peas French style and olive oil

Roast Pave of Salmon

With a dressed asparagus and sauce hollandaise

Seared Fillet of Irish Beef*

With green beans lyonnaise, bourguignon garnish and pomme purée

Club Cut of Roast Irish Beef Sirloin

With potato fondant, red wine and shallot jus

Vegetarian Options

Cassoulet of Lentil and Root Vegetables

With sourdough crust and tzatziki

Risotto of Sweet Potato and Chive

With parmesan tuile and dressed rocket leaves

Roast Garlic and Herb Soft Polenta

With fricassee of wild mushroom and spinach

Chargrilled Asparagus and Tenderstem Broccoli

With shallot and hazelnut dressing

(all vegetarian dishes are adaptable to vegan with prior notice)

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Desserts

Milk Chocolate and Praline Crunch

With caramel sauce

Apple and Mixed Berry Crumble

With vanilla ice cream

Meringue Roulade of Berries and Cream

With pistachio mousseline

Warm Almond and Raspberry Financier Torte

With crème patisserie

Castleknock Lemon Tart

With soft berry compote

Oven Fresh Caramelised Apple Tart Au Fin

With vanilla ice cream

Or

Castleknock Assiette of our most favoured Desserts*
to include 3 of the above in miniature form

Or

Selection of Artisan Irish Farmhouse Cheese*

With seasonal fruits, crisp crackers, relish and honey

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Freshly Brewed Tea or Coffee

With minted chocolates

**These dishes are included in the Spring Summer Option.*

Menu changes and upgrades are available upon request.

Contact our Wedding Team for supplement prices for the Classic & Winter Setting.