

Seasonal Wedding Menus
inclusive in your Wedding package
Autumn

CHICKEN AND FOIE GRAS TERRINE, APPLE AND RAISIN CHUTNEY, WARM TOASTED BRIOCHE

DUBLIN BAY PRAWN IN FILO, MANGO AND APPLE REMOULADE

SMOKED HADDOCK "BRANDADE" CAKE WITH POACHED EGG, TRUFFLE DRESSING

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WILD MUSHROOM SOUP, TARRAGON AND MADEIRA

CREAM OF JERUSALEM ARTICHOKE SOUP

LEEK AND POTATO SOUP, BLUE CHEESE CREAM

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ROASTED BREAST OF BARBARIE FEMALE DUCK, ORANGE AND ALMOND CRUMBLE

PAN FRIED FILLET OF IRISH BEEF, SOUBISE SAUCE AND RED WINE JUS,
GARNISHED WITH ONION RINGS

PAN FRIED FILLET OF SEA BASS, CRUSHED NEW POTATOES FLAVOURED WITH BASIL,
SAUCE VIERGE

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CRÈME BRULÉE FLAVOURED WITH ORANGE AND CINNAMON

WARM ARAGUARI CHOCOLATE FONDANT, GUANAJA SAUCE, GUINNESS ICE CREAM

IRISH AND EUROPEAN CHEESE PLATE, GRAPES, HOMEMADE CRACKERS

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COFFEE OR SELECTION OF TEAS WITH
HOMEMADE CHOCOLATE TRUFFLES

CHOOSE ONE OPTION FROM EACH COURSE