

Seasonal Wedding Menus
inclusive in your Wedding package
Spring

PAN FRIED QUAIL "SATAY", CRISPY GREEN VEGETABLE SALAD, SHERRY VINAIGRETTE

SALMON TARTARE WITH CUCUMBER AND DILL CRÈME FRAICHE

GRILLED LOIN OF TUNA, NICOISE SALAD

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ROASTED PLUM TOMATO SOUP, BASIL AND MASCARPONE

LEMON AND GINGER SORBET

PASSION FRUIT AND IRISH WHISKEY SORBET

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PAN FRIED FILLET OF IRISH BEEF, SCALLION MASH, SAUTÉ SPINACH, MADEIRA JUS

ROASTED BREAST OF CHICKEN, GREEN ASPARAGUS, CRUSHED NEW POTATOES,
CHICKEN JUS

PAN FRIED FILLET OF SEA BASS, BLANQUETTE OF MUSSELS WITH SAFFRON

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RASPBERRY CHOCOLATE TART, RASPBERRY SORBET

EXOTIC FRUIT SALAD, MANGO SORBET

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