

Seasonal Wedding Menus
inclusive in your Wedding package
Summer

WARM GOATS CHEESE CROSTINI, AUBERGINE CAVIAR, TOMATO DRESSING

APPLE AND CRAB SALAD, LEMON & SAFFRON AIOLI

MESCLUN LEAVES WITH MARINATED ARTICHOKE, TOMATOES, GREEN BEANS, EGGS, NEW
POTATOES, BALSAMIC VINEGAR

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CHILLED GAZPACHO SOUP

KIR ROYAL GRANITE

FROMAGE FRAIS SORBET

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ROASTED FILLET OF SALMON, CRISP FENNEL SALAD, SAUCE BOIS BOURDAN

PAN FRIED FILLET OF IRISH BEEF, ONION MARMALADE, SPINACH,
HORSERADISH CREAM, RED WINE JUS

ROASTED LOIN OF LAMB, BRAISED COCO BEAN, TOMATO AND TARRAGON JUS

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PAVLOVA OF SEASONAL FRUITS

VANILLA PANACOTTA, EXOTIC FRUIT SALAD FLAVOURED WITH CORIANDER

CHAMPAGNE GRATIN WITH MANGO AND RED BERRIES

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COFFEE OR SELECTION OF TEAS WITH
HOMEMADE CHOCOLATE TRUFFLES

CHOOSE ONE OPTION FROM EACH COURSE