

Seasonal Wedding Menus
inclusive in your Wedding package
Winter

WARM SALAD OF QUAIL "SATAY", ONION RISOTTO, TRUFFLE FOAM

OAK SMOKED SALMON, CHIVE CRÈME FRAICHE AND ROCKET SALAD

CONFIT DUCK LEG WITH BRAISED PUY LENTILS, HORSERADISH CREAM AND BALSAMIC

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BISQUE OF DUBLIN BAY PRAWN

CHICKEN CONSOMMÉ WITH POACHED QUAIL EGGS

LIGHT CREAM OF COCO BEAN, MASCARPONE AND TRUFFLE

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ROASTED LOIN OF VENISON, SWEET AND SOUR CABBAGE, CRANBERRY SAUCE

PAN FRIED FILLET OF IRISH BEEF, SAUTÉ WILD MUSHROOM, POMME DAUPHIN,
RED WINE SAUCE

PAN FRIED FILLET OF COD, ROASTED SALSIFY AND GIROLLES, SHELLFISH SAUCE

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RASPBERRY AND VANILLA "BAKED ALASKA"

WARM CHOCOLATE TART SERVED WITH ORANGE MARMALADE ICE CREAM

BRIE DE MEAUX FILLED WITH MASCARPONE AND TRUFFLES, FRISÉE AND CHIVE SALAD

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COFFEE OR SELECTION OF TEAS WITH
HOMEMADE CHOCOLATE TRUFFLES

CHOOSE ONE OPTION FROM EACH COURSE