

WEDDING MENU AUTUMN & WINTER 2018 & 2019

Selection of 1 dish per course from the menu below

STARTER

Seared scallops, black pudding crumb, cauliflower puree

Galway Goat Farm cheese, beetroots, shaved hazelnuts

Cleggan crab tian, yoghurt, fennel

Pressed confit of duck, blackberry, pistachio

Chicken leg terrine, apricot, hazelnuts

DEMITASSE OF SOUP

Butternut squash voloute

Celeriac and apple

Winter vegetable soup

Lightly curried parsnip soup

MAINS

Fillet of Irish beef, celeriac, carrot, potato chateau

Loin of lamb, parsnips, sweet potato fondant

Roast duck breast, red cabbage, beets, broccoli

Monkfish fillet, carrot, broccoli

Butternut squash & spinach pithivier, toasted seeds

Fillet of cod, apple, leek, saffron sauce

DESSERTS

Pecan pie, butterscotch sauce, vanilla ice-cream, raspberry gel

Bread & butter pudding, cognac crème anglaise, rum & raisin ice-cream

Chocolate mousse torte, raspberry gel, Grand Marnier anglaise, vanilla ice-cream

Praline pavlova, Cointreau mascarpone, berry compote

Baileys cheesecake, berry compote, hazelnut tuille

Apple frangipane tart, custard, cinnamon ice-cream, apple crisp