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, beetroot, 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