

Spring/Summer Event Menus

Wedding Menu Options
One Choice from Each Course

Starter

Seared scallops, black pudding crumb, cauliflower puree

Galway Goat Farm cheese, minted fresh peas & broad beans

Cleggan crab claws, spring onion & basil

Chicken liver parfait, plums, rye crouton

Pressed ham hock terrine, gribiche sauce

Salad of young shoots & radish

Mains

Fillet of beef, buttered greens, blue cheese

Roast duck breast, purple broccoli, endive, jus

Fillet of Monkfish, young leaves, beurre blanc

Tartlet of young vegetables & shoots

Fillet of pan-fried cod, carrots, crayfish

Desserts

Pecan pie, butterscotch sauce, maple & pecan ice-cream, blackcurrants

Cinnamon & orange Cake, orange Gel, crème fraiche sorbet, rose tuile

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

Praline pavlova, Cointreau mascarpone, berry compote, dulce de leche tuile

Bailey's Cheesecake, Espresso crème anglaise, hazelnut brittle, morello cherry gel

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