

WEDDING MENU SPRING & SUMMER 2018 & 2019

Selection of 1 dish per course from the menu below

STARTER

Seared scallops, black pudding crumb, cauliflower puree
Galway Goat Farm cheese, spring vegetables, pickled dillisk
Cleggan crab tian, cucumber, yoghurt
Chicken leg terrine, rocket, rye crouton
Organic leaf salad, radish, broad beans
Salt cod croquette, romesco sauce, courgette

DEMITASSE OF SOUP

Pea and mint voloute
Tomato and basil soup
Wild nettle soup
Cream of vegetable soup

MAINS

Fillet of Irish beef, broccoli, fondant potato
Wellington of vegetables, red pepper puree, balsamic
Pan fried fillet of cod, saffron potato, carrot
Loin of lamb, new potato, pea and broad bean salsa
Fillet of monkfish tail, chickory, fennel, buerre blanc

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