

Autumn/Winter Wedding Menus

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, Jerusalem artichoke, mushrooms

Butternut squash & spinach pithivier, toasted seeds

Fillet of cod, apple, leek, saffron sauce

Desserts

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

Bread & butter pudding, cognac crème anglaise

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

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

Coconut cheesecake, berry compote

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