

Autumn/Winter Event Menus

Wedding Menu Options
One Choice from Each Course

Starter

Seared scallops, black pudding crumb, cauliflower puree

Galway Goat Farm cheese, beetroots, shaved hazelnuts

Cleggan crab claws, garlic butter, water cress

Chicken liver parfait, red currants

Pressed ham hock terrine, picalli

Mains

Fillet of Irish beef, celeriac, potato chateau

Loin of lamb, parsnips, sweet potato fondant

Roast duck breast, red cabbage, beetroots

Monkfish fillet, Jerusalem artichoke, mushrooms

Butternut squash & spinach pithivier

Fillet of cod, kale, fennel 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

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