

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

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, 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, 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