

YOUR WEDDING MENU 2

Entree

Fillet Steak

10oz Prime Irish Fillet Steak served on a bed of Sautee Mushrooms & Onions with a Brandy & Peppercorn Cream Sauce

Sirloin Steak

10oz Prime Sirloin Steak served on a bed of Sautee Mushrooms & Onions with a Cream & Peppercorn Sauce

Traditional Roast Beef

Roast Sirloin of Irish Beef with Poppy Seed Roast Potato and a Red Wine Jus

Roast Rack of Herb Crusted Lamb

Served with a Pea & Mint Puree & a rich Red Wine Jus

Roast Stuffed Crown of Turkey & Glazed Ham

Roast Turkey & Ham with a homemade Herb & Bread Stuffing served with Cranberry Sauce

Duck Breast

Pan Fried Duck Breast with Crispy Skin drizzled with a Port & Cranberry Jus

Supreme of Chicken

Chicken Breast, wrapped in Parma Ham with a Creamy Peppercorn Sauce

Fillet of Salmon

Grilled Fillet of Atlantic Salmon served with a Lobster Cream Sauce

Medallions of Monkfish*

Succulent Monkfish served with fresh Mussels in a Cream & White Wine Sauce

Roast Hake

Prime Fillet of Hake, served with a selection of Rustic Roast Vegetables and a White Wine Reduction

Salmon & Bass Roulade

Roulade of Fresh Salmon & Bass, drizzled with a Chardonnay Cream Sauce

Spinach & Ricotta Tortellini

Tortellini Pasta, stuffed with Fresh Spinach & Ricotta Cheese, in a rich Tomato & Herb Sauce

Filo Parcels

Layer upon layer of the finest Pastry filled with Roasted Red Peppers, Sun Dried Tomatoes & Goats Cheese

Vegetable Stir Fry

Stir Fried Mixed Peppers & Seasonal Vegetables in a Thai Sweet Chilli Sauce, served on a bed of Rice

Vegetable Selection

Please select 2 from the following

Honey Glazed Carrots with Toasted Sesame Seeds

Broccoli Florets with Toasted Mustard Seeds

Roast Carrot & Parsnip Mash

Braised Red Cabbage (€1 Supplement pp)

Potato Selection

Please select 2 from the following

Poppy Seed Roast Potatoes

Creamed Potato

Homemade Potato Croquette

Potato Gratin (€2 Supplement pp)

**Subject to Availability*