

## Wedding Banquet Menu

### *Appetizers*

#### **Caesar Salad - €4.25**

*Crispy Baby Gem Lettuce, Roast Brown Garlic Crutes,  
Shaved Parmesan & Caesar Dressing  
Add Smoked Chicken & bacon - €1.85 extra*

#### **Duo of Galia Melon - €4.75**

*Wild Berry Compote & Raspberry Coulis*

#### **Farmhouse Egg Mayonnaise - €5.25**

*House Salad, topped with a Marie Rose Sauce & Smoked Paprika*

#### **Shredded Duck Salad - €7.95**

*Spiced Plum Chutney, Mixed Leaves & a Balsamic Dressing*

#### **Chicken & Forest Mushroom Bouchee - €5.50**

*Tarragon & Chardonnay Cream*

#### **Prawn Cocktail - €7.50**

*Marie Rose Sauce, Lemon & Dill*

#### **Confit of Pork Belly - €8.25**

*Fresh Herb Salad & Ginger Dressing*

#### **Ocean Trout & Crab Tian - €8.50**

*Coriander & Tomato Crème Fraiche*

**\*\*Extras:** *Freshly Baked Homemade Bread - €0.95  
Choice in Appetizers - €1.50*

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***Soup - €3.85***

*Cream of Leek & Potato with Parsley Cream*

*Cream of Vegetable Soup with Parsley Cream*

*Cream of Carrot & Coriander with Spring Onion Cream*

*Cream of Mushroom & Tarragon with Tarragon Cream*

*Cream of Tomato & Basil with Basil Cream*

*Vegetable Consommé*

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***Iced Sorbets - €2.50***

*Champagne Sorbet with Mint & Strawberry's*

*Citrus Sorbet*

*Gin & Pink Grapefruit*

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## *Main Course*

***Prime Sirloin of Irish Beef - €21.85***

*Yorkshire Pudding, Red Wine Jus*

***House Aged Sirloin Steak - €23.95***

*Crispy Onions, Bourbon & Peppercorn Jus*

***Roast Crown of Turkey & Sugar Baked Ham - €18.95***

*Traditional Stuffing, Cranberry Compote*

***Roast Leg of Roscommon Lamb – €18.95***

*Champ Potato, Mint & Rosemary Jus*

***Poached Fillet of Atlantic Salmon - €21.50***

*Coriander Cream, Lime Drizzle*

***Supreme of Chicken - €17.95***

*Buttered Leeks, Mozzarella, Garden Pesto Cream*

***House Aged Fillet of Beef - €28.00***

*Coriander Mash, Sauce Béarnaise, Red Wine Jus*

***Paupiette of Lemon Sole - €21.50***

*Sea Trout Mousse, Tomato & Tarragon Veloute*

***Spinach & Ricotta Tortellini - €15.50***

*Chardonnay Cream, Parmesan, Roast Peppers*

***Wok Seared Vegetables - €15.50***

*Chilli Lime, Oyster Sauce, Coriander & Steamed Rice*

***Roast Vegetable Wellington - €15.50***

*Cherry Tomato, Buttered Asparagus, Puff Pastry, Tomato Reduction*

## *Vegetables*

*Choice Of Two Vegetables (Based On Seasonal Market Vegetables)*

*And Creamed And Buttered Boiled Potatoes.*

**€5.50**

**\*\*Extras:**

*Choice of third Vegetable or Potatoes (extra) - €1.00*

*Choice in Main Course: €2.00 (based on the most expensive dish)*

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## *Desserts*

*Vanilla Panna Cotta - €4.95*  
*Berry Compote*

*Profiteroles - €5.80*  
*Chantilly Cream, Chocolate Sauce*

*Homemade Apple Pie - €5.95*  
*Vanilla Cream*

*Homemade Cheesecake - €6.25*  
*Choose from – Strawberry, Baileys, Vanilla, Lemon & Lime*

*Fresh Fruit Pavlova - €5.95*  
*Berry Sauce*

*Warm Chocolate Brownie - €6.45*  
*Whipped Cream*

*Warm Apple Crumble - €5.75*  
*Vanilla Cream*

*Assiette of Homemade Dessert - €8.50*

*Cheeseboard (per table) - €15.00*  
*Homemade Oatcakes*

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*Freshly Ground Tea, Coffee, Mints - €2.25*

*Petit Fours - €1.50*

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