



Sample Wedding 2014 Menus

Starters

House Smoked Salmon

Potato Caper Salad, Brown Bread Crumb, hazelnut Pesto

Soup of Choice

Kataffi Wrapped St. Tola Goats Cheese

, Salad of Local Greens, Beetroot & Watermelon Glaze

Liscannor Bay Crabmeat, Watermelon, Cucumber Gel,

Bacon and Pea Risotto

Pork Belly, Apple Purée, Celeriac Remoulade



Main Courses

Chicken Breast

Stuffed Leg, Celeriac Purée, Caramelised Shallot Jús

Pan-Fried Cod

New Potatoes, Tomato and Pepper Purée, Tomato Confit

Red Onion and Bacon Vinaigrette

Seared Salmon

Bisque Velouté, Carrot and Ginger Salad, Carrot Gratin, Almond

Pork Rack and Belly

Pancetta and Apple Purée, Pudding, Spring Vegetable Fricassée

Cider Reduction

Tomato, Lentil and Chickpea Casserole, Pan-fried Gnocchi,
Hazelnut Pesto

Rib of Beef, Spring Onion, Colcannon, Roasted Flat Cap Mushroom
Red Pepper Purée. Jus



Desserts

Chocolate and Hazelnut Brownie, Vanilla Ice-Cream

Selection of Ice-cream and Sorbet

Eton Mess Pavlova

Seasonal Berry Crumble, Vanilla Crème Anglaise

Espresso Crème Brûlée
Hazelnut Biscotti, Pistachio Ice-Cream

Caramelised Banana Cheesecake
Caramel Mousse, Roasted Banana, Meringue Drops



Served With Freshly Brewed Tea or Coffee