

### **Drinks Reception on Arrival**

Sherry Reception	€4.00 per person
Summer Fruit Punch	€5.50 per person
Mulled Wine	€5.50 per person
Irish Coffee	€5.00 per person
Champagne	€10.00 per person
Kir Royal	€11.00 per person
Belini Reception	€11.00 per person
Wine (See Banqueting Wine List)	Variable Cost

### **Canapés on Arrival**

- Choux Pastry filled with Smoked Chicken
- Curried Eggplant Tartlet
- Duck-Liver Parfait with Orange Zest
- Boston-Shrimp with Marie-Rose Sauce
- Smoked Salmon Mousse with Horseradish Chips
- Selection of Cocktail Sandwiches
- Cream Cheese and Olive Tartlet
- Beef and Horseradish Pastry Case

**Choice of 3 items €6.50 per person**  
**Choice of 6 items €12.95 per person**

## WEDDING MENUS

### Starters

Wild Game Terrine with Berry Compote Seasonal Leaves and Warm Brioche	€7.25
Continental Meat Platter with Black Olives and Sun-dried Tomatoes	€7.95
Trio of Ripe Melon with Honey Yoghurt and Fruit Puree	€6.95
Dome of Smoked Salmon with Cucumber and Herb Oils	€8.25
Salad of Smoked Chicken Breast with Salad Leaves and Kumquat Dressing	€7.95
Chicken Liver Pate with Rocket Lettuce and Harissa Dressing	€7.95
Rillet of Fresh Seafood, Crème Fraiche Tossed Leaves and Tomato Dressing	€8.50
Confit of Duck Leg with Red Onion Marmalade, Honey and Soy Dressing	€8.25
Salad of Roasted Mediterranean Vegetables with a Ginger and Lemon Dressing	€8.50
Salad of Honey Roast Pears Blue Cheese and Hazelnut Dressing	€8.50

### **Soups**

Forrest Mushroom and Fennel Soup	€4.95
Barley and Vegetable Consommé	€4.50
Cream of Chicken with Watercress and Rocket	€4.95
Cream of Cauliflower and Blue Cheese Soup	€4.95
Tomato and Blue Gin Soup with Salted Choux Pastry	€5.50
Howth Seafood Chowder	€6.95
Leek and Potato Soup with Fine Herbs	€4.95
Cream of Vegetable Soup with Chive Cream	€4.95
Roast Pear and Parsnip with Curry Oil	€4.95

### **Fish Course**

Poached Paupette of Sole with Julienne of Vegetables and Fish Cream	€9.25
Puff Pastry Case with a Rich Seafood Filling and Lobster Cream	€9.50
Baked Fillet of Salmon with "Bonne Femme" Sauce	€9.75

### **Sorbets**

Lemon	€4.95
Orange	€4.95
Champagne	€5.95

### **Vegetarian**

(All Soups and Risottos use vegetable based stocks)

Risotto of Wild Mushroom with Poached Free Range Egg and Parmesan Cheese	€17.00
Penne Pasta tossed with Tomato and Basil	€17.00
Fresh Orzo Pasta bound in a Mushroom Cream Rocket Salad and Herb Oil	€17.00

### **Main Course**

Grilled Breast of Chicken with Sun-Dried Tomato Mash and Parsley Pesto	€20.50
Roast Salmon Fillet with a Cheese and Herb Crust, Savoy Cabbage and Cucumber Salsa	€24.95
Roast Rack of Lamb with a Pistachio Nut Crust, Roast Vegetables and Minted Rosemary Jus	€28.95
Roast Loin of Pork with Parsnip Puree Broccoli Spears, Green Chilli and Apple Compote	€23.50
Traditional Breast of Turkey and Honey Baked Ham, with Spring Onion Mash, Savoury Stuffing and Sage Jus	€24.95
Grilled Fillet of Prime Irish Beef with Roast Garlic Mash, served with "Sauce Au Poivre"	€28.50
Poached Paupette of Lemon Sole with a Seafood Filling, served with julienne of vegetables, Lemon and Caper Butter	€25.50
Roast Sirloin of Irish Beef with a Wholegrain Mash, Thyme and Red Wine Jus	€27.95
Seared Breast of Duck with Rosti Potato Oriental Vegetables and Plum or Orange Sauce	€26.50
Poached Sea Trout Fillet with Scallion Mash Fresh Dill Cream and Sauté French Beans	€25.50

*All the above will be served with two vegetables, mash potatoes and Roast or Baby New Potatoes*

#### **Vegetable Selection**

**Steamed Broccoli, Cauliflower Mornay, Sauté French Beans, Roast Parsnip, Carrot Puree, Roast Mediterranean Vegetables, Braised Red Cabbage**

## Desserts

Passion Fruit Bavois with Chantilly Cream and Mango Puree	€5.95
Double Chocolate Mousse with Orange Chocolate Sauce	€6.25
Fruit of the Forest Cheesecake	€5.95
Warm Apple and Raisin Strudel Vanilla Cream	€5.95
Bakewell Tart with Minted Crème Fraiche	€5.95
Fresh Fruit Tart with Raspberry Puree	€6.25
Strawberry Filled Meringue with Peppered Strawberry Salsa	€6.95
Assiette of House Desserts with White Chocolate Sauce	€8.95
Lemon Tartlet with Blackcurrant Coulis	€5.95
Raspberry and White Chocolate Mousse with Berry Compote	€6.25
Selection of Irish Farmhouse Cheese, Iced Grapes and Gourmet Crackers Based on a Platter for 10 people	€50.0
Selection of Hand Made Marzipan Sweets	€4.95

*Supplement of €3.00 per person for a choice of starters  
Supplement of €5.00 per person for a choice of main courses  
Supplement of €3.00 per person for a choice of desserts*

## **EVENING BUFFET**

Tea and Coffee and a selection of Sandwiches	€6.95
Tea and Coffee, selection of Sandwiches and Cocktail Sausages	€8.50
Tea and Coffee, selection of Sandwiches and Mini Spring Rolls	€8.95
Tea and Coffee, selection of Sandwiches, Cocktail Sausages and Mini Spring Rolls	€10.95
Tea and Coffee, selection of Sandwiches, Cocktail Sausages, Mini Spring Rolls and Chicken Satay	€13.95