

Seasonal Wedding Menus

Spring

Warm Green & White Asparagus with Lemon Hollandaise •

Spring Pea Soup •

Herb-crusted Rack of Irish Lamb with Pommes Dauphinoise •

Rhubarb Cheesecake with Rhubarb Compote •

Tea or Coffee & Petit Fours

Summer

White Crabmeat with Guacamole & Overnight Tomatoes •

Celeriac Soup with Wild Garlic •

Wild Irish Salmon with Wilted Spinach, Cucumber,
Black Olives and Tomato Concasse & a Vine Tomato Butter Sauce •

Pannacotta with Raspberries •

Tea or Coffee with Chocolate Dipped Strawberries

Autumn

Terrine of Pheasant Rillettes with Foie Gras & a Grape Chutney •

Cream of Roasted Cep Mushroom Soup with Wild Garlic •

Pan-fried Brill Fillets with Orange Glazed Fennel, Sauce Vierge & Pesto •

Raspberry Rice Pudding with Autumn Berry Ice Cream •

Tea or Coffee & Petit Fours

Winter

Salad of Warm Foie Gras, Green Beans & Artichoke •

Smoked Haddock & Mustard Chowder •

Fillet of Irish Beef Wellington with a Claret Jus,
Garden Vegetables & Pommes Dauphinoise •

Warm Bramley Apple & Comice Pear Pie
with Cinnamon Ice Cream •

Tea or Coffee & Petit Fours

All the above menus are priced at €90.00 each