

YOUR WEDDING MENU 2

Entree

Fillet Steak

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

Sirloin Steak

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

Traditional Roast Beef

Roast Sirloin of Irish Beef served with a rich 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 a rich Red Wine Jus

Duck Breast

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

Supreme of Chicken

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

Fillet of Salmon

Grilled Fillet of Atlantic Salmon served with a Cream & White Wine 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 Cream & White Wine sauce

Fillet of Seabass

Tender Fillet of Seabass in a Cream & Champagne sauce

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Vegan & Vegetarian menu will be provided on the day

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

Glazed rustic vegetables

Braised Red Cabbage (€1 Supplement pp)

Potato Selection

Please select 2 from the following

Poppy Seed Roast Potatoes

Creamed Potato

Homemade Potato Croquette (€2 Supplement pp)

Potato Gratin (€2 Supplement pp)

**Subject to Availability*