



Wedding Menus

Our menu selector allows you to choose a menu to suit both your individual preferences and requirements.

The menu cost per guest is determined by the choice of main course you decide upon.

Supplement will apply where by;

-A choice of two starters is chosen i.e. €2.00 supplement per guest

-A choice of two main courses is chosen i.e. €2.95 will be added to the more expensive of the two main courses.

Should there be a dish that you require, which is not listed on our menu choice, we will be delighted to assist you.

Starters

Creamy Chicken, Mushroom and Smoked Bacon Vol au Vent.

Warm Marinated Strips of Chicken Breast, with Mixed Salad Leaves and Plum, Red Onion and Coriander Salsa.

Smoked Chicken Caesar Salad, Parmesan, Herb Croutons, Cos Lettuce, Caesar Dressing.

Mixed Seafood Platter, Smoked Salmon, Seafood Terrine, and Mussel & Prawn Tian, with Saffron Aioli.

Smoked and Pickled Salmon Ballentine, with Dill Mayonnaise

Duo of Melon and Pineapple with Mixed Berry Compote

Oriental Vegetable & Confit Duck Springroll with a Thai Dipping sauce.

Warm's Goats Cheese and Caramelised Red Onion Tartlet, served with a Red Pepper Coulis.

Traditional Greek Salad, Mixed Leaves, Red Onion, Black Olives, Sundried Tomato and Feta Cheese.



Soups

Cream of Root Vegetable Soup , with Herb Croutons

Cream of Leek and Potato soup, with herbed Cream

Tomato & Basil Soup

Mediterranean Vegetable and Tomato Soup

Carrot and Coriander soup

Carlton Atlantic Coast Seafood Chowder (€1.50 supplement per guest).

***Sorbet** (€2.50 supplement per guest).*

Champagne

Lemon

Apple



Main Courses

Roast Sirloin of Irish Beef, with Chateau Potatoes, Caramelised Red Onion and shallot & thyme jus €39.95

Irish Fillet of Beef Wellington with a light Pepper Cream Sauce. €47.95

Grilled Breast of Chicken, with Wild Mushroom and Tarragon Cream €36.95

Pan Seared Fillet of Salmon with Baby Ratatouille , Black Olive Tapenade and Citrus Herb Cream €37.50

Traditional Roast Stuffed Turkey and Ham with Cranberry Jus. €36.95

Roast Leg of Lamb, Sage & Onion Stuffing with Mint Jus. €39.95

Pan Fried Fillets of Seabass, Lime and Chive Beurre Blanc. €41.95

Grilled Supreme of Cod, Black Olive Tapenade and Basil Pesto. €42.50

Oven Roast Fillet of Hake, Sundried Tomato and Herb Crust, Red Pepper Coulis €41.50

Vegetarian Options

Wild Mushroom, Blue Cheese Linguini.

Mediterranean Vegetable and Goats Cheese Tartlet with Rocket Salad.

Full children's menu is available at €15.00 per child and should you or any of your guests have any special dietary requirements, please let us know and we will be delighted to assist you.



Desserts

Lemon Tart, Vanilla Ice Cream and Raspberry Syrup

Warm Blackberry and Almond Crumble Cake, sauce Anglaise and Honeycomb Ice-cream

Strawberry, White Chocolate and Vanilla Cheesecake, with Strawberry & Mint Compote

Pear & Almond Tart, with Passion Fruit Cream

Warm Bramley Apple & Raisin Tart, with Vanilla Ice Cream

Warm Chocolate Brownie, Butterscotch Sauce and Dairy Ice Cream

Carlton Atlantic Coast Dessert Assiette With Ice Cream (Choose two from the following : Profiteroles, Lemon Tart, Chocolate Brownie, Blackberry & Almond Crumble, Puff Pastry Case with Raspberry Mascarpone)

Selection of Irish Farmhouse Cheeses (€5.50 supplement per guest).

Freshly Brewed Tea & Coffee Served

Evening Buffet Menus

Assortment of Freshly Cut Sandwiches, Cocktail Sausages, Freshly Brewed Tea/Coffee
€6.50

Assortment of Freshly Cut Sandwiches, Cocktail Sausages, Chicken Tenders, Freshly Brewed Tea/Coffee
€7.95

Floured Bap Bacon Butties, Cocktail Sausages Freshly Brewed Tea/ Coffee
€7.50