

Happy Ever After €65.00

Arrival Canapes Menu

Cold canapes

Smoked salmon on brown soda bread

Chicken liver pate on a toasted croute

Finger sandwiches

Mini scones

Mini quiches

Coronation chicken wraps

Egg mousse tartlet

Beetroot and goats cheese meringue

Celery and mackerel vacherin

Warm canapes

Mini tomato and mozzarella bruschetta

Mini sliders

Mini duck spring rolls

Smoked cheese grouggers

Mini jacket potato with sour cream

Mini sausage rolls

Mini fish pie

Arrivals optional extras

Cup of soup with selection of breads and mini sandwiches

Selection of tea and coffee with fruit scones and biscuit selection

Starters

Choice of two

Poached Chicken fillet and Sauté button mushroom bound in a white wine and tarragon cream sauce served in a crisp puff pastry bouchée topped with a chive oil

Cod, prawn, mussel, smoked haddock and salmon bound in a fennel and dill cream served in a crisp pastry bouchée

Warm Cajun chicken Caesar salad, baby gem lettuce, sourdough croutons, bacon lardons, shaved parmesan and house Caesar dressing

St tola's Goats cheese and beetroot salad with walnut crumb and walnut oil.

Smoked salmon and salmon parcel, Marie rose sauce, mixed leaves and roasted tomatoes (€2.00 supplement)

Duck and citrus rillette, orange segments, toasted pecans, house chutney (€2.00 supplement)

goats' cheese and red pepper parcel, mixed leaves, pomegranate, balsamic glaze
chicken liver parfait, fresh fig, fig chutney, toasted croutes

Beef tomato, buffalo mozzarella and a duo of basil pesto and sun-dried tomato pesto

Duo of galia and cantaloupe melon with shaved Parma ham and chutney juices

Poached prawn, watermelon, Marie rose and avocado

Black Pudding Salad with Roasted Apples

Homemade Soup options

Cream of vegetable

Leek and potato

Tomato and basil

Potato and broccoli

Sweet potato and coconut

Parsnip honey and apple

Celeriac and parsley

Courgette and almond

Roasted cauliflower

Broccoli and blue cheese

Mushroom and tarragon

Seafood chowder

Or

Sorbet options

Strawberry

Orange

Coconut

Champagne

Mango and passionfruit

Blackcurrant

Main courses

Choice of 2

Meat – From the Land

Roast sirloin of Irish beef, Yorkshire pudding, chasseur sauce, whipped potato and horseradish cream (€5.00 supplement)

Slow roast beef feather blade served with creamy mash, Yorkshire pudding & beef jus

Honey baked ham and roast turkey breast stuffed with bread stuffing, whipped potato, cranberry sauce, and red wine jus

Butter basted chicken supreme, crispy smoked bacon, scallion mash, chicken jus

Roast stuffed loin of pork, warm apple sauce, whipped potato, red wine jus

Confit leg of Silverhill duck, orange and Cointreau sauce, smoked bacon mash

Grilled Irish beef fillet, spring onion potato cake, crispy onion rings, chasseur sauce (€15.00 supplement)

Roast leg of Irish spring lamb, thyme and rosemary stuffing, whipped potato and mint sauce (€5.00 supplement)

Fish – from the Sea

Roast fillet of cod, steamed asparagus, prawn and spring onion cream (€5.00 supplement)

Grilled fillet of organic salmon, buttered stem broccoli, hollandaise sauce

Pan fried fillet of hake, white bean and bacon cassoulet, prawn bisque

Grilled seabass, crab and herb crust, shaved fennel, lemon and parsley cream (€5.00 supplement)

Roasted monkfish tail, crispy Parma ham, sauce vierge, chorizo and tomato stew. (€10.00 supplement)

Potato Side Dish Options

Choice of one

Beef dripping roast potatoes

Champ mash

Potato croquettes

Dauphinoise

Vegetable Side Dish Options

Choice of 2

Honey glazed roast carrots

Turnip puree

Broccoli with almond butter

Cauliflower with cheese sauce

Buttered garden peas with bacon lardons

Maple Roast parsnips

Braised red cabbage

Ratatouille

Buttered savoy cabbage

Celeriac and vanilla puree

Or chefs selection of seasonal vegetables

Desserts Selection

Choice of 3 mini desserts

Chocolate brownie

White chocolate blondie

Cream filled profiteroles

Fresh fruit meringue

Baked vanilla cheesecake

Strawberry cheesecake

Lemon tart

Apple and berry crumble

Banoffee tartlet

Or

Chefs select desserts choice of 2

Warm chocolate brownie, chocolate sauce and caramel ice cream

Apple and raisin crumble tart

Fresh fruit and Chantilly cream meringue

New York style vanilla cheesecake with strawberry coulis and seasonal fruit

Peanut parfait, brittle and caramel sauce.

Baked lemon tart

Evening options

Southern fried Goujons, honey glazed cocktail sausages and seasoned potato wedges served with a selection of sandwiches.

Gourmet sandwiches including wraps, ciabattas, baps, bagels blaa's and flatbreads.

4oz beef burgers, mini hot dogs, mini fish and chips and chicken wings

After evening food

A selection of freshly prepared sandwiches served at 2 am.