

~ Evening Menu Selection ~

Selection of Freshly Cut Sandwiches

Cocktail Sausages

Chicken Goujons

Traditional Fish & Chips

Served in newspaper cones (counts as two options)

Traditional Chicken Goujons & Chips

Served in newspaper cones (counts as two options)

Spicy Potato Wedges

Vegetarian Spring Rolls

Duck Spring Rolls

Mediterranean Style Pizza Slices

King Prawns in Filo Pasty

Clonakilty Black & White Pudding

Sweet Potato Fries

~ Dessert Menu ~

Profiteroles

Cream filled, dark Belgian chocolate sauce

Homemade Cheesecake

Choose from a selection of Lemon, Strawberry or Baileys & Toblerone cheesecake

Seasonal Berry & Rhubarb Crumble

Crème anglaise

Sticky Toffee Pudding

Vanilla ice-cream & butterscotch sauce

Homemade Bramley Apple Pie

Vanilla cream, crème anglaise

Lemon Meringue Pie

Tangy lemon curd, rich butter pastry, fluffy meringue topping

Chef's Sweet Trio

(Choose 3 options) Cheesecake, profiteroles, apple pie, lemon citrus tart
ice cream basket, pavlova, chocolate fondant & chocolate brownie

~ Dessert Menu ~

“Only available as a choice on our I Do package”

Fresh Fruit Pavlova

Selection of seasonal fruits, baked meringue, whipped vanilla cream

Lemon Citrus Tart

Caramelized demerara sugar, vanilla ice cream & wild berry compote

Boulaban of Roscrea Ice Cream

Medley of flavours, crisp tuille basket, raspberry coulis

Tiramisu

Lady fingers soaked in coffee liqueur bound with a creamy mascarpone cheese

“Only available as a choice on our Captured Hearts Package”

Melting Chocolate Fondant

Warm melting chocolate fudge pudding, bourbon vanilla ice cream

Classic Crème Brulee

Langue de chat biscuits, seasonal berries

Chocolate & Almond Brownie

Served with chocolate chip ice cream

~ Main Course Menu ~

MEAT OPTIONS

Roasted Black Angus Sirloin of Beef
Red wine & thyme jus, traditional Yorkshire pudding

Herb Crusted Breast of Chicken
Button mushroom stuffing, champ potato, tarragon jus

Traditional Turkey and Ham
Sage and onion stuffing, pan gravy & cranberry sauce

Roast Leg of Irish Lamb
Brioche & rosemary stuffing, Cabernet jus

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Prime Irish Black Angus 10oz Sirloin Steak
Served with a choice of peppercorn sauce or wild mushroom & Jameson whiskey sauce

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Roasted Rack of Tipperary Spring Lamb (Seasonal)
Mint and mustard crust, rich port and rosemary jus

~ Main Course Menu ~

FISH OPTIONS

Grilled Fillet of Atlantic Salmon
Roasted green beans, chive and chablis cream

Baked Fillet of Hake
Basil & parmesan crust, roasted tomato cream

“Only available as a choice on our I Do package”

Baked Fillet of Irish Cod
Braised mussels & shrimps, chervil cream veloute

Oven Roasted Fillets Sea Bass
Dill & citrus crust, roasted fennel beurre blanc

“Only available as a choice on our Captured Hearts Package”

Oven Baked Trio of Irish Fish
Seabass, Atlantic Cod & Kilmore Quay smoked salmon, asparagus spears,
lemon & Sauvignon Blanc reduction

~ Main Course Menu ~

VEGETARIAN OPTIONS

Braised Root Vegetable Stroganoff
With steamed basmati rice

Baked Stuffed Courgette
Sundried tomatoes, buffalo mozzarella, fresh thyme and balsamic glaze

Roasted Mediterranean Vegetables
Penne pasta, tomato cream, parmesan shavings

Baked Stuffed Red Pepper
Ratatouille, ricotta & brioche crust & basil cream

Woodland Mushroom Risotto
Baby spinach, rosemary & parmesan shavings

~ Vegetable Options ~

Choice of Two Potato Options

Mashed Potato

Baby Herb Roast Potato

Buttered Baby Potatoes

Roasted Chateau Potato

Chive & Spring Onion Mash

Gratin Potato



Choice of Two Vegetable Options

Baton Carrots

Cauliflower

Mornay Sugar Snap Peas

Broccoli

Buttered French Beans

Carrots & Parsnips Puree

Carrots & Turnips Puree

~ Soup Options ~

Seasonal Root Vegetable

Potato and Baby Leek

Cream of Field Mushroom & Fennel

Roast Bell Pepper, Tomato & Basil

Carrot & Coriander

Cream of Celery & Apple

Cream of Broccoli & Almond

French Onion

BOULABAN OF ROSCREA SORBET SELECTION

“Selection of our refreshing, zesty sorbets served with fresh mint & fruit puree to cleanse the palate”

Zesty Lemon

Wild Blackberry

Sparkling Champagne

~ Starter Options ~

Chicken & Mushroom Bouchee

A light pastry case filled with chicken breast & button mushrooms, in a creamy white wine, shallot and tarragon sauce

Caprese Salad

Vine ripened tomatoes with buffalo mozzarella cheese served with basil pesto and balsamic glaze

Fantail of Melon

Chilled ripe duo of exotic melon with seasonal berries and fresh fruit coulis

Clonakilty Black Pudding Salad

Crisp bacon lardons, seasonal leaves, dijon mustard vinaigrette and apricot chutney

Caesar Salad

Cos romaine lettuce, sourdough croutons, crisp pancetta crackling, parmesan shavings, classic Caesar dressing

~ Starter Options ~

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Kilmore Quay Smoked Salmon Roulade

Smoked salmon & cream cheese roulade, seasonal leaves, lemon and dill dressing finished with baby capers

Bruschetta

Semi-dried cherry tomatoes, buffalo mozzarella, basil pesto, toasted sourdough & rocket salad

Bluebell Falls Goats Cheese Tartlet

Bluebell falls goats cheese, lemon zest, seasonal leaves, beetroot reduction, walnut & tomato relish

Prawn Cocktail

Succulent king prawns, crisp romaine lettuce, confit cherry tomato, Martell brandy infused marie rose sauce

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Confit of Duck Leg

Braised red cabbage & apple, port & plum reduction

Curracløe Crab Cake

Chilli & coriander aioli, charred lime, seasonal leaf salad

~ Canapés ~

Smoked Salmon & Crème Fraiche on Brown Bread

Homemade Chicken Liver Pâté, Tomato Relish

Mini Quiches

Vegetarian Spring Rolls

Indian Samosas

Duck Spring Rolls

Smoked Chicken & Cream Cheese Bouchee

Goat's Cheese & Sundried Tomato Crostini

Marinated Olives