



Menus

Welcome Reception Drinks

We provide a **Complimentary** Welcome Reception on arrival for your wedding guests.
This includes a choice of one of the following:

Mulled Wine
Sangria
Fruit Punch
Dressed Pimms

with Tea, Coffee and Orange Juice & Homemade Cookies

Cocktails: Cosmopolitans or Appletinis €6.50 per person

Wine, Champagne, Kir Royale, Bucks Fizz, Liqueurs or Full Bar are available at an extra charge.

Milk & White Chocolate Dipped Strawberries €2.50 per person



Canapés on Arrival

Mini Dingle Bay Fishcakes with Balsamic Syrup	€3
Tartare of Salmon, Black Pepper	€3
Caviar, Sour Cream & Chips	€3
Mini Beef Wellington	€4
Annascaul Black Pudding & Pear Samosa	€3
Grilled Scallops, Crushed Peas, Parma Crisps	€4
Duck Liver Cones, Redcurrant Syrup	€2
Chicken Satay Skewers, Peanut dip	€2
Popcorn Shrimp, Lemon Mayonnaise	€3
Goats cheese, Guacamole, Chives, Tomato Wafer	€2
Tartlet of Smoked Chicken & Apple	€2
Melon Parma Ham & Kirsch	€2
Tartlet of Spinach, Roast Red Pepper	€2
Mini Smoked Salmon Quiche	€3
Homemade Scones with Preserves & Cream	€3
Mini Chocolate Souffle & Vanilla Cone	€3
Poached Fresh Strawberries, Peppercorn Syrup	€3
Selection of Finger Sandwiches	€4.50 per person



Appetisers

Dingle Bay Seafood Platter of Tiger Prawns, Smoked Kerry Salmon, Tian of Poached Fish & Mussels

Bouchee of Chicken & Field Mushrooms in a White Wine Cream

Platter of Melon, Citrus Fruits, Seasonal Berries, Raspberry Essence & Natural Yoghurt

Confit of Duck Leg, Champ Potato, Red Onion Jam & Port Reduction

Tian of Fresh Dingle Bay Seafood, Pickled Ribbons of Cucumber, Balsamic Syrup

Tossed Baby Leaf Salad, Feta Cheese, Olives, Mediterranean Vegetables & Focaccia Croutons, Vinaigrette

Hot Seafood Parcel, Tomato & Leek Fondue, Basil Oil

Trio of Salmon – Smoked, Cured & Poached, Rocket Leaves, Lemon Mayonnaise

Warm Tartlet of St Tola Goats Cheese, Sundried Tomato, Roast Pimento, Baby Leaf Salad & Pepper Salsa

Tossed Seasonal Leaves, Spicy Chicken Fillet, Vine Tomato & Cashew Nuts, French Dressing

**Timbale of Dingle Bay Crabmeat, Oak Smoked Salmon, Citrus Fruits, Baby Leaf Salad
**€7 supplement applies



Selection of Fresh Home-made Soup

Seasonal Vegetable

Roast Root Vegetable & Herb

Vine Tomato & Basil

Potato, Leek & Spring Onion

Field Mushroom & Thyme

Broccoli, Nutmeg & Almond

Carrot, Ginger & Orange

French Onion, Parmesan Croute

Asparagus, Blue Cheese Dumpling

Sorbet

Champagne

Lime

Lemon

Green Apple

Cassis

Pink Grapefruit and Gin

Mango & Passionfruit



Main Courses

Pan Fried Prime Fillet of Irish Beef, Chorizo Mash, Honey Glazed Shallot, Borderlaise
Sauce
€56

Roast Prime Sirloin of Irish Beef, Pancetta & Spring Onion Croquette, Red Wine Jus
€49

Roast Leg of Kerry Lamb, Apricot & Thyme Stuffing, Chateau Potato, Maderia Sauce
€48

Baked Supreme of Chicken, Red Pepper Mousseline, Tapenade & Tomato Fondue
€42

Baked Stuffed Fillets of Plaice, Baby Spinach & Aged Cheddar, White Wine Glaze
€39

Traditional Roast Crown of Turkey, Glazed Ham, Savoury Stuffing, Cranberry Compote
& Roast Gravy
€40

Trio of Grilled Fish, Spaghetti Vegetables, White Wine Sauce
€48

Glazed Fillet of Salmon, Crabmeat & Oatmeal Crust, Creamed Spinach, Champagne
Sauce
€42

Grilled Tranche of Codling, Lemon Risotto, Bay Shrimp Glaze
€46



Main Courses

Grilled Monkfish Fillet, Spring Onion Mash, Wilted Greens, Anisette Cream
€56

Baked Fillet of Turbot, Spinach & Sun Dried Tomato Croquette, Vanilla Foam
€56

Pan Fried Whole Black Sole on the Bone, Lemon Scented Beurre Blanc
Price on Application

Grilled, Stuffed Whole Lobster, Herb Crumb, Tarragon Cream
Price on Application

Vegetarian Option

Vegetable & Nut Strudel with Sweet & Sour Sauce

Goats Cheese, Sundried Tomato, Spinach & Walnut Tart

Cannelloni of Sundried Tomato, Roast Pepper & Spinach, Glazed Aged Parmesan
Cheese



Vegetables

Medley of Mixed Seasonal Vegetables

Roast Root Vegetables

Medley of Greens, Almond Butter

Broccoli Hollandaise

Carrots Vichy

Cauliflower Mornay

Root Vegetable Puree

Provencale Vegetables

Potatoes

Chateau

Baby Boiled

Creamed

Croquette

Dauphinoise

Lyonnaise

All Main Courses are accompanied by a choice of potato and two vegetables with the exception of the mixed vegetables



Desserts

Glazed Crème Brulee, Seasonal Berry Compote, Gingernut Cookie

Meringue Nest, Raspberry Essence and 1 of the following:

Poached Fruit Compote
Fresh Strawberries & Kiwi Fruit
Seasonal Berries

Individual Warm Apple Pie, Sauce Anglaise

Warm Sticky Toffee Pudding, Caramel Sauce, Madagascar Vanilla Ice Cream

Belgian Dark Chocolate Parfait, Strawberry Sauce, Marscapone Cream

Tropical Fresh Fruit, Tuille Basket, Passion Fruit Sauce

Classic Lemon Tart, Lemon Jelly, Crème Chantilly

Warm Seasonal Fruit Crumble, Pumpkin Seed & Ginger Crust, Lemon Scented Ice-Cream

**Trio of "Skellig" Sweets:

Choose 3 of the following:

Fresh Season Fruit Tartlet
Dark Chocolate Mousse
Vanilla Ice Cream, Tuille Basket
Open Apple & Cinnamon Pie
Passion Fruit Sorbet
Fresh Lemon Tart

**Selection of Irish Farmhouse Cheese served with Grapes & Crackers

Freshly brewed Tea or Filtered Coffee

**€2.00 Supplement Applies



Chefs Recommendations

Dingle Bay Seafood Platter of Tiger Prawns, Smoked Kerry Salmon, Tian of Poached Fish & Mussels

Seasonal Vegetable Soup

Roast Leg of Kerry Lamb, Apricot & Thyme Stuffing, Chateau Potato, Maderia Sauce

OR

Trio of Grilled Fish, Spaghetti Vegetables, White Wine Sauce

Classic Lemon Tart, Lemon Jelly, Crème Chantilly

Freshly Brewed Tea or Filtered Coffee

€ 48



Our Menus

Please note the menu prices are inclusive of one appetiser, one soup OR one sorbet, main course, dessert, tea or coffee

Please note some supplements may apply where you see **

Should you wish to avail of a choice of any course a supplement of €3.50 per person applies

Should you like to include an additional sorbet course a charge of €4.50 per person applies

Special Requests

For any special personal requests regarding menus, we would be very happy to try and accommodate your wishes. We will gladly arrange special dishes for any dietary requirements. Please give prior notice for dietary requirements to ensure that we can meet them adequately.



Evening Buffet Choice

Selection of Freshly Cut Sandwiches, Tea & Coffee €6

Selection of Freshly Cut Sandwiches, Cocktail Sausages, Spicy Potato Wedges, Tea & Coffee €8

Variety of Open Sandwiches, Wraps & Baps to include Smoked Salmon, Seafood, Honey Roast Ham, Sirloin of Beef, Cajun Chicken, String Fries, Tea & Coffee €10

Mini Spring Rolls, Chicken Goujons, Vegetable Samosas, Onion Bhajees, Tea & Coffee €10

The following are also available:

Fish & Chips €4

Sesame Chicken & Noodles €4

Shepherds Pie €4

Steak & Kidney Pie €4

Fishermans Pie €4

Chicken Satay Skewers €3

Buffalo Chicken Wings €3

Salt & Pepper Squid €4

Hot Roast Beef Rolls €4

Steakburger, Bacon & Cheese €4

King Prawn Green Curry €5



Wine Selection

White Wines

Tolten Sauvignon Blanc, Chile €19.50

Crisp, clean & refreshing fruitiness

Gecko Ridge Chardonnay, South Africa €21.00

Full Bodied with Rich Yellow Gold Colour and Citrus and Peach Flavour

Willowglen, Semillion Chardonnay, Australia €21.00

Soft yet dry with weighted fruit and a light touch of oak

Villa Rusinella Frascati DOC, Italy €27.50

A light Dry Wine with very pleasant Light Aromas of Citrus and Apple

Stoneleigh Marlborough, Sauvignon Blanc, New Zealand €36.00

Fragrant of Passion fruit with a Crisp Apple flavour

Chablis, J. Moreau et fils, Burgundy, France €36.00

Made from the Chardonnay Grape. Green, Gold and Aromatic

Red Wines

Tolten, Cabernet Sauvignon, Chile €19.50

A youthful & herby Red

Gecko Ridge Cabernet Sauvignon, South Africa €21.00

Full bodied with Ripe Berry Fruit Flavours

Willowglen, Shiraz/Cabernet, Australia €21.00

Soft & Full Flavoured with lots of fruit

Riscal Tempranillo, Castilla y Leon, Spain €26.00

Spicy bouquet with integrated oak and a long finish

Stoneleigh Marlborough, Pinot Noir, New Zealand €36.00

Full Ripe Fruit displaying Strawberry, Wild berry, and Spicy Plum Characters

Fleurie Domaine de Poncereau Louis Jadot, France €39.00

Soft flowery Aroma with Raspberry fruitiness

A Full and Extensive List of Wines and Champagne is available on request



Sparkling Wine & Champagne

Carrington Brut, Australia <i>Medium, Dry Sparkling Wine</i>	€32.00
Marca Oro Prosecco di Valdobbiadene, Valdo Spumante <i>Dry, loads of Fruit & a great mouthful of bubbles</i>	€45.00
Perrier Jouet NV	€80.00
Moet & Chandon Brut Imperial Vintage	€100.00
Dom Perignon	€250.00

Toast

You can choose one of the following:

A glass of House Wine

A Selection of Sparkling
Wines and Champagnes

“Choice of Drink from the Bar”

Prices for the above toast options are available on request.

