

## | *Our Blas Wedding Package* |



*This Package also includes an arrival drinks reception to include –*

*Dingle Distillery Cocktail & Chilled Beer Tap, Carved Ham on the Bone*

*Or a selection of canapés to include - Smoked Salmon & Chive Filo Crowns, Tempura of Prawns, Coriander & Chili Dressing, Boille Goats Cheese, Avacado & Roast Pimento & Oriental Chicken Skewers, Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies*

### *Your Wedding Menu*

*You choose your menu to include -*

Two Appetizers

One Soup Or One Sorbet

Three Main Courses

One Chicken Main Course | One Meat Main Course | One Fish Main Course

Create your own Dessert Tasting Selection to include 3 options

Or

Cheese Board with a selection of hard and soft cheeses  
with a variety of savoury biscuits, relish and grapes

*From our Celebration and Luxury Menu Selectors*

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Selection of Petit Fours

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Freshly Brewed Tea or Coffee

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Evening Supper to include a variety of freshly cut sandwiches  
and three options from our Celebration and Luxury Menu Selectors

### *Finishing Touches*

Chavari Chairs & Elegant Table Center Pieces

Complimentary Bar Exemption

Block of guest rooms with a special rate

Complimentary overnight stay in a choice of our Presidential Suites

or New Sea View Balcony Suites on your wedding night

2 Complimentary Guest Rooms on the night of your wedding

# CELEBRATION MENU SELECTOR

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## Celebration Appetizer Choices

Warm Salad of Ashes Annascaul Black Pudding, Crispy Pork Belly, Carmelised Apple & Roast Pimento  
Dingle Bay Fishcake, Citrus Salad, Ribbons of Pickled Cucumber, Balsamic Syrup  
Smoked Chicken and Pancetta Salad, Sun blush Tomato, Pinenuts & Basil Oil  
Bouchée of Chicken & Field Mushrooms in a White Wine Cream  
Warm Tartlet of Ardsallagh Goats Cheese, Roast Plums, Crisp Salad Leaves, Roast Pepper Salsa  
Platter of Melon, Citrus Fruits & Strawberries, Natural Yoghurt & Raspberry Essence

## Celebration Soup Choices

Seasonal Vegetable Soup | Potato, Leek & Spring Onion  
Roast Root Vegetable & Herb | Vine Tomato & Roast Red Pepper  
Carrot, Ginger & Orange | Field Mushroom & Thyme | Roast Parshnip & Sweet Potato

## Celebration Meat Main Courses

Roast Center loin of Pork, Savory Stuffing, Apple Compote, Clove & Cider Jus  
Roast Fillet of Pork, Annascaul Black Pudding, Seed Mustard Mash, Cider & Honey Jus  
Roast Leg of West Kerry Lamb, Savoury Herb Stuffing, Chateau Potato, Maderia Sauce

## Celebration Fish Main Courses

Glazed Fillet of Salmon, Ribbons of Vegetables, Shrimp & Vanilla Cream  
Baked Codling Fillet, Mediterranean Vegetable Crust, Wilted Spinach, Tomato Fondue  
Grilled Fillet of Hake, Spicy Crusted Potato, Chorizo, Garden Peas and Lemon Cream  
Grilled Fillet of Codling, Seafood Pie, Baby Spinach, Champagne Cream  
Trio of Grilled Monkfish, Sea Bass & Salmon, Ribbons of Vegetables, White Wine Cream

# CELEBRATION MENU SELECTOR

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## **Celebration Poultry Main Courses**

Pan Fried Supreme of Chicken, Stuffed with Bacon, Black Pudding and Apple, Rosemary Jus  
Pan Fried Supreme of Chicken, Spinach and Sundried Tomato Mousse, Tomato and Basil Sauce  
Panfried Supreme of Chicken, Apricot & Thyme Stuffing, Wild Mushroom Cream  
Traditional Roast Crown of Turkey, Glazed Ham, Savoury Stuffing, Cranberry Compote & Roast Gravy

## **Vegetarian Main Courses**

Crispy Vegetable & Nut Strudle with Sweet & Sour Sauce  
Tartlet of Goats Cheese, Sundried Tomato, Baby Spinach, Tomato & Chili Dip  
Risotto of Butternut Squash, Toasted Pine Nuts, Aged Parmesan Cheese, Sweet Potato  
Open Lasagne of Buffalo Mozzarella, Sun Blush Tomato, Baby Spinach, Aged Parmesan Glaze

## **Celebration Dessert Choices**

Meringue Nest, Raspberry Essence & Seasonal Fruits  
Classic Lemon Tart, Creme Chantilly  
Individual Warm Apple Pie, Sauce Anglaise  
Tropical Fresh Fruit, Tuille Basket, Passion Fruit Sauce  
Warm Seasonal Fruit Crumble, Pumpkin Seed & Ginger Crust, Madagascar Vanilla Ice Cream

## **Celebration Evening Supper Choices**

Cocktail Sausages  
Homemade Chicken Goujons with Dips  
Spicy Potato Wedges

# LUXURY MENU SELECTOR

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## Luxury Appetizer Choices

Flavours of Dingle Bay Tasting Plate - Tian of Crabmeat with Pink Grapefruit,  
Mini Prawn Cocktail, Seared Scallop, Pea Purée

Dingle Skellig Seafood Tasting Plate- Mini Prawn Cocktail,  
Dingle Bay Fishcake, Locally Smoked Salmon

Skellig Surf and Turf Tasting Plate - Tian of Crabmeat, Beggars Purse of Annascaul  
Black Pudding, Apple Purée, Smoked Chicken & Sundried Tomato Salad

Pithivier of Annascaul Black Pudding & Apple, Baby Leaves

## Luxury Soup Choices

Dingle Bay Seafood Chowder

French Onion Soup, Parmesan Croûte

Scallop, Prawn, Saffron & Tomato Broth

## Luxury Sorbet Choices

Champagne with Lemon Jelly | Dingle Gin & Pink Grapefruit | Mojiti with Fresh Blueberries  
Green Apple | Mango & Passion Fruit

## Luxury Meat Main Courses

Panfried Prime Irish Fillet of Beef, Spring Onion Mash,  
Honey Glased Parsnip, a choice of Red Wine Jus or Brandy & Peppercorn Cream  
Roast Tender Rack of West Kerry Lamb, Shepards Pie, Maderia Sauce

## Luxury Fish Main Courses

Trio of Salmon, Turbot & Seabass, Wilted Baby Spinach, Champagne Sauce  
Baked Fillets of Seabass, Pickled Shallots, Prawns & White Wine Sauce  
Roast Monkfish, Baby Spinach, Smoked Salmon Cream  
Grilled Turbot Fillet, Crabcake, Asian Greens, Lemon & Vanilla Cream  
Pan Fried Whole Black Sole on the Bone, Lemon Scented Beurre Blanc  
Grilled Stuffed Whole Lobster, Herb Crumb, Tarragon Cream\*\*

\*\*Supplement applies

# LUXURY MENU SELECTOR

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## **Luxury Poultry & Game Main Courses**

Confit Let of Duck, Pan Fried Breast, Asian Greens, Orange & Roast Plum Glaze  
Seared Breast of Guinea Fowl, Roast Squash and Pearl Onion, Port Reduction

## **Vegetarian Main Courses**

Crispy Vegetable & Nut Strudle with Sweet & Sour Sauce  
Tartlet of Goats Cheese, Sundried Tomato, Baby Spinach, Tomato & Chili Dip  
Risotto of Butternut Squash, Toasted Pine Nuts, Aged Parmesan Cheese, Sweet Potato  
Open Lasagne of Buffalo Mozzarella, Sun Blush Tomato, Baby Spinach, Aged Parmesan Glaze

## **Luxury Dessert Choices**

Glazed Crème Brûlée, Viennese Biscuit  
Warm Sticky Toffee Pudding, Butterscotch Sauce, Madagascar Vanilla Ice Cream  
Dark Chocolate Mousse, Vanilla Ice Cream, Tuille Basket  
Apple & Cinamon Pie  
White & Milk Chocolate Souffle  
Mint & White Chocolate Cheesecake  
Belgian Chocolate Delice, Sesame Snap  
Selection of Irish Farmhouse Cheese served with Grapes & Savoury Biscuits

## **Luxury Evening Supper Choices**

Duck Spring Rolls  
Vegetable Samosas  
Bacon & Sausage Butties  
Fish & Chip Cones  
Mini Beef Burger Sliders  
Chicken Satay Skewers  
Hot Dogs, Carmelised Onions, Mustard & Pickles  
Mini Chicken or Beef Pittas, Stir-fry Veg, Dipping Sauce