

supplementary menu options

Supplementary cost shown in brackets

Please select one of any of the following options per course in place of the standard wedding breakfast

Starters

- Smoked Greenland halibut over baby spinach salad finished with lemon and dill dressing (€3.00)
- Smoked salmon parcels filled with cream cheese and chives on a fresh tomato and herb salsa with a fresh herb dressing (€4.00)
- Individual melon filled with seasonal fruits and lemon sorbet (V) (€2.50)

Main courses

- Roast seasoned chump of lamb served on a bed of braised red cabbage served with a red wine and shallot sauce (€5.00)
- Pan fried breast of duck served on a bed of pureed horseradish flavoured celeriac served with lightly flavoured cognac sauce garnished with seasonal mushrooms (€5.00)
- Fillet of beef topped with Brussels pâté and finished with a Madeira sauce garnished with diced fresh tomatoes and crisp bread croutons (€6.50)
- Pan fried fillet of pork on olive oil scented mash flavoured with diced apple served with a cream masala sauce garnished with lightly roasted cherry tomatoes (€4.50)
- Baked fillet of turbot served on a bed of baby spinach served with a cream saffron sauce garnished with diced tomato and chives (€5.50)

Desserts

- Trio of chocolate, chocolate torte, chocolate tart and white chocolate lattice served with a fresh raspberry coulis (€4.00)
- Iced hazelnut praline parfait, frozen rich parfait of praline and hazelnuts served with a red berry coulis (€2.00)
- Toffee and pecan nut cheesecake, a rich cheesecake of toffee and pecans served with a butterscotch sauce (€2.50)
- Chocolate and marble torte, a rich cream torte of white and dark chocolate served with a fresh mint Anglaise sauce (€2.50)

