

WEDDING MENU

STARTER

Irish Smoked Salmon, Pickled Cucumber, Crispy Capers & Soda Bread (1a,8,13)
Beef Bresaola Carpaccio, Lemon Ricotta & Grana Padano (4)
Miso-Glazed Baked Aubergine, Coconut Chilli Oil, Crispy Onions (v) (1a,10,11,13)
Roasted Tomato & Red Pepper Soup, Sea Salt Focaccia (v) (1a)
Beef Ragù Ravioli, Spicy Tomato Sauce & Parmigiano Reggiano (1a,4,7,13)
Whipped Goat's Cheese, Black Fig, Pistachio Salad & Sherry Vinegar Dressing (vg) (1a,3f,4,13)

MAINS

Pan-Seared Sea Bass, Black Rice Risotto, Tomato Vierge Dressing (4,8,13)
Slow-Cooked Feather Blade Beef, Butter Mash, French Beans & Shallot Red Wine Jus (4,13)
10oz Ribeye, Caramelised Onion Purée, Hand-Cut Fries & Peppercorn Sauce (1a,4,13) (8 supplement)
Roast Chicken Supreme, Colcannon Potato, Asparagus & Butter Emulsion (4)
Chargrilled Broccoli, Rosemary Cannellini Beans, Green Chilli Salsa Verde (v) (13)
Pan-Fried Cod on Crab & Citrus Butter Linguine Pasta, Basil Salad (1a,5a,7,8,13)

DESSERTS

Fresh Strawberries, Raspberry Sorbet & Prosecco (v) (13)
Chocolate Heart, Raspberry Gel Centre & Vanilla Ice Cream (1a,4,7,10)
Vanilla Ice Cream Sundae, Pecans, Honeycomb & Dulce de Leche Sauce (3d,4,7)
Chocolate Brownie, Fresh Raspberries & Whipped Caramel Mascarpone (1a,4,7,10)
Dark Chocolate Mousse, Amarena Cherries & White Chocolate Crunch (v) (1a,4,10)
Lemon & Lavender Tart with Honey Cream (1a,4,7,10)

Package 1 | Choose 2 Starters, 2 Main Courses & 2 Desserts

Package 2 | Choose 3 Starters, 3 Main Courses & 3 Desserts

Package 3 | Choose 4 Starters, 4 Main Courses & 4 Desserts

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts,
3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D- Pecans, E-Brazil, F-Pistachio, G- Macadamia, H-Walnut), 4 Milk,
5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp),6 Mollusc,7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide &
Sulphites, 14 Lupin, (gfa)- Gluten Free Available

BEVERAGES FOR EVERY MOMENT

Wedding Wine Packages

Wedding Package 1 & 2

Red: Maubet Rouge | Tannat & Merlot | France

White: Maubet Blanc | Sauvignon & Ugni Blanc | France

Wedding Package 3

Choose 1 Red, 1 White & 1 Rose

Red:

Leguas Douro Touriga Franca & Tinta Roriz | Portugal

Here and There Malbec | South Africa

Momento Rioja | Spain

White:

Via Romana Pinot Grigio | Italy

Capeography Sauvignon Blanc | South Africa

O Profundo Albarino | Spain

Rosé:

Esperance Grenache Rosé | France

Raise Your Glass to Beverage Upgrades & Add-Ons

Arrival Drinks Reception Champagne Upgrade	10pp
Arrival Drinks Reception Cocktail Upgrade	10pp
Signature Cocktails	14ea
Summer Spritz Cocktail Station	12pp
Prosecco & Beer Toast Drink (50/50)	8pp
Mulled Wine or Hot Toddy	8pp
Toast Digestive Liqueur	6pp
Bottled Mineral Water	5.75ea

Something Special for a Memorable Toast

Muga Prada Enea Gran Reserva Magnum (1.5L)	375
Muga Rioja Reserva Jeroboam (3L)	270
Muga Rioja Seleccion Especial Jeroboam (3L)	450
Gabriele Scaglione Langhe Rosso Magnum (1.5L)	160
Bodegas Jose Pariente Verdejo Magnum (1.5L)	115
Bottle of Mumm Champagne (750ml)	140
Bottle of Perrier Jouet Champagne (750ml)	170
Bottle of Veuve Clicquot NV Champagne (750ml)	190
Bottle of Ruinart Brut Champagne (750ml)	220
Bottle of Veuve Clicquot Rosé Champagne (750ml)	200
J. Charpentier Brut Reserve NV Champagne Magnum (1.5L)	250

Whiskey Trolley Experience

Savour a selection of premium whiskeys, carefully presented and poured to perfection by our expert staff. Whether enjoyed neat or on the rocks, our whiskey trolley offers a refined experience for every guest to enjoy.

Redbreast 12 Year Old Irish Whiskey	175
Redbreast 15 Year Old Irish Whiskey	270
Green Spot Irish Whiskey	160
Yellow Spot Irish Whiskey	220
Jameson Black Barrel Irish Whiskey	150
Midleton Very Rare Irish Whiskey	480
Nikka Japanese Whiskey	215
Johnnie Walker Blue Label Scotch	520
Johnnie Walker Black Label Scotch	130
Eagle Rare Bourbon	135
Trolley Hire (Minimum order of 4 bottles)	200

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KIDS WEDDING MENU

STARTER

Garlic & Cheese Dough Knots, Basil Tomato Sauce (vg)

MAINS

Homemade Fish Fingers & Mash (4,8)

Grilled Chicken & Seasonal Vegetable (gf) (1a,4,7)

Kids Cheeseburger & Fries (1a,4,7)

Pasta of the Day, Tomato Sauce or Butter & Parmesan (vg) (1a,4)

DESSERTS

Seasonal Fruits Bowl (v) (gf)

Vanilla Ice Cream, Caramel Sauce (vg) (gf) (4)

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5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp),6 Mollusc,7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds,
12 Mustard, 13 Sulphur dioxide & Sulphites, 14 Lupin, (gfa)-Gluten Free Available, (gf)-Gluten Free, (v)-Vegan, (vg)-Vegetarian