

Weddings







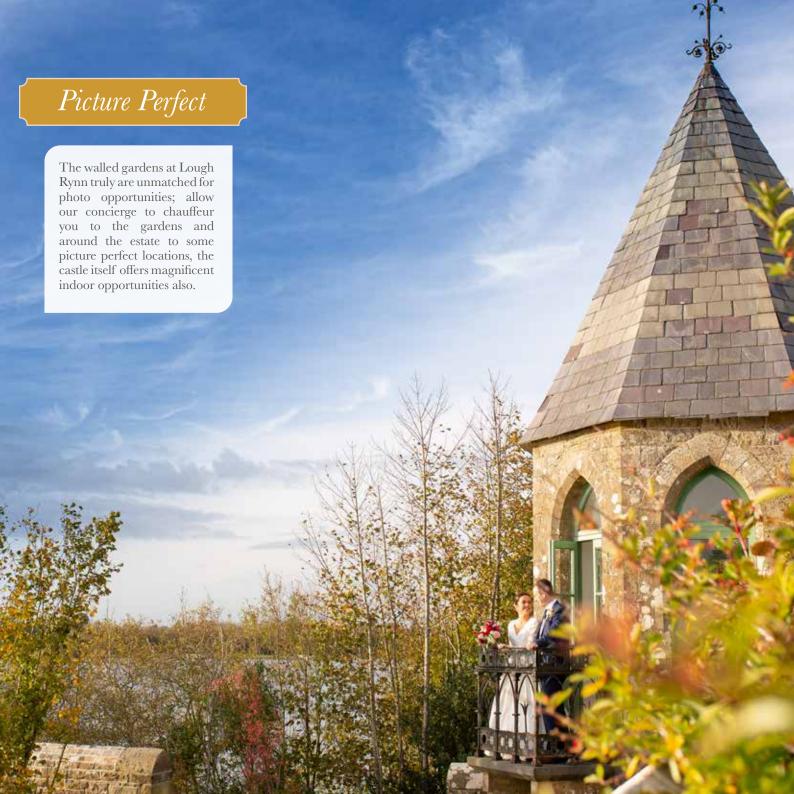
















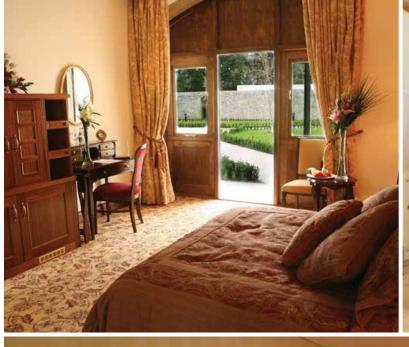




















Arrival Drinks

Champagne Reception

- House Champagne Blanc de Blancs, Marcel Moineaux - €10.50 per glass
- Champagne Moet & Chandon N. V €15 per glass
- Prosecco €7.50 per glass

Wine Reception

- House Wine €5.95 per glass
- Mulled Wine €6.50 per glass
- Cremant d'A'lsace Bestheim €9.50 per glass (Sparkling)

Other Wedding Drinks

- Pimms €8. 00 per glass
- Kirr €10.00 per glass
- Cocktails from €9.50 per glass
- Alcoholic Summer Punch €6.50 per glass
- Non Alcoholic Summer Punch €4.00
- Hot Whiskeys €6.50 per glass
- Hot Ports €6.50 per glass
- Bottle Beers €5.50 per bottle

Gin or Whiskey Bar

• Price €9.50 pp

Arrival Food

Canapés

- Red Onion and Cashel Blue Cheese Tartlet
- Mini Chicken & Mushroom Vol au Vent
- Vegetable Spring Rolls with Tomato Jam
- Crispy Black Pudding and Apple Wonton
- Bruschetta of Scallops and Chorizo
- Peking Duck Spring Rolls with Hoi Sin Sauce
- Tempura Fried Prawns with Chilli Jam
- Irish Smoked Salmon on Homemade Guinness Bread
- Foie Gras Terrine on Toasted Brioche
- Cherry Tomato with Buffalo Mozzarella Cheese
- Smoked Salmon Roulade with Cream Cheese
- Herb Rolled Goats' Cheese
- Spiced Chicken Wrapped in a Mini Flour Tortilla
- Carpaccio of Beef with Fresh Horseradish Crème Fraîche

Please choose four pieces per person at €8.50

- Selection of Chef's Luxurious Sandwiches €5.00 per person
- Freshly Baked Scones €3.50 per person
- Selection of Mini Sliders €6.50 per person
- Charcuterie Grazing Table €9.95 per person (minimum order of 50 guests)
- **Donuts & Macaroons** €3.50 per person (minimum order of 50 guests)



The Walled Garden Menu

€72 per person (Excl. wine)

Starters

Smoked Chicken Caesar Salad, Bacon Lardons, Garlic Croutons & Parmesan Shavings

Salmon Fishcake, Cucumber Ribbons, Caper & Red Onion Salsa, Lemon Aioli

Chicken and Mushroom Bouchée, Creamy Chablis Reduction

Vegetable Spring Roll, Asian Slaw, Sweet Chili Sauce Plum Tomato, Mozzarella & Basil Tartlets topped with Caramelised Red Onion

Soup

Cream of Vegetable Soup
Leek and Potato Soup with a Chives Garnish
Cream of Carrot and Coriander Soup
Roasted Butternut Squash & Sweet Potato Soup

Main Course (choice of two main courses)

Slow Cooked Beef, Horseradish Croûte, Creamed Potato, Red Wine Jus

Supreme of Chicken, Gratin Potato, Green Peppercorn Veloute

Traditional Turkey & Ham, Sage & Onion Stuffing, Cranberry Jus

Herb Crusted Salmon, Spring Onion Crushed Potato, Lemon & Dill Butter Sauce

Fillet of Hake, Potato Fondant, White Wine & Chive Sauce

Dessert

Raspberry & White Chocolate Roulade, Fruit Coulis Strawberry Cheesecake, Blackberry Coulis, Mint Chocolate Ice Cream

This Menu includes:
• One Starter

One Dessert

A Choice of Two Main Courses

Freshly Brewed Tea & Coffee

Spicy Pear, Toffee & Pecan Pudding, Caramel Sauce, Honeycomb Ice Cream

Apple & Berry Crumble, Vanilla Ice Cream Chocolate Brownie, Honeycomb Ice Cream Caramelized Lemon Tart, Raspberry Sorbet

Freshly Brewed Tea & Coffee

House Wine €22 per bottle



This Menu includes:

- Two Starters
- Sout
 - A Choice of Two Main Courses
- One Dessert
- Freshly Brewed Tea & Coffee

€78.00 per person (Excl. wine)

Starters (choice of two starters)

Tian of Smoked Chicken and Mango, Basil Oil, Sakura Cress

Roulade of Chicken, Sun Blush Tomato Mousse, Couscous, Cream Reduction

Salmon & Prawn Roulade, Citrus & Herb Crème Fraîche

Thai Fishcake with Coconut & Chili Mayo, Coriander Oil, Mango Salsa

Pressed Pork Belly, Sautéed Savoy Cabbage, Celeriac Puree

Warm Tartlet of Ardsallagh Goats Cheese & Caramelized Red Onion

Soup

Cream of Cauliflower with Chilli Beignets Cream of Carrot & Coriander Soup

Roasted Tomato & Red Pepper Soup with Basil Oil

Cream of Celeriac & Thyme Soup

Leek and Potato Soup with a Chives Crème Fraîche

Main Course (choice of two main courses)

Pan Fried Fillet of Beef, Creamed Potato, Mushroom & Onion Duxelle, Red Wine Jus

Pan Fried Rump of Lamb, Garlic Dauphinoise, Spinach & Ratatouille, Thyme Reduction

Supreme of Chicken, Gratin Potato, Tarragon & Shallot Cream Sauce

Seared Guinea Fowl, Château Potato, Wild Mushroom Sauce

Pan Fried Fillet of Seabass, Sweet Potato Fondant, Saffron Velouté

Roast Fillet of Cod, Bacon Mash, Spinach, Clam & Shallot Sauce

Dessert

Trio of Mini Dessert, Chocolate Sauce

Chocolate Mousse, Pistachio Crumb, Raspberry Sorbet

Baileys Cheesecake, Mint Chocolate Ice Cream

Raspberry Crème Brûlée, Shortbread Biscuits

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Banoffee Pie, Chocolate Sauce

Freshly Brewed Tea & Coffee

House Wine €22 per bottle



The Castle Menu

€85.00 per person (Excl. wine)

Starters (choice of two starters)

Irish Crab & Smoked Salmon wrapped in Nori Seaweed, Mustard & Lemon Crème Fraîche

Ham Hock & Pea Terrine, Piccalilli, Candied Nut, Basil Oil

Beetroot Cured Salmon, Fennel & Ginger Puree, Crushed Caper Salsa

Confit of Duck Leg, Ratatouille, Grand Marnier Jus Seared Scallops, Pressed Pork Belly, Savoy Cabbage, Carrot & Apple Purée

Pan Fried Foie Gras, Fruit Chutney, Toasted Brioche, Plum Sauce

Soup

Cream of Cauliflower with Chilli Beignets Honey Roasted Parsnip Soup with Parmesan Croute Wild Mushroom Soup, Thyme Cream Classic French Onion Soup with Gruyere Croutons Roasted Aubergine and Red Pepper Soup with Basil

Sorbet

Oil

Gin & Raspberry Sorbet Earl Grey & Lemon Sorbet Blood Orange Sorbet Lime & Ginger Sorbet Rhubarb Sorbet

This Menu includes:

- Two Starters

- A Choice of Two Main Courses A Choice of Two Desserts
- Friendly Brewed Tea & Coffee

Main Course (choice of two main courses)

Pan Fried Fillet of Beef, Shallot Puree, Roasted Vine Cherry Tomato, Red Wine Jus

Rack of Lamb, Ratatouille & Sautéed Spinach, Celeriac Gratin, Garlic & Thyme Jus

Supreme of Corn-fed Chicken Wrapped in Parma Ham, Rosti Potato Cake, Wild Mushroom & Madeira Sauce

Pan Fried Duck Breast, Creamed Colcannon, Red Cabbage, Mulled Spice Jus

Seared Halibut, Baby Leeks, Sweet Potato Fondant, Carrot Puree, Lemon Cream

Fillet of Monkfish wrapped in Parma Ham, Saffron Potato, Sautéed Sapphire, Saffron Velouté

Pan-fried Sea Trout, Garden Pea Risotto, Sautéed Asparagus, Mussel Velouté

Dessert (choice of two desserts)

Trio of Mini Dessert, Chocolate Sauce

Chocolate Mousse, Pistachio Crumb, Raspberry Sorbet

Lemon Meringue Pie, Blackcurrant Sorbet, Mixed Berries

Raspberry Crème Brûlée, Shortbread Biscuits Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

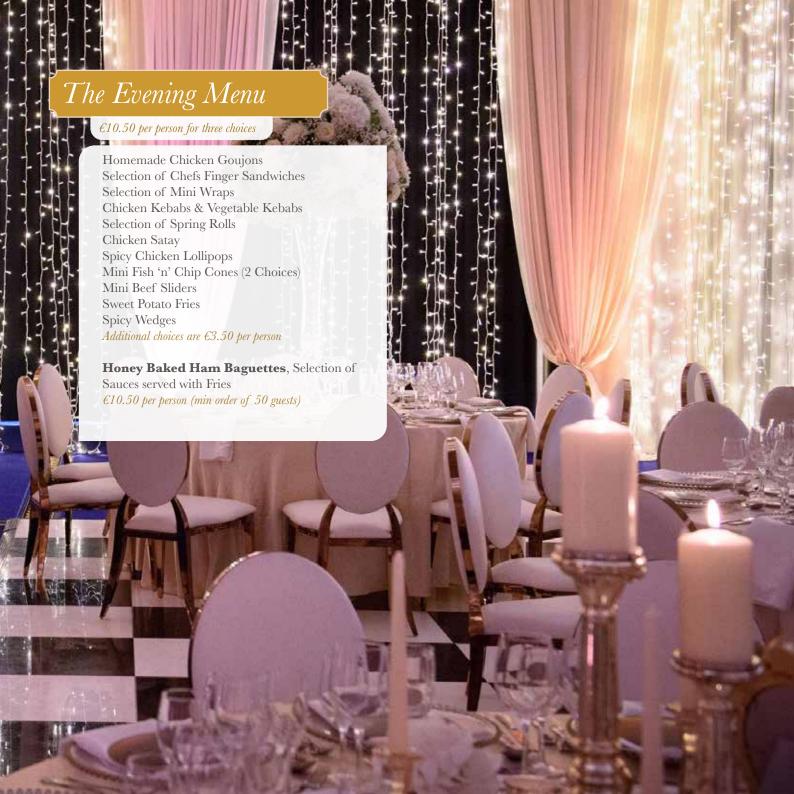
White Chocolate & Raspberry Cheesecake, Irish Cream Liquor Ice Cream

Apple Tar Tatin, Honey Comb Ice Cream, Freeze Dried Strawberry

Selection of Cheeses with Savoury Biscuits

Freshly Brewed Tea & Coffee

House Wine €22 per bottle







Winter Weddings

Available Jan/Feb/March /Nov

All-Inclusive Winter Wedding Package €80 per person

Arrival Reception for all guests

5 Course Meal selected from our Walled Garden Menu

Half bottle of our specially selected Wine per person

Evening Buffet

The Bridal Suite and two additional bedrooms complimentary on the wedding night*.



* TGC's apply



Notes







