



## 2017 PRIVATE WEDDING MENUS

As at January 2017



### PHILOSOPHY

Our Head Chef David Rice brings with him a wealth of influences from his time at Chapter One, Dublin's Michelin Star Restaurant, and his overseas stints at River Café, Jamie Oliver's Fifteen and Gordon Ramsay's Claridges. He won Best Use of Local Ingredients 2009 at the Georgina Campbell Awards and has a passion for using what is in season as well as what is available/produced locally or in our own organic garden. He has created this combination of courses being conscious of them being complementary to each other.

All of our food is homemade. So if you have a particular favourite dish or would like our chef to develop a variation of any dish, let us know and we can discuss it with David. We are also able to meet dietary requirements with advance notice.

**Note that these are our final menus for 2017. It covers everything you need for a One Day Wedding.**

**If you are having additional days, then please refer to our Casual Dining Menus for the rehearsal and/or recovery day food options.**

## For Something Different & Special ---

This is our most popular choice for Weddings. The idea of a tasting menu is that you don't need choices as it is YOUR menu choice that has been developed specially for your wedding. For this we suggest:

### **Chef's 4 Course Tasting Menu**

Set Starter, Fish Course, Meat Course, Dessert €80 per person

### **Chef's 5 Course Tasting Menu**

Set Starter, Fish Course, Sorbet, Meat Course, Dessert €85 per person

## OR You Can Design Your Menu with Courses & Choices

### **Start by Choosing Your Base Menu**

Formal 3 course set meal – Starter, Main Course, Dessert €70 per person  
OR Planquet Sharing 3 course set meal

### **Then Add Additional Choices within Courses (if you wish)**

For each choice of Starter, Soup or Dessert Course Add €5 per person  
For a choice of Main Course Add €10 per person  
For an Assiette of Desserts (Trio) or a choice Add €5 per person

### **Then Add Additional Courses (if you wish)**

Add a Soup Course Add €5 per person  
Add a Sorbet Course Add €5 per person  
Add Tea and Coffee at the Table Add €2.50 per person  
Add Tea, Coffee and Petit Fours at the Table Add €5 per person  
(But remember we include tea and coffee in the Red Room all night long – Free of Charge – so you may not need this)

## And Then There Are the Other Options ---

Canapes (tabled)	<ul style="list-style-type: none"><li>○ Antipasta Platters € 9 per portion</li><li>○ Skewer Platters € 9 per portion</li></ul>
Canapes (served)	<ul style="list-style-type: none"><li>○ Choice of 3 €10 per person</li><li>○ Choice of 4 €11 per person</li><li>○ Choice of 5 €12 per person</li></ul>
Nervous Nibbles	<ul style="list-style-type: none"><li>○ Pre-ceremony or lunch €10 per person</li></ul>
Supper	<ul style="list-style-type: none"><li>○ Mix &amp; Match (choose 2) € 8 per person</li><li>○ Gourmet Chef's Supper and Mix &amp; Match €10 per person</li><li>○ Gourmet Chef's Supper only €12 per person</li></ul>

## BREAKFAST

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Breakfast is included in the price of the House. You choose a 2 hour time slot that suits your group and checkout time. We also have gluten free cereal and bread available on request. We provide a full continental buffet selection which includes:

- Fresh fruit salad
- A variety of fruit yoghurts
- Several cereals
- Jugs of Fruit Juice
- A selection of homemade brown bread, croissants, pastries and toast
- And unlimited pots of tea and coffee

We also do a hot breakfast selection which includes:

- Full Irish Breakfast – Sausages, Bacon, Eggs, Black & White Pudding, Tomatoes, Mushrooms
- Homemade Pancakes with Fruit and Maple Syrup
- French Toast
- Cheese and Tomato Omelette

## ANYTIME SNACKS /LUNCH / AFTERNOON TEA

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For those who are getting ready at the House before the ceremony, a light lunch or late afternoon snack food, you might like to offer the House Residents the following:

### Individual Options

- Homemade Soup and Bread €5 per person
- Homemade Scones, Jam and Cream €5 per person

**Sharing Options** – Just choose how many portions:

- Selection of Homemade Open Sandwich Platters €9 per portion
- Cheese Board - Selection with fruit, crackers, bread €9 per portion
- Antipasta Platters (selection of cheeses, meats & others) €9 per portion



## NERVOUS NIBBLES

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The morning of a wedding is such a special time when spirits are high and adrenaline levels are even higher! This is a crucial time to ensure that the bride and groom and the bridal party have some light bites to tide them through until after the ceremony.

We find that what works best is bites that can be eaten on the go and of course be lipstick proof!

A Selection Platter of the following:

- Duck Spring Rolls
- Bowls of Wedges with a Selection of Dips
- Prawn Tempura
- Brunch Quiche
- Crispy Brie Cheese

## DRINKS RECEPTION - CANAPES (Passed Around)

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### Meat Options

Confit Duck Burgers with Pickled Cucumber  
Smoked Chicken Fritters with Paprika Aioli  
Bacon & Cabbage Spring Rolls  
Chicken Liver Pate, Toasted Brioche & Fig Jam  
Beef Carpaccio with Celeriac and Apple

### Vegetarian Options

Wild Mushroom Arancini (Risotto Balls)  
Red Onion & Blue Cheese Tart  
Baked Baby Peppers with Salsa Verde Crumb  
Goats Cheese Fritters with Fig Jam  
Mozzarella & Tomato Crostini  
Soup Shots

### Fish Options

Spiced Crusted Tuna with Avocado Puree  
Mini Fish & Chips  
Crab & Sweet Corn Spring Rolls  
Seafood Chowder Shots

### Sweet Options

Mini Scones with Jam & Cream  
Profiteroles

## DRINKS RECEPTION - CANAPES (Tabled)

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If you wish to have Sharing Platters on tables around the house instead of served Canapes, then we have two options:

- Antipasta Platters – selection of hams, meats, cheeses and vegetables with bread chunks
- Skewer Platters – Selection of chicken Satay, Lamb Kofta and Marinated Prawn Kebabs

## WEDDING BANQUET – Spring/Summer

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### Starters

- Warm Pulled Chicken Caesar Salad with Crispy Pancetta and Parmesan Sourdough Croutons
- Toonsbridge Buffalo Mozzarella Salad with Oven Dried Tomato, Black Olives and Toasted Pine Nut and Pesto Crostini
- Seared Carpaccio of Beef with Rocket, Truffle Aioli, Salsa Verdi and Sweet Potato Crisps
- Duck Liver Parfait with Toasted Brioche, Candied Walnuts, Confit Onion Jam and an Apple and Watercress Salad
- Herb Cured Salmon with a Cucumber and Mint Salsa, Horseradish Yoghurt and a Shaved Fennel and Orange Salad
- Spiced Monkfish Fritter with Warm Tartar Sauce Crushed Garden Peas and Curried Shoestring Potatoes
- Asparagus, Pea and Feta Cheese Quiche with Pea Shoots and a Slow Roast Tomato Tapenade

### Main Course - Fish

- Locally caught 6oz fillet of Freshly Caught Fish **OR** a Duo (Two pieces cooked two ways). Served with an accompaniment of your choice:
  - Cauliflower Purée, Buttered Asparagus and Crisp Pancetta **OR**
  - Prawn and Pea Risotto Cake, Wilted Garlic Spinach and Smoked Paprika Aioli **OR**
  - Fricassee of Summer Greens with Tarragon Cream and Vegetable Crisps

### Main Course - Meat

- 8oz Irish Hereford Fillet Steak (cooked pink or well) served with a Mushroom and Tarragon Ragu, Asparagus and Béarnaise sauce (*add €7.50 supplement*)
- Slow Cooked Beef Cheek served with a Mushroom and Onion Tart, Roasted Garlic Croquette, Parma Ham Wafer and a Red Wine Jus
- Beef Tasting Plate – A Duo of Roasted Rib of Beef and Slow Cooked Beef Cheek with a Mushroom Tart, Roasted Garlic Croquette, Parma Ham Wafer and Red Wine Jus (*add €5 supplement*)
- Roast Rump of Irish lamb with a Creamed Leek, Artichoke and Parmesan Tart, Carrot Purée and Mint Jus
- Slow Cooked Pork Belly with a Black Pudding Potato Cake, Salsa Verde and Sweet Onion Jus
- Pan Fried Free-Range Chicken with a Chorizo and Smoked Chicken Fritter, Truffled Baby Leeks and a Tarragon Jus

### Desserts

- Ballinacurra House Eton Mess - Homemade Vanilla Meringue with Summer Berries and Lemon Curd
- Buttermilk Pannacotta with Poached Rhubarb and Lemon Shortbread Biscuits
- Lemon Curd Tart with Vanilla Meringue and Fresh Raspberries
- Chocolate Brownie Bar with a White Chocolate Mousse and Toasted Hazelnuts
- Vanilla Crème Brûlée with Pistachio Biscotti and Summer Berries
- Tiramisu Trifle with Salted Caramel Ice Cream and Crushed Salted Peanuts

**All main course served with minted new potatoes and roasted summer vegetables**

## WEDDING BANQUET – Autumn/Winter

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### Starters

- Crispy Confit Duck Leg with a Mustard Pomme Purée, Red Cabbage Chutney and a Raisin Jus
- Slow Cooked Pork Belly with Black Pudding, Pea and Tarragon Purée and Cider Jus
- St Tolas Goats Cheese Salad with Spice Roasted Butternut Squash, Pickled Beetroot, Honey Vinegarette and Toasted Walnuts
- Wild Mushroom Tart with Onion Purée, Parmesan Shavings, Rocket Salad and a Basil Pesto Aioli
- Warm Smoked Salmon with a Potato and Dill Pancake, Pickled Cucumber and Hollandaise Sauce
- Crispy Poached Salmon and Prawn Fishcakes with Wilted Spinach and a Smoked Paprika Aioli
- Baked Butternut Squash Risotto Cake with Parmesan Cream and Curried Pumpkin Seeds and Parmesan Shavings

### Main Course – Fish

- Locally caught 6oz fillet of Freshly Caught Fish **OR** a Duo (Two pieces cooked two ways). Served with an accompaniment of your choice:
  - Chorizo, Roasted Pepper and Butter Bean Ragu with a Tarragon Aioli OR
  - Creamed Cauliflower, Prawn Tempura and Buttered Cabbage OR
  - Celeriac Gratin, Braised Leeks and Dill Veloute

### Main Course – Meat

- 8oz Irish Hereford Fillet Steak (cooked pink or well) served with a Mushroom and Tarragon Ragu, Curly Kale and Béarnaise Sauce (*add €7.50 supplement*)
- Slow Cooked Beef Cheek served with Roasted Mushroom Tart, Celeriac Purée, Buttered Kale Croquette and Red Wine Jus
- Beef Tasting Plate – A Duo of Roasted Rib of Beef and Slow Cooked Beef Cheek with a Mushroom Tart, Roasted Garlic Croquette, Watercress and Red Wine Jus (*add €5 supplement*)
- Roasted Loin of Venison with a Celeriac Gratin, Buttered Kale, Sweet Potato Crisp and a Thyme and Pear Jus (*add €5 supplement*)
- Roasted Duck Breast with the Confit Duck Leg Croquette, Spiced Puy Lentils, Glazed Carrots and Beetroot Jus
- Roasted Guinea Fowl with Parsnip Purée, Smoked Bacon Crisp, Chicken Jus and a Potato and Turnip Gratin

### Desserts

- Warm Caramelised Apple Crumble with Vanilla Ice Cream and Creme Anglaise.
- Pear and Almond Tart with Ginger Ice Cream and Vanilla Anglaise
- Chocolate and Hazelnut Brownie Pudding and Salted Caramel Ice Cream
- Sticky Toffee Date Pudding with Vanilla Ice Cream and Crushed Walnuts
- Black Forest Eton Mess with Chocolate Meringue and Marinated Cherries and Chocolate Shavings
- Passionfruit Crème Brûlée with a Blood Orange Sorbet and Shortbread Biscuits

**All main course served with Rosemary Roasted Potatoes and Roasted Winter Vegetables**

## Optional Courses for Either Season \_\_\_\_\_

### **Soup**

- Roasted Butternut Squash Soup with a Hint of Chilli
- Leek and Truffle Soup
- Spring Vegetable & Barley Broth
- Cream of Celeriac and Smoked Bacon Soup
- Creamy Ballinacurra Seafood Chowder (*Supplement €2.50 per person*)

### **Sorbet**

- Mango & Passionfruit Sorbet
- Lemon & Lime Sorbet
- Champagne Sorbet

## Vegetarian/Allergen/Coeliac Options \_\_\_\_\_

We suggest you leave these options to the Chef's to decide the best option to go with your Wedding Banquet. These will be along the lines of:

### **Starters**

- Beetroot, Walnut and Celeriac Salad with Tempura Vegetables
- Baked Butternut Squash Risotto Cake with a Salsa Verde
- Pea and Tarragon Soup with Crème Fraiche

### **Main Courses**

- Spiced Puy Lentil Shepherd's Pie with Slow Roasted Tomatoes and a Roasted Carrot, Parsnip and Cumin Mash
- Oven Baked Mushroom and Celeriac Ragu wrapped in a Herb Crepe and served with Salsa Verde
- Pan Fried Rosemary Polenta Cake with Courgette Tempura and Pepperonata

### **Desserts**

- Marinated Cherries with Sorbet and Vanilla Meringue
- Orange, Almond and Polenta Cake with Vanilla Syrup and Berries

## PLANQUET SHARING PLATTER OPTION

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Some people prefer a slightly more casual style of Wedding Meal. We have developed our Planquet option for sharing platters of the Starters and Desserts. So choose 2 starters and 2 desserts from the options below, to be served on sharing platters for the tables to share. And then pick a plated main course from our Wedding Menu for your Season.

### Starters – choose 2

- Slow Cooked Pork Belly with Black Pudding, Pea and Tarragon Purée and Cider Jus
- Warm Smoked Salmon with a Potato and Dill Pancake, Pickled Cucumber and Hollandaise Sauce
- Crispy Poached Salmon and Prawn Fishcakes with Wilted Spinach and a Smoked Paprika Aioli
- Smoked Chicken, Mushroom and Tarragon Tarts with Béarnaise Sauce
- Roasted Butternut Squash and Feta Risotto Cakes with Basil Aioli
- OR our Anti pasta platters as a single option

### Main – choose 1

- From our Main Course Seasonal options – served with sharing bowls of seasonal potatoes and vegetables

### Desserts – choose 2

- Mini Eton Mess with Lemon Curd and Seasonal Berries
- Chocolate and Hazelnut Brownie with Vanilla Cream
- Pear and Almond Tart with Crème Anglaise
- Mini Pannacotta with Poached Rhubarb and Crushed Ginger Nut Biscuits
- Mini Tiramisu with Chocolate Shavings
- OR our Cheese Board platters as a single option

## LATE NIGHT SUPPER

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### Mix n Match Supper (served in bowls throughout the house) - Choose 2

- Slider Platter – selection of pulled pork, beef and chicken sliders
- Bowls of Wedges with a Selection of Dips
- Posh Bacon Butties with Smoked Cheese & Relish
- Cheese Board with crackers, fruit and relish
- Mini Fish & Chips Buckets
- Skewer Platter – Chicken with Peanut Satay Sauce & Lamb Kofta with Raita
- Warm Donuts with Hot Chocolate Sauce

### Gourmet Chef's Supper (cooked and served from Outdoor Kitchen) – Choose 1

- Hot Dog Stand – Gourmet Sausages from the BBQ served with a Brioche Bun and Sautéed Onion **OR**
- Homemade Pizzas - Our most popular suppers are the Homemade Pizzas in the Italian wood-fired oven.