



## 2016 PRIVATE WEDDING MENUS

As at January 2016



### 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.

We charge a fixed 12.5% service charge on all food and beverages which covers service, house and table setups and the long list of 'What's Included'.

### **Start by Choosing the Number of Courses You Would Like to Have**

3 course meal – Starter, Main Course, Dessert	€60.00 per person
4 course meal - Starter, Soup, Main Course, Dessert	€65.00 per person
5 course meal - Starter, Soup, Sorbet, Main Course, and dessert	€70.00 per person

### **Maybe Add Some Additional Choices or Courses**

Add a choice of Starter or Soup or Dessert Course	Add €5.00 per person Per course
Add a choice within the Main Course	Add €7.50 per person
Add a Cheese Course	Add €7.50 per portion
Add Petit Fours for the Table to share	Add €2.50 per person
Or if you would like an Assiette of Desserts (Trio)	Add €5.00 per person
Add Tea and Coffee served at the Table (but remember that you already have tea and coffee served in the Red Room after dinner all night long – Free of Charge)	Add €2.50 per person

### **Or for Something Different & Special**

This is our most popular choice for Weddings. The idea of a tasting menu is that there are no 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	€67.50 per person
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#### **Chef's 5 Course Tasting Menu**

Set Starter, Fish Course, Sorbet, Meat Course, Dessert	€72.50 per person
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## 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 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:

### Other Options

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|---|-------------------|
| ○ Homemade Soup and Bread   | €5.00 per person  |
| ○ Homemade Scones, Jam and Cream                                  | €5.00 per person  |
| ○ Selection of Homemade Open Sandwich Platters                    | €7.50 per portion |
| ○ Cheese Board Selection with fruit, crackers and bread           | €7.50 per person  |
| ○ Antipasta Platters (selection of cheeses, meats and condiments) | €7.50 per person  |



## 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:

€7.50 per person

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

## DRINKS RECEPTION - CANAPES

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Choose any 3 from the following list - €9.00 per person

### 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  
Parma Ham & Smoked Tomato Bruschetta  
Mini Pork Sliders  
Mini Caesar Salad with Smoked Chicken  
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  
Macaroni Cheese Balls in Espresso Cup

### Fish Options

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

### Sweet Options

Mini Scones with Jam & Cream  
Profiteroles

Goats Cheese Fritters with Fig Jam  
Mozzarella & Tomato Crostini  
Soup Shots



# WEDDING BANQUET

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## Starters

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- Piri Piri Chicken Caesar Salad with Baby Gem Lettuce, Wafer Croutons & Parmesan Shavings
- Chicken Liver Parfait with Toasted Brioche, Onion Confit & an Apple & Walnut Salad
- Seared Carpaccio of Beef with Rocket, Parmesan and Truffle Aioli
- Crispy Pork Belly with Pea Puree, French Black Pudding & a Cider Jus
- Smoked Chicken & Vegetable Spring Roll with a Celeriac & Mustard Remoulade
- Smoked Salmon with a Potato & Dill Blini, Pickled Cucumber & Chive Beurre Blanc
- Confit Leg of Duck with Sweet & Sour Red Cabbage, Cider Jus & Parsnip Crisps (*Supp.€2.50*)
- Wild Mushroom & Onion Tart with Parmesan, Rocket & Tarragon Aioli
- Goat's Cheese & Aubergine Galette with Balsamic, Rocket & Sweet Potato Crisp
- Salmon & Prawn Fishcakes with Buttered Spinach & Mustard Veloute
- Roast Butternut Squash, Goat's Cheese & Beetroot Salad with Mixed Leaves & Walnuts
- Crispy Duck & Noodle Salad with Fried Wontons & Sesame, Chilli, Ginger & Soya Dressing



## Soup

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





## Sorbet

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Mango & Passionfruit Sorbet

Lemon & Lime Sorbet

Champagne Sorbet

## Main Course Fish Options

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**Fish of the Day** – Locally caught fish as fresh as you can get

**OR Duo of Fish of the Day** - Two types of freshly caught local fish – We normally do a Baked Fillet and a Fritter of Fish of the Day.

**OR** If there is a particular type of fish you would like, please ask and we can check what the market prices are.

### Accompaniments

- Prawn & Pea Risotto Cake with Lemon Butter Sauce
- Potato & Dill Blini, Baby Spinach & Hollandaise Sauce
- Celeriac & Potato Gratin, Braised Leeks & Dill Veloute
- Mussel, Pea & Broad Bean Cassoulet
- Fricassee of Green Vegetables in a Tarragon Cream
- Sauteed Potatoes, Peas a la Francais & Warm Tartar Sauce
- Cauliflower Puree, Buttered Asparagus & Crisp Pancetta



### Notes on our fish suppliers:

As much as possible, all our fish is bought from one-day fishing boats out of Kinsale – which in our opinion is the most sustainable form of fishing.

## Main Course Meat Options

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- Chef's Signature Duo of Beef Tasting Plate – Roast Fillet of Beef & Slow Roasted Beef Cheek, Roast Garlic Croquette and an Onion & Mushroom Tart  
*(supplement €5.00 per person)*
- Chef's Signature Duo of Lamb Tasting Plate – Herb Crusted Lamb Loin & Slow Roasted Lamb Rump, Creamed Leek Tart, Pea Puree and Mint Jus  
*(supplement €5.00 per person)*
- Slow Roasted Daube of Beef with a Roasted Mushroom, Onion & Herb Tart, Watercress & Red Wine Jus
- Roasted 8oz Steak with a Colcannon Croquette, Roasted Shallots, Mushroom Duxelle, Watercress and a Pepper Cream *(supplements apply – see below)*
- Roasted Lamb Loin or Rack with an Artichoke & Leek Tart, Sweet Potato Crisps & Roasted Garlic Jus  
*(supplement €6.00 per person)*
- Roast Lamb Rump with a Slow Cooked Pepper & Basil Ragout, Buttered Asparagus & Mint Jus  
*(supplement €4.00 per person)*
- Pan Roasted Chicken Breast Served with a Leek, Onion & Thyme Tart, Air Dried Parma Ham Crisp & White Wine and Chive Veloute
- Braised Pork Belly with Crackling, Potato Rosti, Creamed Savoy Cabbage, Roasted Pancetta Crisp & served with a Sage & Cider Jus
- Roasted Duck Breast with a Sweet & Sour Red Cabbage, Roasted Banana Shallots, Parsnip Crisp & a Raisin Jus



### Vegetable Bowls to Share

All tables are served with bowls of seasonal vegetables and baby boiled potatoes to share

### Notes

- All our meat is Irish and from locally sourced suppliers where possible
- Steak Options - we are able to cook-to-order either pink or well done and the cuts available are:
  - Roasted Rib of Beef, Rib Eye, Angus Sirloin, Hereford Sirloin - All Supplement €4.00 per person
  - Striploin Steak – Supplement €5.00 per person
  - Fillet Steak – Supplement €6.00 per person (depending on market prices)
- Sauce options for steak – Red Wine Jus, Chasseur Sauce, Béarnaise Sauce

## Desserts

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- Seasonal Mixed Berry Eton Mess with Lemon Curd and Vanilla Cream
- Lemon Curd Tart with a Vanilla Meringue and Fresh Raspberries
- Warm Apple Crumble Tart, Crème Anglaise and Vanilla Bean Ice Cream
- Mixed Berry & Custard Tart with Vanilla Ice Cream and a Berry Coulis
- Baked Lemon Cheesecake with a Passionfruit Sorbet and a Warm Berry Compote
- Chocolate Fudge Cake with a Warm Chocolate Sauce & Marinated Morello Cherries
- Sticky Toffee Pudding with a Butterscotch & Walnut Sauce and Vanilla Ice Cream
- White Chocolate & Vanilla Panacotta with Baby Meringue and Warm Berry Compote
- Tiramisu Trifle with Chocolate Shaving, Nutty Praline and Caramel Jelly
- Salted Caramel & Chocolate Tart with Toffee Ice Cream

### OR

- An Assiette Plate with 3 Desserts (Chocolate Brownie, Mini Eton Mess, Lemon Meringue Tart) *(supplement €5.00 per person)*



## LATE NIGHT SUPPER

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### Homemade Pizzas

**€15.50 per pizza**

Our most popular suppers are the Homemade Pizzas in the Italian wood-fired oven. We suggest you allow ½ pizza per person if no other supper, and 1/3 pizza per person if you add some other supper items.

### Other Supper Ideas

**€6.00 per person**  
(2 pieces)

- 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 Skewer with Peanut Satay Sauce and Lamb Kofta Skewer with Raita
- Boneless Pork Rib with Honey & Ginger Marinade & BBQ Sauce
- Warm Donuts with Hot Chocolate Sauce