



2018 PRIVATE WEDDING MENUS

As at January 2018



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 garden. He has created this combination of courses being conscious of them being complementary to each other.

We are also able to meet dietary requirements with advance notice. David then designs the vegetarian or other options based on your menu choices.

Note that these are our final menus for 2018. This covers everything you need for a One Day Wedding. If you are having additional days such as a Rehearsal Day or a Recovery Party, then refer to our Casual Dining Menus for your menu options.

Some key points to remember:

- **Due to HSE Regulations, we cannot allow outside suppliers of food (except for Wedding Cake and sweets).**
- **All guaranteed numbers for dining and final food and beverage choices are to be confirmed to us 2 weeks before your wedding. No changes allowed after that date.**
- **Supplements apply for premium items (as noted in these menus) and at the discretion of the Chef if you require bespoke menu items.**

How to Read the Menus and Personalise Your Choices

We suggest you start by choosing your Wedding Meal first. This is one of the most important elements of your day and you want to make sure you get it right. And once you have this sorted, it will help dictate the other elements both before the meal (like canapes) and after the meal (like the late night supper).

For Something Different & Special

This is our most popular choice. The idea of a tasting menu is that you don't need choices as it is YOUR menu that you have developed especially 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

So decide on the number of courses you want to offer and choose 1 Starter, 1 Fish Course, 1 Meat Course and 1 Dessert. That's it – you're done.

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 Our Planquet Sharing Platter 3 Course Set Meal (see separate menu)

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

Then Add Additional Courses (if you wish)

Add a Soup Course Add €5 per person
Add a Sorbet Course Add €5 per person
Add a Cheese Selection Course Add €7.50 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

1. Decide if you would like to have Nervous Nibbles for the Bridal Party before the ceremony OR platters of food for your other guests to share.
2. Decide on your canapes for your Drinks Reception.
3. Decide on your late night supper.
4. And now sit back and relax as we have your breakfast all organised for you!

STARTERS

- Crispy Pork Belly with Pea Puree, Black Pudding & Cider Jus
- St Tola's Goats Cheese, Pickled Beetroot, Chilli Roasted Squash and Toasted Walnut Salad with Horizon Farm Leaves & a Honey Vinaigrette
- Warm Pulled Chicken Caesar Salad with Crispy Pancetta, Parmesan Sourdough Croutons, Baby Gem & a Garlic and Parmesan Dressing
- Parma Ham and Macroom Buffalo Mozzarella Salad with Slow Roasted Tomatoes, Black Olives, Pesto Crostini & Balsamic Dressing
- Beetroot and Herb Cured Salmon with Pickled Cucumber, Shaved Fennel, Blood Orange, Watercress and a Horseradish Dressing
- Seared Pepper Crusted Fillet of Beef (cooked pink) with Rocket, Parmesan Shaving, Thyme Onion Rings and a Truffle Aioli
- Roasted Butternut Squash Risotto with Crumbled Feta Cheese, Peas, Tarragon and a Sage Butter
- Caramelised Onion and Mushroom Tart with Onion Puree, Rocket, Parsnip Crisp & Salsa Verde
- Confit Leg of Duck with Balsamic Roasted Shallot, Spiced Carrot Puree & Raisin and Port Jus
- Baked Fillet of Sea Bass with Butter Bean and Roasted Pepper Ragout, Black Olives and Salsa Verde
- Asparagus, Pea and Feta Cheese Tart with Pea Shoots, Pea Puree and Curried Vegetable Crisps
- Kinsale Seafood Fish Cake with Wilted Garlic Spinach and Bearnaise Sauce
- Duck Liver Parfait with a Caramelised Walnuts, Pickled Onion Compote, Brioche and an Apple and Watercress Salad

OR

- Antipasti Sharing Platters – for the table to share
– Antipasti of Italian cold meats, cheeses, olives, Mediterranean roasted vegetables and dips with bowls of crostini and homemade bread



MAIN COURSES

Fish

- Kinsale Catch of the Day (usually Cod or Hake)
 - Oven Baked with a Pesto Crust, Sweet Potato Gratin, Braised Leeks, Saffron & Dill Veloute **OR**
 - Roasted Fillet with Creamed Cauliflower, Herb Potato Croquet, Chorizo and Buttered Asparagus
- Spiced Crusted Monkfish with Crushed Peas, Curried Shoestring Potatoes and Tartar Sauce *(add €2 supplement)*
- Prime Catch of the Day (Turbot, Brill, Halibut or John Dory) with Wilted Spinach, Potato Rosti, Capers and Hollandaise Sauce *(add €5 supplement - 3 weeks notice)*



Meat

- Braised Boneless Short Rib of Beef with Creamed Celeriac, Buttered Cabbage, Truffle Potato Croquette, Crisp Pancetta & Thyme Jus
- Roast Rump of Lamb (cooked pink) with Garlic Spinach, Carrot Puree, Pea Shoots, Tarragon Potato Croquette & Mint Jus
- Roasted Belly of Free Range Pork, Black Pudding Potato Croquette, Red Cabbage, Parsnip Crisp & Cider Jus
- Pan Fried Chicken with a Fricassee of Wild Mushroom, Potato and Parsnip Rosti, Buttered Kale & a Tarragon Veloute
- Hereford Beef Fillet 8oz OR Hereford Beef Striploin 10oz with Roasted Shallot, Garlic Baby Spinach, Wild Mushroom Potato Croquette & Bearnaise Sauce *(add €6 supplement)*



OR Our Signature Duo Tasting Plates

- **Fish Tasting Plate** – Baked Hake with a Cod Fritter, Celeriac Gratin, Tarragon Veloute and Pea Shoots *(add €2 supplement)*
- **Surf n Turf Tasting Plate** – Crisp Belly of Pork with a Fillet of Panko Fried Monkfish, Pea and Mint Puree, Smoked Paprika and Chorizo Aioli *(add €2 supplement)*
- **Pork Tasting Plate** – Roasted Balsamic Pork Fillet & Crispy Pork Belly – served with Black Pudding Croquette, Red Cabbage, Parsnip Crisp and Cider Jus *(add €2 supplement)*
- **Beef Tasting Plate** – Roasted Striploin of Hereford Beef (cooked pink) & a Slow Cooked Short Rib – served with a Celeriac and Potato Gratin, Crisp Pancetta, Watercress and a Red Wine Jus *(add €5 supplement)*
- **Lamb Tasting Plate** – Roasted Loin of Lamb (cooked pink) & a Slow Cooked Rosemary Lamb Rump – served with Garlic Spinach, Carrot Puree, Pea Shoots, Tarragon Potato Croquette & Mint Jus *(add €5 supplement)*
- **Duck Tasting Plate** – Roasted Breast of Duck & a Confit Duck Leg Sausage Roll – served with Parsnip Puree, Buttered Kale and a Port and Raisin Jus *(add €5 supplement)*



All main course served with sharing bowls of potatoes and roasted seasonal vegetables

DESSERTS

- Ballinacurra House Eton Mess - Homemade Vanilla Meringue with Mixed Summer Berries, Vanilla Cream and Lemon Curd
- Lemon Curd Tart with Vanilla Meringue and Raspberry Reduction
- Warm Sticky Toffee Pudding with Salt Caramel Ice Cream and Butterscotch Sauce
- Baked Lemon Cheesecake with a Mango Sorbet and a Berry Reduction
- Warm Chocolate Brownie Bar with White Chocolate Sauce & Salted Caramel Ice Cream
- Vanilla Crème Brulee with Pistachio Biscotti & a Mango Sorbet
- Buttermilk & White Chocolate Panna Cotta with Lemon Shortbread and Rhubarb Compote
- Warm Caramelised Apple Tart with an Oat Crumble and Vanilla Ice Cream
- Tiramisu with a Chocolate Brownie Base served with Praline and Mascarpone Ice Cream



OR

- Planquet Mini Desserts (2 each) – Mini Brownie with White Chocolate Sauce and Eton Mess in a Glass *(add €2 supplement)*

OR

- Premium Assiette Dessert Tasting Plate – Mini Brownie, Eton Mess and Lemon Meringue Tart *(add €4 supplement)*



ADDITIONAL OPTIONAL COURSES

Soup

€5 per person

- 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

€5 per person

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

West Cork Cheese Selection

- Selection of West Cork Cheeses served with Grapes, Chutney and Crackers – for the table to share

€7.50 per person

VEGETARIAN/COELIAC/ALLERGEN OPTIONS

We suggest you leave this to the Head Chef to decide the best option to go with your Wedding Meal. And these are included as a 'silent choice' for your guests that you have advised us of.

PLANQUET SHARING PLATTER MENU

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 – both served on platters for the table to share

- 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

Main – choose 1 – Plated and served

- From our Main Course options – served with sharing bowls of seasonal potatoes and vegetables. You can choose to have a choice of main course if you wish (say meat and fish) – for a supplement of €10 per person.



Desserts – choose 2 – both served on platters for the table to share

- Mini Eton Mess with Lemon Curd and Seasonal Berries
- Chocolate and Hazelnut Brownie with Vanilla Cream
- Pear and Almond Tart with Crème Anglaise
- Mini Panna Cotta with Poached Rhubarb and Crushed Ginger Nut Biscuits
- Mini Tiramisu with Chocolate Shavings

CHILDREN'S MENU

2 courses for children aged 12 and under (Main and Dessert)

€20 per person

Dessert is Ice Cream with Chocolate Sauce. Choose 1 for all the children.

Or if they are having your meal, then children are charged at 50% of the Adult meal price.

- Homemade Chicken Goujons & Chips
- Spaghetti Bolognese & Garlic Bread
- Fresh Fish Fingers & Chips
- Hamburgers & Chips
- Stir Fried Chicken Noodles
- Roast Chicken, Potatoes and Vegetables

NERVOUS NIBBLES – For the Bridal Party

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.

Choose either:

€10 per person

Nibble Platter

- Cup of Homemade Soup and Brown Bread
- Selection of Mini Quiche
- Bowls of Wedges and Dips

Soup and Sambo Platter

- Cup of Homemade Soup and Brown Bread
- Selection of Homemade Sandwiches
- Bowls of Wedges and Dips

ANYTIME SNACKS /LUNCH / AFTERNOON TEA – For Guests

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
- Homemade Scones, Jam and Cream

€5 per person

Sharing Options – Just choose how many portions:

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

€10 per portion



CANAPES – For your Drinks Reception

Canapes [choose 3, 4 or 5 from the following]

- Thai Spiced Fish Cakes with Mango & Chilli Salsa
- Smoked Salmon Tartar on a Dill Potato Blini
- Kinsale Mini Fish & Chip Pots with Tartar Sauce
- Seared Beef Carpaccio 'Sushi' with Rocket, Parmesan and Horseradish
- Pulled Pork Brioche Sliders
- Duck Parfait with Walnuts & Fig Toast
- Wild Mushroom Arancini Risotto Cakes with Pesto Aioli
- St Tola's Goats Cheese Fritters with Pickled Beetroot
- Parma Ham & Mozzarella Bruschetta with Black Olive Tapenade
- Roscarbary Bacon & Cabbage Spring Roll with Mustard Mayonnaise
- Cashel Blue Cheese, Thyme & Parmesan Tart
- Soup Sips (Choose from the soup menu)
- Mini Homemade Scones with Jam & Cream

€10 per person for 3

€12.50 per person for 4

€15 per person for 5



OR

Antipasti Platters [all of the following displayed on buffet tables]

€10 per person

Italian-style Antipasti platters with a selection of Cured Meats, Black Olives, Slow Roasted Tomatoes, pots of Gorgonzola and Buffalo Mozzarella, Pesto, Dips, Fruit and unlimited baskets of Crostini and Farmhouse Bread. And there are side plates so your guests can help themselves!



LATE NIGHT SUPPER

Choose either

- Mix & Match only (choose 2)
- Gourmet Pizzas
- Gourmet Pizza and Mix & Match

€ 10 per person

€ 12 per person

€ 12 per person

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

- Posh Bacon Butties – Roscarbary Bacon Butties with Smoked Cheese and Relish
- Bowls of Wedges with a Selection of Dips
- Cheese Board with crackers, fruit and relish
- Slider Platter – selection of pulled pork with Hoisin, Smoked Chicken with Paprika and Spiced Lamb with Raita

Gourmet Pizza Supper (cooked and served from our Outdoor Kitchen)

- Homemade Pizzas - Our most popular suppers are Pizzas from our Italian wood-fired oven. (Minimum quantity of 60 portions required)



BREAKFAST

We allow a 2 hour window for breakfast – and last orders are taken 15 minutes before the end of the breakfast time.

Included in the House Price

We provide a full continental buffet selection which includes:

Smoked Salmon with Capers and Lemon

- Cured Meat Platter
- Selection of Irish Cheeses
- Pots of Homemade Bircher Muesli
- Fresh fruit salad
- A variety of fruit yoghurts
- Several cereals
- Jugs of Fruit Juice
- A selection of homemade brown bread, croissants, pastries and Danish
- And unlimited pots of tea and coffee

Guests then choose one option from the following to be cooked to order from the kitchen:

- Full Irish Breakfast – Roasted Free Range Sausage, Grilled Bacon, Black and White Pudding, Plum Tomato, Grilled Flat Cap Mushroom and Eggs of your choice (Fried, Poached or Scrambled)
- Jumbo American Pancake with Berries and Maple Syrup
- Spinach, Slow Roasted Tomato and Cheddar Cheese Omelette
- Porridge with Organic Honey