



c a t e r i n g ■ ■

Wedding Menu 2009

Option 1 Fine Dining.

Served to the table, prepared on-site.

Starters

Thai crab cakes, rocket salad, mint yoghurt dressing

or

Brie & apple tartlet, caramelised red onion .

Mains

Roast leg of spring lamb, apricot stuffing on a bed of garlic champ and rosemary jus

or

Baked fillet of Atlantic Cod, buffalo mozzarella and basil crust

with

creamed and roast baby potatoes, market vegetables

Dessert

Sweet fruit tartlet filled with custard, topped with fruit segments, served with fruit coulis, crème anglaise

Freshly brewed tea or coffee accompanied by handmade crème petit fours and almond biscotti



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Option 2 Fine Dining.

Served to the table, prepared on-site.

Starters

Duo of Burren Smoked fish, mixed leaves, lemon & chive crème Fraîche

or

Smoked Chicken, tossed cos leaves, croutons and Caesar dressing.

Mains

Inagh chicken, stuffed with sun kissed tomatoes, Inagh goat's cheese and olives, then wrapped in Parma ham. Accompanied with a crème paprika sauce

or

Roast Sirloin of 21 day aged Irish Beef on a bed of champ with herb roasted potatoes and red wine jus.

with

creamed and roast baby potatoes, market vegetables

Dessert

Summer fruit basket, chocolate mousse in a crunchy tuille basket, served with chocolate sauce

Freshly brewed tea or coffee accompanied by handmade crème petit fours and almond biscotti



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Option 3 Fine Dining.

Served to the table, prepared on-site.

Starters

Trio of Melon with a mixed berry compote & mango coulis

or

Creamed Seafood Ragout in a puff pastry case with lambs lettuce

Mains

Beef Wellington, duxelle mushroom and then in puff pastry with roasted carrots and red onion jus

or

Blackened Cajun Monkfish skewered on a bed of savour potatoes, sweet pepper salsa. (g)

with

creamed and roast baby potatoes, market vegetables

Desserts

Lemon meringue pie, Línalla farmhouse ice-cream

or

Farmhouse cheeseboard

Selected Irish Farmhouse cheeses, crackers (per table)

Freshly brewed tea or coffee accompanied by handmade crème petit fours and almond biscotti



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Option 4 BBQ Buffet.

Prepared on-site, served buffet style.

Meat & fish selection of 6oz sirloin steak, marinated tuna steak, homemade burgers, chicken breast skewers, Molloy's "best in Ireland" chilli & coriander; pork & apple sausages

With....

Roast stuffed peppers, baked potatoes and a selection of garden salads & artisan breads.

Then.....

Platters of mixed mini desserts, profiteroles

Or

Scoops of farmhouse ice-cream in wafer baskets

Freshly brewed tea or coffee accompanied by handmade crème petit fours and almond biscotti

Soups & Sorbets

Minestrone

Cream of Carrot & Coriander

Celery, Apple & Blue Cheese

Slow Roasted Red Pepper

Carrot & Ginger

Lemon, lime or passion fruit sorbet.

The dishes above represent our most popular choices. Because we are creating a bespoke menu for your special day, dishes not on this menu can be prepared indeed or you can opt for any combination of courses.