

WEDDING BANQUET MENU

Three-Course Buffet €50 per person

Choose 1 Starter Board option + 2 Main Course dishes + Salads + Potato Sides + 2 Desserts

TO START

ANTIPASTI SHARING BOARDS

Meat Board

selection of cured meats, hummus, mediterranean olives, house smoked nuts, mixed bread basket 2.7.10.12.14

Fish Board

beetroot cured salmon gravadlax, chilli butter prawns, salt & pepper calamari, mixed bread basket 2.5.7.10

MAINS

Honey Mustard Roasted Ham

glazed bradleys gammon served hot 2

Braised Pork Shoulder

sticky pork shoulder slow cooked 1.14

Moroccan Slow Cooked Lamb

slow cooked lamb, ras al hanout, pomegranate & mint 1.14

Slow Cooked Beef Short Ribs

short ribs slow cooked in a red wine & beef jus 1.14

Dressed Lemon & Dill Salmon

poached salmon, served cold 5

Fish Bouillabaisse

provençal fish stew 1.3.5.7.14

South East Coast Fish Pie

creamy fish pie topped with mash potato and parsley crumb 2.5.7.14

Vegetarian option on request

ALLERGEN KEY: 1 = Celery 2 = Wheat 3 = Crustaceans 4 = Eggs 5 = Fish 6 = Lupin 7 = Milk 8 = Molluscs
9 = Mustard 10 = Nuts 11 = Peanuts 12 = Sesame Seeds 13 = Soybeans 14 = Sulphites

*We are delighted to offer Gluten Free options, please be aware that they are prepared in an environment where Gluten is present
10% SERVICE CHARGE APPLIES – A MINIMUM OF 40 GUESTS REQUIRED FOR THIS MENU*

SALADS; Choose 3

Tabouleh Salad

bulgur wheat, tomato, cucumber, mint & parsley sauce 2.14

Moroccan Cous Cous

spiced cous cous with butternut squash, coriander & raisins 2

Orzo & White Bean Salad

orzo pasta, white bean, parsley lemon dressing 2.14

Goats Cheese & Beetroot 14

Caesar Salad

cos, crispy bacon, croutons, cherry tomato & basil Caesar dressing 2.4.14

POTATO SIDES; Choose 2

Baby Chorizo Potatoes

Roasted lemon and rosemary baby potatoes 7

Creamy gratin potatoes 7

Potato salad 4

Hot Potato & Black Pudding 2.7

Patatas Bravas 4.14

DESSERTS; Choose 2

New York Cheese Cake 2.4.7

Lemon Tart 2.4.7.14

Salted Chocolate Brownies 2.4.7

Banoffee pie 2.7

Fruit Pavlova 7.14

Selection of Irish Cheese, crostini, grapes & chutney Supplement (+ €5 pp)
2.7.14

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