

Suggested Menu Structures and Selection Choices

MENU A

Home Made Duck Spring Roll
with Honey Chilli Soy Drizzle

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Fresh Creamed Vegetable Soup  
with Herb Croutes

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Free Range Supreme of Chicken
with Herb Stuffing, Wholegrain
Mustard Cream

Selection of Fresh Seasonal Veg & Potatoes

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Medley of County Arms Hotel  
Wedding Day Desserts

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Freshly Brewed Coffee or Tea
After Dinner Mints

MENU B

Clonakilty Black Pudding
with Seared Scallop & Pea Purée

or

Crisp Tempura Prawns
with Wasabi Mayo, Pineapple,
Mango & Chili Salsa

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Cream of Potato & Leek Soup  
With Herb Crutes

or

Atlantic Seafood Chowder

or

Captain Morgan & Coke Sorbet

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Roast Sirloin of Prime Irish Beef
with Champ Mash & Red Wine Jus

or

Oven Baked Fillet of Sea Bass
with Asparagus Spears, Salsa Verde
& Sundried Tomato Cream

or

Free Range Supreme of Chicken
with Herb Stuffing, Wholegrain
Mustard Cream

Selection of Fresh Seasonal Veg & Potatoes

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Warm Apple & Berry Crumble  
with Vanilla Icecream & Custard

or

Sticky Toffee Pudding

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Freshly Brewed Coffee or Tea
Homemade Petits-Fours Selection

MENU C

Shredded Duck Salad
with Lambs Leaf & Balsamic Drizzle

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Chicken & Sweetcorn Chowder

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Gin & Tonic Sorbet

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Pan Seared Cannon of Lamb  
with Parsnip Purée, roasted Garlic  
and Rosemary Jus

or

Pan Roasted Fillet of Monkfish  
with Parma Ham, Capsicum Cream  
and Clams

*Selection of Fresh Seasonal Veg & Potatoes*

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Eton Mess
with Balsamic Strawberries &
Crushed Raspberry Sorbet

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Cheese Board

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Freshly Brewed Coffee or Tea
Homemade Petits-Fours Selection

STARTER CHOICES

Tandoori Chicken Salad

W/ Chilli Yogurt Drizzle

Homemade Duck Spring Roll

W/ Honey Chilli Soy Drizzle

Clonakilty Black Pudding

W/ Seared Scallops & Pea Purée

Crisp Tempura Prawns

W/ Wasabi Mayo & Pineapple,

Mango, Chili Salsa

Golden Breaded Mushrooms

W/ Garlic & Lemon Aioli

Traditional Caesar Salad

W/ Warm Chicken Fillets, Garlic

Spears & Parmesan Shavings

Goat Cheese Tartlet

W/ Sundried Tomato, Red Onion

Marmalade & Spinach (V)

Shredded Duck Salad

W/ Lambs leaf & Balsamic Drizzle

Smoked Salmon & Prawn Tian

W/ Rocket & Basil Pesto

Tiger Prawn Cocktail

W/ Marie Rose Dressing

Chicken & Mushroom Bouchee

W/ White Wine Chanterelle Cream

Smoked Cheese & Caramelised

Onion Tartlet

W/ a Petite Salad

SOUP CHOICES

Cream of Vegetable Soup

W/ Herb Crutes

Cream of Leek & Potato Soup

W/ Herb Crutes

Shredded Roast Duck & Chinese

Noodle Broth

Wild Mushroom Soup

W/ Truffle Oil

Roast Capsicum Cappuccino

W/ Pea Green Froth

French Onion Soup

Fennel & Potato Soup

Carrot & Coriander Soup

Atlantic Seafood Chowder

Chicken & Sweet Corn Chowder

SORBET CHOICES

Gin & Tonic Sorbet

Captain Morgan & Coke Sorbet

Champagne Sorbet

Malibu & Pineapple Sorbet

Passion Fruit / Pink Grapefruit /

Lemon & Lime / Orange Sorbet

Above Items subject to seasonal availability

MAIN COURSE CHOICES

Traditional Roast Turkey and Ham

W/ Herb Stuffing Served with a Rich Pan Gravy

Roast Sirloin of Prime Irish Beef

W/ Red Wine Jus & Champ Mash

Free Range Supreme of Chicken

W/ Herb Stuffing and Wholegrain Mustard Cream

Oven Baked Fillet of Sea Bass

W/ Asparagus Spears & Sun Dried Tomato Cream

Oven Baked Fillet of Sea Trout

W/ Lemon Beurre Blanc

Poached Fillet of Salmon

W/ Hollandaise Sauce

Baked Fillet of Salmon

W/ Herb Crust & Sundried Tomato Sauce

Pan Fried Fillet of Cod

W/ Sautéed Spinach & Béarnaise Sauce

Slow Braised Lamb Shank*

W/ Root Vegetables & Rosemary Jus

Seared Cannon of Slaney Valley Lamb*

W/ Parsnip Purée, roast Garlic & Rosemary Jus

Sirloin Steak*

W/ Tobacco Onion Strings & Brandy

Peppercorn Cream

Grilled Medallions of Beef*

W/ Deep Fried Onions & Pepper Sauce

VEGETARIAN MENU OPTIONS

Stuffed Roasted Bell Pepper

W/ Mediterranean Vegetables & Turmeric Rice

Creamy Spinach & Ricotta Tortellini

W/ Mixed Vegetables & Basil Cream

Sweet Chilli & Noodles

W/ Stir Fried Vegetables

Panne Vegetable Cutlet

Served on a bed of Ratatouille Veg

& a Spinach Cream

Stuffed Aubergine

W/ Mediterranean Vegetables Topped

with Parmesan Shavings

Fusilli Pasta in a Tomato Basil Sauce

Wild Mushroom Risotto

Asparagus & Pear Risotto

Thai Green Vegetable Curry

DESSERT CHOICES

Medley of House Desserts

Warm Apple & Berry Crumble

W/ Vanilla Ice Cream & Custard

Chocolate Bavaois

W/ Chocolate Biscuit Base & Baileys Anglaise

Warm Chocolate Brownie

W/ Baileys Anglaise

Banoffi Pie

W/ Freshly Whipped Cream & Seasonal Berries

Timbale of Fruit Jelly & Ice Cream

Mini Meringues

W/ Lemon Curd & Seasonal Berries

Sticky Toffee Pudding

Eton Mess

W/ Balsamic Strawberries

& Crushed Raspberry Sorbet

*(Additional supplement)

Subject to availability