



Wedding Menu

To start

Clonakilty Black Pudding
with Seared Scallop & Pea Purée

or

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

To follow

Cream of Potato & Leek Soup
With Herb Crutes

or

Atlantic Seafood Chowder
or
Captain Morgan & Coke Sorbet

The Mains

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

To finish

Warm Apple & Berry Crumble
with Vanilla Icecream & Custard
or

Sticky Toffee Pudding

Freshly Brewed Coffee or Tea
Homemade Petits-Fours Selection