



Wedding Menu Option 1

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Starters

Chicken & Smoked Bacon Bouchee with Chardonnay & Chive Cream Sauce

Crispy Duck & Stir Fry Vegetable Spring Roll on a bed of Noodle Salad,
Sweet Soya Orange & Ginger Drizzle

Homemade Cream of Potato & Leak Soup with Garlic Croutons & Fresh Cream

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Mains

Roast Rib of Prime Irish Beef Yorkshire Pudding, Red Wine & Horseradish Gravy

Marinated Supreme of Chicken stuffed with Clonakilty Pudding
Mousse wrapped in Bacon with a Wild Mushroom Sauce

Baked Fillet of Atlantic Salmon wrapped in Puff Pastry Parcel stuffed
with Spinach & Sundried Tomatoes in a Fennel & Shrimp Beurre Blanc

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Desserts

Peach, Strawberry & Mango Pavlova served with Chantilly Cream & Raspberry Coulis

Rich Chocolate & Nut Brownie with Warm Chocolate Sauce, Vanilla pod Ice-cream

Apple, Pear & Almond Crumble with Cinnamon flavoured Crème Anglaise

~ ~ ~

Tea/Coffee



& Banquet Room



Wedding Menu Option 2

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Starters

Fresh Cream Vegetable Soup with Rustic Croutons

Breaded Garlic Button Mushrooms Stuffed with Cream Cheese & Chive Served with Garlic Aioli & Seasonal Salad

Chicken & Mushroom Bouchee with a White Wine & Chardonnay Sauce

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Mains

Roast Rib of Irish Beef with pan Jus & Homemade Yorkshire Pudding

Marinated Supreme of chicken stuffed with Clonakilty Pudding Mousse wrapped in Bacon served with a Wild Mushroom Sauce

Oven Baked Fillet of Codling topped with a Lemon & Sundried Tomato Crust served with a Beurre Blanc Sauce

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Desserts

White Chocolate & Raspberry Cheesecake served with a Mango & Fruit Coulis

Warm Apple & Almond Crumble served with Vanilla scented Custard & Crème Anglaise

Frosted Chocolate Profiteroles with a Rich Chocolate & Brandy Sauce

❧

Tea/Coffee



& Banquet Room



Wedding Menu Option 3

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Starters

Warm Sticky Chicken Salad with a Julian of Vegetables served in a Corn Basket

Fresh Creamed Vegetable Soup with Rustic Croutons

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Mains

Roast Rib of Irish Beef with Pan Jus & Homemade Yorkshire Pudding

Traditional Roast Stuffed Turkey & Ham served with a Fresh herb
Stuffing & Cranberry Jus

❧

Desserts

Warm Deep Filled Apple Pie served with Crème Anglaise & Vanilla Ice Cream

Traditional Sherry Trifle with Fresh Fruit Vanilla Custard & Sweet Cream

❧

Tea/Coffee

THE THATCHED
Cottage

BAR, RESTAURANT

& Banquet Room