

Wedding Menu

STARTERS

VEGETABLE SPRING ROLLS

Served with Noodle Salad and Hoi Sin Dipping Sauce

HOMEMADE SOUP WITH CRISPY CROUTONS

(Choice of Vegetable /Tomato and Basil/ Chicken and Chorizo)

CREAMY CHICKEN AND WILD MUSHROOM VOL AU VENT

GOLDEN FRIED BREADED BRIE

Served with Cumberland Sauce and Side Salad

GOATS CHEESE SUNDRIED TOMATO BRUSCHETTA

Served with Side Salad and Garlic Aioli

MAIN

PRIME ROAST RIB OF TIPPERARY BEEF

with Yorkshire Pudding & Pan Jus

ROAST STUFFED LEG OF TIPPERARY LAMB

Served with Rosemary Jus

BAKED CHICKEN SUPREME

with Wild Mushroom Stuffing and Spring Onion and Leek Sauce

BAKED FILLET OF SALMON

with Ratatouille, dauphinoise Potatoes and Chervil Roasted
Garlic Sauce

VEGETARIAN

GRILLED AUBERGINE, TOMATO, AND COURGETTE STACK

Served with tomato Basil Sauce

Dessert Menu

BRIDE'S DESSERT PLATE

Meringue, Baileys Cheesecake,
Chocolate Brownie

OR CHOICE OF

STRAWBERRY PAVLOVA

WARM APPLE PIE

Served with Custard

SELECTION OF GLENOWN ICE CREAM

CITRON LEMON TART

Served with Vanilla Ice Cream

BAILEYS CHEESECAKE