

## Wedding Menu

*Each Wedding Menu consists of Seven Courses. Please find below a sample menu and the various choices available for each course.*

### *Sample Menu*

*Salad of Smoked Salmon on a Crisp Pesto Crouton with Dressed Seasonal Leaves,  
Citrus and Tomato Dressing*

*Cream of Courgette & Watercress Soup*

*Citrus Sorbet*

*Prime Roast of Sirloin of Beef  
With Sweet Onion and Cracked Black Pepper Corn Essence*

*Pan-fried Escalope of Salmon with a Ragout of Vegetable  
in a Light Fish Cream with Caviar*

*Served with Honey Roast Carrot & Parsnip, Mange Tout  
Rosemary Roast & Mini Boiled Potatoes*

*Iced Baileys Parfait with Warm Compote of Forest Fruit*

*Selection of Farmhouse Cheeses with Fresh Fruit and Water Biscuits*

*Freshly Brewed Tea / Coffee*

*Petit Fours*

## Starters

1. *Tasting of Melon with Melon Syrup*
2. *Slow cooked Chicken & Root Vegetable Terrine with Fig and Apple Chutney*
3. *Salad of Smoked Salmon on a Crisp Pesto Crouton with Dressed Seasonal Leaves, Citrus and Tomato Dressing*
4. *Knockranny's Seafood Selection to include Crab Claws, Smoked Salmon and Shrimp, with our own seafood dressing*
5. *Herb Crusted Warm Salad of Goat's Cheese with Sun dried Tomato Salad, Balsamic and Olive Oil Dressing*
6. *Tian of Crab Avocado puree, with a sliver of Smoked Salmon , and Lemon & Chive Cream*
7. *Smoked Chicken Salad with Toasted Brazil Nuts, Feta Cheese and Balsamic Reduction*
8. *Chicken Caesar Salad with Cos Lettuce Leaves, Garlic Croutons , Parmesan Shavings*
9. *Thai Style Chicken Salad with our own Sweet Chili Dressing*

## Soups

1. *Cream of Celeriac Soup*
2. *Cream of Carrot and Coriander*
3. *Potato and Leek Soup with Herb Cream*
4. *Cream of Root Vegetable Soup*
5. *Cream of Parsnip and Honey*
6. *Cream of Mushroom Scented with Thyme*
7. *Cream of Sweet Potato & Red Pepper Soup*

## Sorbet

1. *Orange and Thyme Sorbet*
2. *Pineapple Sorbet*
3. *Lime and Ginger Sorbet*
4. *Champagne & Strawberry Sorbet*
5. *Galia Melon Sorbet*
6. *Pink Grapefruit Sorbet*
7. *Raspberry Sorbet*
8. *Guava Sorbet*
9. *Apple & Pear Sorbet*

## Main Courses

1. *Organic Pan-fried Clare Island Salmon with a Ragout of Vegetable in a Light Fish Cream with Caviar*
2. *Roast Breast of Silver hill Duck with Parsnip puree, 5 Spices & Plum Jus*
3. *Oven Roast Breast of Chicken stuffed with Wild Mushrooms & Shallots, with a Smoked Bacon Cream*
4. *Roast Rack of Lamb, Herb Crusted and finished with parsnip puree & Rosemary Jus (Supplementary of €5.50 per person will apply)*
5. *Roast Monkfish Tail with Creamed Spinach, and Lime leaf Sauce. (Supplement of €5.50 per person will apply)*
6. *Roast Sirloin of Irish Beef, Sweet Onion and Cracked Black Pepper Corn Jus*
7. *Baked Fillet of Salmon Wrapped in Filo Pastry, Braised Fennel, Lemon & Garlic Cream*
8. *Baked Fillet of Cod, Herb Crust on a Shrimp and Shallot Cream*
9. *Pan Roast Fillet Steak of Irish Beef on a Celeriac Puree with Shallot Jus (Supplement of €5.50 per person will apply)*

*All Fish subject to availability – please contact Wedding Coordinator for details*

## *Vegetables and Potatoes*

*Please note that there is a choice of 2 potatoes and 2 vegetables, however if potatoes are already included on the Main Course then only one choice of potato is permitted.*

### *Potatoes*

- 1. Garlic Potatoes gratinated with Mature Cheddar Cheese*
- 2. Baby Boiled Potatoes with Parsley Butter*
- 3. Delmonico Potatoes topped with a Herb Crust*
- 4. Rosemary Roast*

### *Vegetables*

- 1. French Beans with Smoked Bacon Lardons*
- 2. Buttered Carrots*
- 3. Honey Roast Carrot and Parsnip*
- 4. Turnip, Carrot and Parsnip Puree*
- 5. Broccoli Almandine*

## *Vegetarian Dishes*

- 1. Plum Tomato Risotto with Parmesan Cheese and Truffle Oil*
- 2. Tatin of Caramelised Shallots with Green Asparagus Tips, Topped with Dressed Herb Salad*
- 3. Crisp Fried Polenta with Creamed Spinach, Green Asparagus Tips, Tomato and Herb Cream*
- 4. Baked Mozzarella Tartlet with Roasted Peppers, Creamed Spinach and Basil Pesto*

## Desserts

1. *Mango & Passion fruit Parfait with Mango & Lime Coulis and Vanilla Shortbread*
2. *Tipsy Red Berry Trifle with Vanilla Custard & Crème Chantilly*
3. *Vanilla Pannacotta with Raspberry & Lavender Sorbet and Lemon Shortbread.*
4. *Baked Chocolate Tart with Cherry Brandy Syrup & Vanilla Ice Cream*
5. *Summer Berry Parfait, Red berry & Lavender Compote and Vanilla Shortbread.*
6. *Strawberry & White chocolate Mousse with Red Berry Jam and Chocolate Shortbread.*
7. *Knockranny Tasting Plate comprising of Tipsy Trifle, Chocolate Tart, Vanilla Pannacotta and White Chocolate Mousse*

*Selection of Farmhouse Cheeses with Water Biscuits and Fresh Fruit*

*Freshly Brewed Tea / Coffee*

*Petit Fours*

