

Starter

Warm Salad of Marinated Chicken Slivers

served on a Bed of Fresh Salad Leaves, Strawberries & a Balsamic Reduction

Toasted Goats Cheese

served on a Bed of Baby Salad Leaves with Pickled Beetroot

Warm Chicken Caesar Salad

Cos Lettuce, Fresh Parmesan Shavings, Bacon Lardons, Croutons & Caesar Dressing
(served with your choice of Plain, Smoked or Cajun Chicken)

Trio of Melon

Mango Sorbet, Mint & Malibu Coulis

Smoked Haddock & Leek Tart

served on a Bed of Baby Leaves with Basil Pesto

Warm Chicken Fillet with Baby Leaf Spinach & Sundried Tomatoes

cooked in a Creamy Velouté served in a Light Puff Pastry Case

Warm Tartlette of Brie, Apple & Red Onion

served on a bed of mixed leaves with a Honey & Mustard House Dressing

Thai Fish Cakes

with Sweet Chilli & Mango Dressing on a Salad of Baby Leaves

Thornhill Duck Liver Pate

Melba Toast & Apple Gel

Soup

Vegetable

Potato & Spring Onion

Celeriac & Apple

Carrot & Coriander

Roast Tomato & Basil

Cauliflower & Bacon

Broccoli & Cheddar

Curried Parsnip

Wild & Button Mushroom Velouté

Coconut Spiced Butternut Squash

Honey Roast Root Vegetable

Roast Plum Tomato & Smoked Red Pepper

Main Course

Roast Sirloin of Irish Beef

Yorkshire Pudding & Traditional Roast Gravy

Roast Turkey & Honey Baked Ham

Sage & Thyme Stuffing served with a Cranberry Gravy

Medallion of Irish Beef Fillet

Pink Peppercorn Cream Sauce**

Baked Fillet of Hake

Chive Beurre Blanc & Chorizo Puree

Supreme of Chicken with Cream Cheese & Bacon Stuffing

on a Mushroom & Mustard Scented Cream

Fillet of Salmon

served on a Bed of Spinach & Leek, White Wine Cream Sauce

Baked Fillet of Sea Bass

Celeriac Puree & a Tarragon Cream Sauce

Supreme of Chicken wrapped in Pancetta

Garden Herb Stuffing, Red Wine Jus

Baked Medallion of Cod

topped with a Basil Crumb, White Wine & Chervil Sauce

Loin of Pork

Apricot & Sage Stuffing, Cider Gravy

Roast Leg of Lamb

Buttered Fine Green Beans & Mint Jus**

(please speak to Wedding Team with regards Seasonal availability)

**Medallion of Beef Fillet or Roast Leg of Lamb available in the Tiffany Package

Dessert

Assiette of Cavan Crystal Desserts

Mini Lemon Tart, White Chocolate & Forest Fruit Cheesecake, Mini Chocolate Fondant

Warm Apple Crumble

Vanilla Pod Ice Cream & Vanilla Anglaise

Forest Fruit Tort

Crisp Pastry Shell with Pastry Cream & Raspberries

Passion Fruit Cheesecake

with a Chocolate Wrap, Fresh Strawberries & a Mango Puree

Warm Chocolate Fondant

served with Caramel Sauce & Vanilla Ice Cream

Baileys & Malteser Cheesecake

with Chocolate Sauce

Warm Berry Crumble

Vanilla Ice Cream

White Chocolate & Raspberry Cheesecake

with Raspberry Coulis

Vanilla Crème Brûlée

served with Homemade Cookies

Warm Chocolate Brownie

Chocolate Sauce & Vanilla Pod Ice Cream

Baked Alaska

topped with Glazed Meringue on a Berry Coulis

Lemon Meringue Pie

Raspberry Gel

*Freshly Brewed Tea or Coffee
& Complimentary Petit Fours*