



Wedding Menu Selector

Supplier Information

Fish: All our fish is sourced from Morgan Fine Fish (BRC Food Certified)

Beef: Our Beef is sourced from Sysco and is of Irish origin from the Golden Vale

Specialist Oils, Spices & Pulses: Sourced from Larousse Foods (NSAI Certified)

Fresh vegetables: Sourced from Total Produce (BRC Food Certified)

Please note that all package prices are correct at time of going to print. Management reserves the right to amend package prices and/or inclusions. Supplements may apply if you are upgrading or adding to your package.

Prices valid for 2024 and 2025. Menus and prices may be subject to change due to market fluctuations.

For all packages please note that a three course children's meal is available for €15.00 per child aged between 3 & 12 yrs. Half portions of main meal is available for €25 per child under 17 years. Children under 3 years are complimentary.

Dublin Road, Co. Cavan, H12 P6E5, Ireland
Call +353 49 436 0600. Email mywedding@cavancrystalhotel.com
www.cavancrystalhotel.com

Starters

Warm Chicken Caesar Salad
cos lettuce, fresh parmesan shavings, bacon lardons, croutons, caesar dressing (can be made with either plain, smoked or cajun chicken)

Smoked Haddock & Leek Tart
on a bed of baby leaves with basil pesto

Warm Chicken & Mushroom Vol-au-Vent
baby leaf spinach, sundried tomatoes, creamy velouté sauce

Confit of Duck Leg
with salardaise potatoes, red wine sauce

Fivemiletown Goats Cheese Tart
crumbled irish goats' cheese, rich caramelised red onion marmalade, rocket leaves, honey dressing

Main Course

Roast Sirloin of Irish Beef
yorkshire pudding, traditional roast gravy

Roast Turkey & Honey Baked Ham
sage & thyme stuffing, cranberry gravy

Baked Fillet of Hake
chive beurre blanc, chorizo purée

Supreme of Chicken Wrapped in Pancetta
garden herb stuffing, red wine jus

Fillet of Salmon
on a bed of spinach & leek, white wine cream sauce

7oz Irish Beef Fillet
pink peppercorn cream sauce
***€7.00 supplement per adult guest applies**

Rack of Lamb
buttered fine green beans, mint jus
***€7.00 supplement per adult guest applies**

accompanied by a selection of fresh seasonal vegetables

Dessert

Assiette of Cavan Crystal Desserts
mini apple & berry crumble, toblerone cheesecake, mini chocolate fondant

Warm Apple & Berry Crumble
vanilla ice-cream, vanilla anglaise

Warm Chocolate Fondant
carmel sauce, vanilla ice-cream

White Chocolate & Raspberry Roulade
raspberry coulis

Warm Chocolate Brownie
chocolate sauce, vanilla ice-cream

Homemade Toblerone Cheesecake
chocolate sauce

Sorbet

Champagne Lemon
Raspberry Green Apple

A sorbet can be chosen instead of a soup or added as an extra course for an additional €4 per guest

Soup

Wholesome Vegetable Soup

Celeriac Soup

Coconut Spiced Butternut Squash Soup

Roast Plum Tomato & Smoked Red Pepper Soup

Leek & Potato Soup

All accompanied by artisan bread selection

Vegetarian & Vegan

Roast Carrot, Sweet Potato, Pomegranate & Lentil Salad

Tempura of Vegetables
sweet chilli dipping sauce

Duo of Melon
raspberry sorbet

Gnocchi
white wine, pine nuts, tomato concasse, warm parmesan

Pea & Shallot Ravioli
herb pesto, tomato sauce

Butternut Squash Risotto
tender steamed broccoli, pearl onions

Chocolate & Coconut Tart

Almond & Coconut Tart

Arrival Extra Options

Arrival Drinks

Gordon's Gin Reception including tonics & garnishes	from €5.50 p.p.
Cocktails	from €5.50 p.p.
Mulled Wine	from €4.50 p.p.
Hot Whiskey	from €5.50 p.p.
Bottled Beer	from €5.50 p.p.
Prosecco for Toast	from €6.50 p.p.

Arrival Food

Mini Scones with cream and jam	€2.50 p.p.
Mini Beef Sliders in a brioche bun	€3.50 p.p.
Mini Goujons choice of fish or chicken	€2.50 p.p.
Selection of Sandwiches	€5.50 p.p.