

WEDDING MENU SELECTOR CONT.....

Main Courses

1. Roast sirloin of succulent prime dry-aged Irish beef accompanied by Yorkshire pudding & a shallot & merlot sauce £19.95
2. Pan fried supreme of stuffed chicken with a savoury apricot & smoked bacon and a rich tarragon jus £15.25
3. Traditional slow roasted stuffed turkey & ham served with a savoury stuffing, chipolatas, roast gravy & cranberry Sauce £16.95
4. Roast leg of Rosemary & garlic infused lamb served with roast gravy and mint sauce £18.25
5. Oven baked fillet of fresh salmon served with a Champagne & dill butter sauce £15.95
6. Slow roast stuffed tenderloin of Irish pork with a date & apple stuffing served with a rich cider jus & apple sauce £15.50
7. Pan seared fillet of natural smoked haddock topped with a tomato concasse & herb crust served with a lemon Chervil Hollandaise £15.95

All main courses come with Chef's panache of buttered market fresh vegetables, traditional champ & chateau potatoes.

If there is something that you would like but is not on this selection, we will do our best to accommodate your preference.

Vegetarian Choices

1. Layered spinach & wild mushroom lasagne glazed with goats cheese
2. Orzo with roasted Mediterranean vegetables, basil pesto & parmesan cheese
3. Thai red vegetable curry served with a pilaff rice & naan bread
4. Roast butternut squash & wild mushroom risotto with sun-blushed tomatoes & spinach drizzled with truffle oil

Desserts - £4.75

1. Fresh fruit pavlova topped with fresh seasonal berries, fresh cream and served with a fruit coulis
2. Profiteroles filled with fresh cream and served with a rich milk chocolate sauce
3. Warm individual apple crumble served with fresh cream and a warm egg custard or vanilla ice-cream
4. Fresh cheesecake served with fresh cream and a fruit coulis – Available in lemon, strawberry, Baileys & malteser
5. Assiette of Wellington Park desserts