



Regency Wedding Menu

Please choose one Item from each Course to Create Your Personalised Wedding Menu

Appetizers

Fantail of Honeydew Melon

Served with Assorted Fruits of the Forest & a Mango & Orange Coulis

Classic Style Hors D'Ouvres

Cold Symphony of Seafood

Served on a Bed of Seasonal Greens Garnished With Egg, Tomato & Cucumber

Classic Caesar Salad

Served with Seasonal Leaves, Bacon, Crunchy Croutons & Parmesan Curls

Smoked Chicken Salad

Served with a Petite Salad of Cherry Tomatoes, Cucumbers
& a Light Mayo Vinaigrette

Salade Hux Lardons

Diced Pancetta, Creamed Spinach Delight & Demi Egg Salad

Soup

Homemade Cream of Fresh Vegetable Soup

Topped with Crunchy Croutons

Carrot & Coriander Soup

A Creamy Carrot Soup Infused with Fresh Coriander Leaves

Vine Ripened Tomato & Basil Soup

Served with a Julienne of Snap Chives

Homemade Cream of Field Mushroom Soup

Classic French Onion Soup

Served With Croutons



Main Course

Roast Sirloin of Beef
With a Rich Madeira Jus

Traditional Roast Breast of Turkey & Baked Limerick Ham
With Fresh Sage & Caramelised Herb Onion Stuffing
Served with a with a Red Wine Reduction

Medallions of Pork
In a Dijon Mustard Sauce

Seared Roast Breast of Chicken, Wrapped in Glazed Tender Ham
With a Flavoursome Lemon & Herb Stuffing & Sauce Chasseur

Fresh Wild Salmon en Croûte
With Hollandaise Sauce

All of the above served with Chef's Seasonal Selection of Fresh Garden Vegetables & Potatoes

Desserts

Profiteroles au Chocolat
Filled with a Scented Cream & Coated in a Rich Coco Sauce

Fresh Fruit Meringue Nest Roulade
Summer Fruits with Raspberry Coulis

Chocolate Crème Brulee

Warm Apple Pie with Sugar Curd Cream

Homemade Bailey's Cream Cheesecake
With a Pool of Mango & Chocolate Sauce

Freshly Brewed Tea or Coffee

Vegetarian Options & All Special Dietary Requirements available on request

Upgrade Your Menu to Include a Choice of Main Course for an additional €5 per person