

Wedding Menu Contd.

Main Course

Herb Crusted Leg of Kildare Lamb

Organic herb & onion stuffing served with mint jus

Baked Fillet of Atlantic Hake

Creamy white wine & wild mushroom sauce on a bed of spinach mash

Slow Roasted Sirloin of Irish Beef

Red wine jus, traditional Yorkshire pudding & creamed horseradish sauce

Roast Breast of Turkey & Honey Baked Ham

Chef's rich pan roast gravy, onion & herb stuffing & cranberry compote

Fillet Of Sea Bass

Fillet of Wexford sea bass grilled with a light lemon & caper butter

Chicken Supreme

Roasted & served with a red wine, shallot & wild mushroom jus

Darne of Irish Salmon

Fresh cream & mushroom sauce

Medallions of Irish Pork

Black peppercorn & cognac sauce

Grilled Fillet of Irish Beef Diane

Dijon mustard, wild mushrooms, brandy & cream reduction (€7.00 Supplement)

Served with a Selection of Seasonal Market Fresh Vegetables & Potatoes