

Wedding Selection 2016



A La Carte Selection

Build a Menu to suit your requirements from the following items.
If you wish to modify any of the following dishes we will be happy to discuss.

First Course

Warm Tartlet of Ardsallagh Goat's Cheese with Red Onion Serrano Crisp, Rocket Salad, Balsamic Dressing	€9.75
Chicken Liver Pâté, Prune & Orange Chutney, Toasted Brioche	€8.50
Duo of Melon, Cassis Sorbet & Mint Syrup	€8.50
Castletownbere Seafood Bake, Gruyere Cheese Crust	€9.00
Warm Spinach Salad, Cashel Blue Cheese, Roasted Pears, Candied Walnuts & Balsamic Dressing	€8.55
Caprese Salad with Toonsbridge Mozzarella	€8.50
Smoked Haddock & Salmon Fishcakes	€9.00
Chicken & Bacon Caesar Salad, Garlic Croutons, Parmesan Cheese	€8.75
Warm Salad of Sneem Black Pudding, Rustic Potatoes & Chorizo	€8.00
Tian of Castletownbere Crabmeat, Granny Smith Apple with a Cucumber Ribbon	€10.75
Roulade of Smoked and Poached Salmon with Pickled Cucumber Dressing	€10.00
Smoked Skeaghanore Duck Breast with Orange & Rocket Salad, Walnut Oil	€9.75
Local Smoked Fish Platter	€10.50
Crostini of Goat's Cheese, Wildberry and Walnut Dressing, Candied Walnuts	€9.50

Second Course

Soups

Garden Vegetable	€5.00
Cauliflower & Blue Cheese	€5.50
Carrot & Parsnip, Spiced Cream	€5.00

Cream of Mushroom	€5.00
Roasted Tomato & Basil	€5.00
Leek, Potato & Chive	€5.00

Sorbets

Fruit Sorbet	€4.50
Champagne	€4.50
Lemon Sorbet	€4.50
Green Apple	€4.50
Raspberry	€4.50

Main Course From the Country

Roast Turkey & Ham, Sage & Onion Stuffing, Cranberry Sauce	€24.50
Roasted Loin of Pork with Dijon Mustard Glaze, Caramelized Apples, Calvados Jus	€24.75
Roasted Supreme of Chicken Fillet, Cashel Blue Cheese and a Basil Cream	€25.00
Grilled Supreme of Chicken, Sautéed Wild Mushrooms & Baby Spinach, Roasted Garlic Cloves	€25.00
Roasted Supreme of Chicken with Roasted Chorizo, Rustic Potato & Port Jus	€25.00
Roasted Sirloin of Irish Beef, Yorkshire Pudding and Garlic Roasted Potatoes	€26.00
Honey Glaze Breast of Skeaghanore Duck, Sweet Potato Puree, Star Anise Sauce	€28.00

Roast Rump of West Cork Lamb, Mediterranean Vegetable Ratatouille, Mint Pistou	€29.50
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Herb Crusted Rack of Lamb with Grilled Mediterranean Vegetables, Port Jus	€34.50
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Roasted 8oz Fillet of Irish Beef topped with Cashel Blue Cheese, Sautéed Baby Spinach, Port Jus	€34.50
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From the Sea

Pan-Roasted Salmon with Wholegrain Mustard Glaze, Sautéed Green Beans	€25.50
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Pan-Roasted Atlantic Cod with Black Olive Tapenade, Spring Onion and Caper Relish, Lemon Beurre Blanc	€26.50
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Pan-Seared Hake, White Bean and Chorizo Cassoulet	€26.50
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Halibut with Cauliflower Puree, Marinated Golden Raisins	€33.50
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Curried Roasted Monkfish, Lemon & Spring Onion Risotto	€34.50
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Vegetables & Potatoes For the Table

All our main course prices include 'Chef's Selection' of Vegetables which varies with the Seasons plus Creamed & Thyme Roasted Potatoes. You may add a variety of Vegetables or Potatoes if you wish from the following selection:

(Add to the table for €1.50 per person)

Braised Red Cabbage

Honey Roasted Root Vegetables

Green Beans & Sugar Snaps with Bacon

Baby Boiled Potatoes with Parsley Butter
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Garlic Gratin Potatoes

Skinny Chips

The Finale

White Chocolate & Baileys Cheesecake, Chocolate & Honeycomb Ice Cream	€7.50
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Chocolate and Walnut Brownies, Vanilla Ice-Cream	€7.50
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Strawberry and White Chocolate Pavlova	€7.50
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Blueberry and Croissant Bread Pudding	€7.50
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Warm Apple Tart with Butterscotch Ice Cream	€7.50
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Baked Chocolate Torte with Raspberry Ice Cream	€7.50
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Vanilla Pannacotta with mixed Berry Compote & Honeycomb Ice Cream	€7.50
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Warm Sticky Toffee Pudding, Butterscotch Sauce	€7.50
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Apple and Blueberry Crumble, Oatmeal Crust, Vanilla Ice Cream	€7.75
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Sugar Glazed Lemon Tart with Mixed Berry Compote	€8.25
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Duo of Chocolate Mousse with Pistachio Praline, Vanilla Anglaise	€8.50
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Assiette Dessert Plate	€10.00
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Freshly Brewed Tea and Coffee	€1.95
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Choices

When calculating your wedding budget and you require more than one choice, the following charges are added to the more expensive choice of dish.

Choice of 2 starters	€1.25
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Choice of 2 soups	€1.25
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Choice of 2 main courses	€7.00
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Choice of 2 desserts	€1.25
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Children's Menu

Soup, Chicken Nuggets, Sausage or Plaice & Chips or Half Portion of Main Menu, Jelly & Ice Cream €

Arrival Reception and Beverages

Glasses of Heineken	€2.80
Assorted Bottles of Beer	€4.40
White Wine & Rum Cup	€4.50
Cherry Hot Punch	€4.95
Jameson Hot Whiskey	€4.50
Traditional Mulled Wine	€4.50
Summer Fruits & Pimms	€4.50
Cassis Sparkler	€4.95
Pineapple Sparkling Belinis	€5.50
Hot Chocolate with Frangelico	€5.25
Hot Spicy Ginger & Rum Punch	€5.25
Seasonal Cocktails	Price depending
Cosmopolitans	€5.95
Wave Breaker	€5.95
Jug of Freshly Squeezed Orange Juice	€22.00 each

Canapés

Choose any 2 of the following for €2.00 per person:

Crab & Avocado Tartlets

Smoked Salmon & Asparagus

Chicken Liver Pâté

Tempura Prawn with Lime Coriander Dip

Breaded Baby Camembert with Cumberland Sauce

Smoked Duck with Mango Salsa

Sweet Potato Curry Bites

Parma Ham with Melon

Thai Fish Cakes

Buffet Options

Available for smaller Groups (50 people or less):

Option 1 (€16.00pp)

Mixed Leaves

Choice of 4 Salads

Chicken Goujons

Cocktail Sausages

Wedges

Soup

Sandwiches (choice of 4)

Tasting of Desserts

Option 2 (€20.00pp)

Mixed Leaves

Choice of 4 Salads

Chicken Goujons

Cocktail Sausages

Wedges

Cold Meat Platter

Seafood Platter

Soup

Sandwiches (choice of 4)

Tasting of Desserts

Option 3 (€25.00pp)

Mixed Leaves

Choice of 4 Salads

Chicken Goujons

Cocktail Sausages

Wedges

Cold Meat Platter

Seafood Platter

Chicken Curry
Rice
Tasting of Desserts

Option 4 (€30.00pp)

Mixed Leaves
Choice of 4 Salads
Chicken Goujons
Cocktail Sausages
Wedges
Cold Meat Platter
Seafood Platter
Beef Stroganoff
Rice
Tasting of Desserts

Wine Prices

House Wine	€22.00
(Extensive Hotel Wine List also available)	
Cava, Prosecco and other Sparkling Wines	€27.00-€39.00
Wine Corkage	€8.00 per bottle
Champagne/Sparkling Wine Corkage	€12.00 per bottle

Evening - Finger Food Selection

Tea/Coffee	€1.50pp
Cajun Chicken Goujons	€2.00pp
Barbeque Chicken Wings	€2.00pp
Spring Rolls with Hoi Sin Sauce	€2.25pp
Smoked Salmon Puffs	€2.50pp
Cocktail Sausages	€2.50pp
Smoked Salmon Bagels	€2.50pp

Cajun or Sweet Chili Drumsticks	€2.75pp
Spinach & Gruyere Cheese Quiche	€2.80pp
Crispy Prawn Purse with Sweet Chili Dip	€3.00pp
Mini Pepered Steak Pies	€3.00pp
Tempura King Prawn with Red Pepper Coulis	€3.00pp
Selection of Sandwiches (choice of 4)	€4.50pp

Toast and Speeches after the meal

Our management team are at hand to advise the Best Man on the format. He may firstly call on a clergyman to say grace before the meal. Speeches and toasts take place after the meal.

- ❖ We recommend having speeches after the meal
- ❖ The Best Man calls on the Father of the Bride to make a speech followed by the Father of the Groom and after his speech he proposes a toast to the Bride & Groom
- ❖ He then calls on the Groom to make a speech and after his speech he proposes a toast to the Bridesmaids.
- ❖ The Best Man replies on behalf of the Bridesmaids and makes his speech. He may call on others to make a speech if required. He reads the wedding cards & telegrams.
- ❖ He calls on a Clergyman to say grace after meals.
- ❖ Finally, the Best Man asks the guests to stand and raise a toast to the Bride & Groom

Special Accommodation Rates for Wedding Guests 2016

Double/Twin

€60.00 per person sharing including Breakfast

€140.00 per person sharing for two nights Bed & Breakfast plus one evening meal

Long term stays are €99 per room per night

Single

€80 per room per night including breakfast

Family Room

€150 per room per night including breakfast