

All Inclusive Wedding By The Sea Package

Menu

STARTER

Warm Vol au Vent with Chicken, Button Mushroom and Fresh Chives, Tarragon & Sauvignon Blanc Velouté

-

Cajun Chicken Caesar Salad, with Crisp Bacon Lardons, Cos Lettuce, Garlic and Herb Croutons and Parmesan Shavings

-

Succulent Baby Prawns, tossed in homemade Marie Rose Sauce, Crisp Leaves, Cherry Tomato, Lemon Wedge dusted with Cayenne Pepper

-

Homemade Soup of your choice: Cream of Vegetable Soup / Cream of Carrot and Coriander Soup / Cream of Potato and Spring Onion Soup

MAINS

14 Hour slow roasted Silverside of Local Beef with crisp Yorkshire Pudding and Red Wine Jus

-

Duo of Atlantic Hake and Salmon, baked in Lemon Butter White Wine and Chive Cream Sauce

-

Baked Stuffed Breast of Irish Chicken, with Herb Stuffing wrapped in Bacon with a Mushroom and Whiskey Sauce

-

Roast Turkey and Local Honey and Clove baked Ham, with Herb Stuffing with Roast Jus

DESSERT

Apple Crumble

-

Hazelnut Profiteroles with Chocolate Sauce

-

White Chocolate & Raspberry Cheesecake

-

Brownie