

Copper Beech Wedding Menu

To Start

Choose two of the following

Classical Caesar Salad

Bacon lardons, garlic croutons, parmesan shavings delicately arranged on crispy shredded cos leaves and drizzled with our "house" Caesar dressing

Vol au Vent

Warm golden pastry case filled with a symphony of creamy tender diced Irish chicken and mushrooms smothered by a white wine cream veloute

Thai Fish Cake

A seafood mix with lemongrass and galangal, mango, and coriander salsa

Goats Cheese

Served in a savoury tartlet case with our Mediterranean vegetable, sun kissed Tomatoes and basil Pesto

Award Winning Smoked Salmon

Delicately arranged on a crispy fresh seasonal salad, served with our homemade Brown Soda bread and a fresh horseradish cream

Bacon and Onion Tartlet

Lardons of smokey bacon and red onion tossed in a creamy béchamel sauce with white wine

Soup

Choose two of the following

Fresh Homemade Vegetable

Potato, Leek and Bacon

Butternut Squash with Hazelnut Oil

Spicy Roasted Tomato and Capsicum

Carrot and Coriander

Irish Chicken and Mushroom

Wild Mushroom and Sage finished with a Truffle Oil

Smoked Chicken and Sweetcorn

Seafood Chowder

Full Vegetarian Menu Available
We cater for all dietary requirements

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Entrées

Choose two of the following

Roast Turkey and Honey Glazed Ham

With our homemade herb stuffing, cranberry sauce and pan gravy

Roasted Sirloin of Prime Irish Beef

Accompanied by Yorkshire pudding, horseradish sauce and a red wine jus

Steamed Fillet of Clare Island Organic Salmon

Napped with a rich prawn and saffron cream

Grilled Supreme of Irish Chicken

Set on a pool of 6 pepper cream sauce and served with Kelly's black pudding bonbon

Oven baked Duo of Salmon & Seabass

Delicately placed on a lemongrass and white wine cream

Herb Crusted Cod

Baked and delicately arranged on a pool of roasted capsicum and sun kissed tomato sauce

Slow Roasted Leg of Irish Lamb

served with a wild herb stuffing, mint sauce and a garlic and rosemary gravy

Homemade Desserts

Choose two of the following

Chef's Cheesecake of the day

Apple & Berry Crumble served with Crème Anglaise

Chocolate & Nut Brownie accompanied by a Belgium Dark Chocolate sauce

Meringue Nest Topped with Seasonal Fruits and Raspberry Coulis

Homemade Apple Pie with Custard and Ice Cream

Or

Opt for our Chef's Platter of mini desserts (Strawberry cheesecake, profiteroles and meringue nest with fresh fruit)

Freshly Brewed Tea & Coffee

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