

Golden Sycamore Wedding Menu

To Start

Choose two of the following

Prawn Cocktail

Succulent baby prawns tossed in our piquant Marie Rose sauce, served in a Gem salad leaf and dusted with cayenne pepper

Classical Caesar Salad

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

Thai Fish Cake

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

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

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

Chicken Liver pate

Accompanied by Melba toast and Cumberland sauce

Smoked Chicken Tian

Layers of smoked chicken salad, avocado puree finished with roasted pine nuts and basil pesto

The "Woods" Roulade

Clarke's award winning smoked salmon and cream cheese farce wrapped in spinach and accompanied by pickled cucumber and our house aioli

Soup

Fresh Homemade Vegetable

Potato, Leek and Bacon

Butternut Squash with Hazelnut Oil

Spicy Roasted Tomato and Capsicum

Carrot and Coriander

Wild Mushroom and Sage finished with a Truffle Oil

Seafood Bisque

Golden Sycamore Wedding Menu

Entrees

Choose one of the following;

Fillet of Irish Beef

*(cooked medium)6 oz fillet steak with mushroom duxelle served with your choice of sauce
(Red wine Jus, 6 pepper cream, garlic butter rosette)*

Roasted Fresh Half Duck

honey glazed and served with an orange, cointreau and star anise syrup

3 bone Rack of Irish Lamb

(medium) served with redcurrant jelly with grain mustard sauce

Grilled Paprika and Saffron marinated Monkfish

beautifully arranged on a pool of romesco sauce

Individual Beef Wellington Irish Fillet

*6 oz fillet steak served on a toasted crouton with an onion and mushroom duxelle, wrapped
in puff pastry and surrounded by a truffle sauce*

And one of the following;

Roast Turkey and Honey Glazed Ham

with our homemade herb stuffing, cranberry sauce and pan gravy

Slow Cooked Roast Beef

Accompanied with a Yorkshire pudding and a red wine jus

Slow Roasted Leg of Irish Lamb

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

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 Fillet of Seabass

topped with a creamy Champagne and dill sauce.

Basil and Lemongrass Crusted Cod

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

Oven baked Duo of Salmon and Seabass

delicately placed on a Lemongrass and white wine cream

Golden Sycamore Wedding Menu

Homemade Desserts

Choose two of the following

Chef's Cheesecake of the Day

(Baileys, Strawberry, Lemon, Passionfruit)

Crème Brulée

Sticky Toffee Pudding topped with our Caramel sauce

Apple and Wild Berry Crumble served with Crème Anglaise

Chocolate and Nut Brownie accompanied by a Belgium Dark Chocolate Sauce

Meringue Nest topped with Seasonal Fruits and Raspberry Coulis

Cream filled Profiteroles smothered in a Rich Chocolate Sauce

Lemon Meringue Pie

Vanilla infused Panna Cotta set on a Fresh Strawberry Puree

Coffee or Mango & Passionfruit Gateaux

Or Opt for our Chef's tasting platter

Strawberry cheesecake, Choux Pastry Profiterole and Meringue Nest with Fresh Fruits

Freshly Brewed Tea & Coffee

Full Vegetarian Menu Available
We cater for all dietary requirements

Copper Beech Wedding Menu

To Start

Choose one 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 one of the following

Fresh Homemade Vegetable

Potato, Leek and Bacon

Butternut Squash with Hazelnut Oil

Spicy Roasted Tomato and Capsicum

Carrot and Coriander

Wild Mushroom and Sage finished with a Truffle Oil

Copper Beech Wedding Menu

Entrées

Choose two of the following

Roast Turkey and Honey Glazed Ham

With our homemade herb stuffing, cranberry sauce and pan gravy

Slow Cooked Roast Beef

Accompanied with a Yorkshire pudding 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

Herb Crusted Hake

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

Freshly Brewed Tea & Coffee

Full Vegetarian Menu Available
We cater for all dietary requirements

Al Fresco Experience Wedding Menu

Entrées Selector

Choose 3 options

- Pulled Pork**
from the pig on the spit
- Mexican Spiced Chicken Kebabs**
served with garlic hummus
- 6 Oz Dry Aged Black Angus Beef Burger**
with tomato relish
- Heaney's Pork & Leek Sausage**
charred with tomato jam
- Honey Soy Salmon Fillet**
with lemon, ginger & garlic drizzle
- Seabass Fillet**
with mango salsa
- Roasted Bell Pepper**
stuffed with fruit quinoa
- Portobello Mushroom**
with basil oil

Salad Bar

- Moroccan Couscous with Chickpeas**
- Coleslaw**
- Asian Noodle Salad**
- Tomato, Feta, Cucumber, Black Olives & Wild Garlic Salad**
- Red Onion & Beetroot Salad**
- Bowls of Fresh Salad Leaves**

Potato Side

- Baby Potato & Spring Onion Salad**
- Baked Potatoes with Crème Fraiche**

Desserts Table

- Passionfruit Cheesecake**
- Meringue Nest with Cream and Fresh Fruits**
- Chocolate Fudge Cake**

Late Bites Menu

Choose 3 options

- Selection of Sandwiches**
- Honey Glazed Sesame Cocktail Sausages**
- Spicy Chicken Wings**
- Cajun Spice Chicken Skewers**
- Vegetable Spring Rolls**
- Spicy Wedges**

Full Vegetarian Menu Available
We cater for all dietary requirements

Winter Woodlands Wedding Menu

To Start

Choose one 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

Thai Fish Cake

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

Hot Bouchee of Chicken & Mushroom Vol au Vents

Presented in a puff pastry case with a creamy sauce

Choice of Homemade Soup

Served with a selection of fresh breads

Entrees

Choose two of the following

Parmesan & Pimento Stuffed Supreme of Irish Chicken set on a pool of 6 pepper cream sauce and served with Kelly's black pudding bonbon

Oven Roasted Breast of Turkey served with honey baked ham, savoury stuffing, cranberry sauce & homemade gravy

Tender Roast Loin of Pork cooked with black pepper and cinnamon, served with apple stuffing & homemade gravy

Steamed Fillet of Seatrout napped with a rich prawn and saffron cream

Poached Darne of Fresh Hake accompanied by a white wine, dill and shrimp sauce

Dessert

Choose one of the following

Chef's Cheesecake of the Day

Apple & Wild Berry Crumble with Custard

Cream-Filled Profiteroles with Chocolate Sauce

Freshly Brewed Tea & Coffee

Full Vegetarian Menu available

We cater for all dietary requirements and allergen information is available on all 14 allergens

Woodland Romance Wedding Menu

To Start

Choose one 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 one of the following

Fresh Homemade Vegetable

Potato, Leek and Bacon

Butternut Squash with Hazelnut Oil

Spicy Roasted Tomato and Capsicum

Carrot and Coriander

Wild Mushroom and Sage finished with a Truffle Oil

Woodland Romance Wedding Menu

Entrées

Choose two of the following

Roast Turkey and Honey Glazed Ham

With our homemade herb stuffing, cranberry sauce and pan gravy

Slow Cooked Roast Beef

Accompanied by Yorkshire pudding 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

Herb Crusted Hake

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

Freshly Brewed Tea & Coffee

Full Vegetarian Menu Available
We cater for all dietary requirements

Intimate Wedding Menu

To Start

Choose one 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 one of the following

Fresh Homemade Vegetable

Potato, Leek and Bacon

Butternut Squash with Hazelnut Oil

Spicy Roasted Tomato and Capsicum

Carrot and Coriander

Wild Mushroom and Sage finished with a Truffle Oil

Intimate Wedding Menu

Entrées

Choose two of the following

Roast Turkey and Honey Glazed Ham

With our homemade herb stuffing, cranberry sauce and pan gravy

Slow Cooked Roast Beef

Accompanied with a Yorkshire pudding 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

Herb Crusted Hake

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

Freshly Brewed Tea & Coffee

Full Vegetarian Menu Available
We cater for all dietary requirements