

STARTERS

- ★ The Great Northern Caesar salad with garlic croutons, crispy bacon, parmesan shavings and cherry tomato & chefs own dressing
- ★ Chicken & mushroom filo tart, cooked in a basil cream topped with rocket & sundried tomato
- ★ Poached salmon & baby Boston prawns, Marie-rose sauce, crisp garden leaves, with house dressing & lemon garnish
- ★ Belly of slow cooked pork served with a butternut squash purée
- ★ Duo Melon honeydew & cantaloupe with prosecco sorbet and pea shoots
- ★ Caprese Salad, Beef tomato rich Italian mozzarella pesto dressing and rocket salad
- ★ Smoked chicken with avocado spring onion, cherry tomato bound in a light mayo
- ★ Smoked Salmon & Crab, Dill Lemon & Cream Cheese Roulade with spinach, crème fraiche & red onion dressing
- ★ Warm Goats cheese with roasted figs & red onion tartlet

MAIN COURSES

- ★ Roast Ulster Silverside of Herford slow cooked Beef Served in its own Roast Gravy, Yorkshire Pudding
- ★ Roast Stuffed Turkey and Honey Roasted Ham with Cranberry Herb Stuffing & Red Wine Jus.
- ★ Baked Fillet of Atlantic Hake with a Dill Scented Cream
- ★ Seared Darne of Donegal Salmon with a Saffron and Lemongrass Velouté
- ★ Oven Baked Rainbow Trout cooked in a Spinach and Pinene Butter
- ★ Star Anise Scented Slow Cooked Pressed Belly of Irish Pork with Red Wine Jus Butternut Puree.
- ★ Lamb Rump, Slane Valley Ramp of Lamb with Roasted Vegetables cooked in its own Jus Laced with Cotes du Rhone.
- ★ Confit Duck Slow cooked for 16 hours Served with a Morgan Rum and Orange Sauce.
- ★ Grilled Fillet of Irish Beef Served on Colcannon and topped with a creamy pepper cream.
- ★ Pan seared supreme of corn-fed Irish chicken with a bell pepper & cream cheese centre, topped with a wild forest mushroom velouté
- ★ Pan seared supreme of Irish chicken with a basil & white onion stuffing topped with a red wine Jus.

SOUPS

- ★ Cream of bell pepper. ★ Tomato & Basil
- ★ Fizzy orange & carrot. ★ Courgette & Brié
- ★ Roast potato & leek. ★ Root Vegetable
- ★ Mushroom & Coriander. ★ Celeriac & Hazelnut

DESSERTS

- ★ Great Northern Dessert Platter
 - Profiteroles filled with Vanilla Cream
 - Salted Caramel Slice
 - Mint Chocolate Mousse cup
 - Scoop of Ice-cream
- ★ Mixed Berry Pavlova with a Hazelnut Crumb and Sorbet
- ★ Apple & Cinnamon Crumble Tartlet Served with Custard and Cream
- ★ White Chocolate and Raspberry Meringue Roulade with Fresh Strawberries
- ★ Banoffee Pie & Sweet Cream
- ★ Coconut Panna Cotta with Caramelised Pineapple
- ★ Irish Cream Cheesecake & Vanilla Pod Ice-cream

★ AVAILABLE ON ALL PACKAGES

★ AVAILABLE ON GOLD PACKAGE ONLY

★ AVAILABLE ON PLATNIUM ONLY

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of our wedding team.

Please note for all weddings we include a vegetarian option for your guests pick one starter and main course

VEGETARIAN

Caprese Salad, Beef Tomato, Rich Italian Mozzarella, Pesto dressing & Rocket Salad

Button Mushroom with a Cream Cheese Centre Garlic Dip

Seasonal Melon Platter with Fresh Sorbet & Berry Coulis.

Goats Cheese & Red Onion Marmalade with Roasted Fig & House Dressing.

Wild Forest Mushroom Risotto cooked in Spinach and Sundried Tomato & Drizzled with a White Truffle oil

Butternut & Sweet Pepper Thai Curry Served with Basmati Rice

Stuffed Aubergine with Roasted Vegetables in a Tomato & Basil sauce Topped with 3 Cheese Types.

Wok Stir Fried Vegetables in a Crisp Poppadum basket with Seasonal Spring Onion Rice.

Cauliflower Steaks with Roasted Red Pepper Olive, Salsa and Green Beans.

SORBETS

Green Apple & Calvados Sorbet

Passion Fruit & Mango Sorbet

Champagne & Strawberry Sorbet

CANAPES

Warm Canapes

Mini Vegetable Spring Rolls with Sweet Chilli Sauce

Pressed Belly of Spiced Pork with Baby Apple

West Cork Black Pudding with bluebell falls honey and thyme flavoured goats cheese, in a filo basket

Warm assorted mini cheese tartlets

Baby baked potato with chive cream

Chilled Canapes

Cherry heirloom tomato stuffed with goats cheese and pea shoot

Smoked chicken & wholegrain mustard mini tartlet

Chilled green pea & mint soup

Pate Maison on toasted brioche with Cumberland sauce

Irish oak smoked salmon on Irish soda bread, lemon crème fraiche & baby caper

Smoked duck breast on toasted brioche with tomato chilli chutn

EVENING FOOD

Cocktail Sausages

Chefs Selection of Sandwiches

Chicken Goujons with garlic mayo dip

Selection of mini wraps*

Vegetables Samosas with raita dip*

Sausages Rolls* Vegetable Spring Rolls*

Fish Goujons.* Chip Cones*

We offer a choice of red & white wine.

Each year after extensive tasting and a thorough selection process with our suppliers, we choose our house wines. At your wedding tasting you can sample our house wine offerings and chose wine to compliment your chosen menu.

WINE
SELECTION



* Supplement may apply to evening menu selection

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