



(Choose 2 Options)

Chicken Liver Pate with a Sourdough Crisp & Cumberland Glaze

Creamy Seafood Vol au Vent

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Fantail of Fresh Melon with a Berry Compote

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Smoked Salmon & Prawn Horns with Mixed Leaves

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Warm Pastry Bouchee with Creamy Chicken & Bacon

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Nesbitt Classic Egg Mayonnaise with Fresh Leaves



Soup (Choose 1)

Hearty Cream of Tomato Soup with Herb Croutons

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Cream of Broccolí & Smoked Bacon Soup

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Roasted Sweet Pepper & Chunky Vegetables with Garlic Croutons

Chefs Traditional Homemade Cream of Vegetable Soup with Herb Croutons

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Fresh Minestrone Soup

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(Choice of 2)

Prime Irish 80z Sirloin Steak served with Mediterranean Stir Fried Vegetables

Choice of Sauce: Brandy & Peppercorn, Silkie Whiskey & Wild Mushroom or Bordelaise Sauce

Pan-Seared Escalope of Chicken served with Herb Stuffing Bacon Rolls

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Choice of Sauce: Brandy & Peppercorn, Silkie Whiskey & Wild Mushroom or Bordelaise Sauce

Tradítional Roast Stuffed Turkey & Ham with Cranberry Sauce & Roast Gravy

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Slow Cooked Prime Irish Beef served with Yorkshire Pudding & Rich Red Wine Jus



### Maín Course (contd)...

Fillet of Baked Salmon served with Chardonnay Cream

#### Vegetarían

(Available upon Request)

Pírí Pírí Wok Vegetables with Tangy Sauce & Garlíc Bread

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Double Poppadum with Wilted Lettuce, Stir-Fry & Oyster Glaze

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Oven Baked Pepper filled with a Ragu of Rice & Mornay Sauce

Pasta Bake with Roast Vegetables & Sourdough Crisp

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#### Vegan

Chef's recommendation of the day, pre order



#### Vegetable & Potato Selection

Puree of Root Vegetables

Caulíflower Mornay

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Country Style Brussels Sprouts

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Honey Glazed Carrots with Toasted Almonds

Selection of Oven Baked Root Vegetables

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Broccolí & Walnut Bake

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Sautee Apple & Red Cabbage

Creamy Mashed Potato

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Buttered Roast Potatoes

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Boulangere

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Creamy Garlíc Gratín

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Champ Potatoes

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Lyonnaise Potatoes



#### Desserts

#### (Choose 2 or Medley)

Homemade Apple Pie served with Crème Anglaise

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Chocolate Steamed Puddíng served with a Glazed Dark Chocolate Sauce

Homemade Meringue Base served with Fresh Fruit, Berries & Cream

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In-House Cheesecake served with Chantilly Cream

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Nesbítt Tradítional Sherry Trífle & Cream

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Medley of In-House Desserts

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On Arríval....

Chef's Selection of Sandwiches €3.00 per person

Home baked Scones with Jam & Cream €2.00 per person

## **Evening Buffet**

#### Menu A

Chef's Selection of Sandwiches

Cocktaíl Sausages

Chicken Goujons with Selectin of Dips

Freshly Brewed Tea & Coffee

€7.00 per person

Menu B

Chefs Selection of Sandwiches

Cocktaíl Sausages

Míní Bruschetta

Chicken Goujons

Potato Skins with Bacon & Sour Cream

Hot Options all served with Marie Rose or Chilli Sauce

€9.00 per person



#### Our Package

### Red Carpet Welcome Champagne on arrival for immediate wedding party Freshly brewed tea, coffee and biscuits on arrival for guests Guaranteed one wedding per day Complimentary use of our fully air conditioned Ballroom Personalised souvenir menus Built-in amplification system for speeches Elegant white chair covers Candelabra Centrepieces perched on elegant mirror base Background music played throughout your meal Cake stand & knife Licenced for Civil Ceremonies Complimentary accommodation in Wedding Suite Two complimentary rooms for wedding party Reduced accommodation rates for your guests A dedicated Wedding Planner to take you through to your wedding day

If you wish to make a weekend of it, we provide complimentary finger food for after party

For further details contact Claire, your dedicated wedding planner on

087 9006111

Or email <u>Sales@nesbittarms.com</u>

Congratulations & Happy Planning!