

Menu Selector

Sapphire Bell Menu: 5 Course Meal

Choose 1 starter, 1 soup or 1 sorbet, 2 choices for main
(1 meat option & 1 fish option) & Assiette of choice or 2 desserts

Ruby Rose/Amber Lily/Pearl Blossom Menu: 4 Course Meal

Choose 1 soup or 1 sorbet, 2 choices for main
(1 meat option & 1 fish option) & 1 dessert

STARTER SELECTOR

Included in Sapphire Bell package only – add a starter to other packages at just €6 per person

Classic Caesar Salad

Crisp romaine leaves, garlic croutons, Caesar dressing, crisp bacon lardons, parmesan shavings

Smoked Chicken Salad

Smoked chicken, pine nuts, parmesan shavings, cherry tomatoes and house dressing.

Warm Chicken and Mushroom Vol a Vent

Chicken, fresh herbs and button mushrooms, white wine cream sauce in a puff pastry case

Shredded Pork Spring Rolls

Braised pork shoulder, 5 spice and apple cider, wrapped in won ton pastry, tossed lettuce and bean sprouts finished with hoi sin and plum sauce

Smoked Bacon and Mushroom Filo Parcel

Filo pastry parcel with smoky bacon, fresh herbs and mushrooms in chardonnay cream sauce

Thai Salmon Fish Cake

Salmon, potato and chive cake wrapped in breadcrumbs and served with sweet chilli dressing and lime aioli

Goats Cheese Quiche with Caramelised Onion and Thyme

Warm tartlet with goats cheese, caramelised red onion, baked in a thyme scented egg custard on a bed of baby leaves, balsamic reduction

SOUP OR SORBET SELECTOR

Choice of either one soup or one sorbet from below included in all of our wedding packages

Choice of either one soup or one sorbet from below:

- Leek and Potato soup with Spring Onion
- Garden Vegetable soup
- Carrot and Coriander soup
- Mushroom and Wild Rice soup
- Roast Red Pepper and tomato soup
- Pea and Ham soup
- Thai coconut scented butternut squash soup

Sorbet Shot Cup

- Lemon
- Blackcurrant
- Apple
- Raspberry
- Citrus
- Passion Fruit

MAINS SELECTOR

Supplements quoted are per person.

Traditional Roast Stuffed Turkey and Honey Glazed Ham

Home cooked ham with butter and herb stuffing, topped with Hand sliced roast turkey, masked with rich roast gravy

Oven Baked Prosciutto Chicken

Filled with herb stuffing, wrapped in prosciutto ham on a bed of baby spinach mash and tarragon cream sauce

Baked Fillet of Atlantic salmon

Filled with cream cheese and asparagus encased in a filo pastry parcel finished with citrus beurre blanc

Baked Sea Bass Fillet

Sea bass fillet baked with herbs and rock salt, on a bed of kale mash, served with chive beurre blanc

Atlantic Hake Fillet

Fillet of hake encased in herb and garlic bread crumbs on a bed of spinach mash finished with a saffron cream sauce

Roast Rib of Irish Beef

€5.50 Supp (excl Sapphire Bell)

Homemade Yorkshire pudding, horseradish cream
With choice of sauce

- Traditional rich roast gravy
- Diane sauce
- Classic chasseur sauce

Roast Leg of Wicklow Lamb

€5.50 Supp (excl Sapphire Bell)

Slow roasted leg of Wicklow lamb on bed of colcannon mash with herb stuffing, redcurrant & mint Jus

Angus Beef Fillet

€9 Supp (All packages)

7oz fillet steak on potato rosti, with wild mushroom sauce

NOTE:

- All Beef & Lamb cooked medium well done.
- All dishes listed above are served with a selection of fresh market vegetables and potato.
- To add an additional main course, giving a choice of 3 is an extra €6 per person.

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DESSERT MENU SELECTOR

Included in all of our inclusive packages

Ferrero Rocher Cheesecake	<i>Served with chocolate sauce</i>
Deep filled Apple Pie	<i>With warm crème anglaise</i>
Strawberry Cheesecake	<i>white chocolate sauce and salted caramel ice cream</i>
Chocolate Brownie Slice	<i>Hot chocolate sauce and salted caramel ice cream</i>
Classic French Lemon Tart	<i>Topped with chantilly cream and fresh raspberries</i>
Cream filled Chocolate Profiteroles	<i>With warm chocolate sauce</i>
Mixed Berry Meringue	<i>With hazelnut cream</i>

Woodford Dolmen Assiette **€4.50 Supp**

Assiette included in the Sapphire Bell package only. The supplement charge applies to replacing your dessert option with an assiette on all other packages.

Assiette of 4 Desserts on one plate

Choose your favorite 4 items from the following lists:

Cake Choices

Choose 2 of the following:

- Apple and Cinnamon Crumble
- Strawberry Cheesecake
- Cream filled Chocolate Profiteroles
- Baileys Cheesecake
- Chocolate Brownie
- Mini Strawberry Pavlova

Choose one Ice Cream Cup

- Vanilla
- Chocolate
- Mint
- Honeycomb
- Strawberry
- Cinnamon
- Raspberry Ripple
- Salted Caramel

Choose one Mini Cup

- Jaffa Orange Mousse
- Strawberry Mousse
- Passionfruit Panna Cotta
- Tiramisu
- Traditional Sherry Trifle
- Baileys Mousse

EVENING BUFFET SELECTOR

All our inclusive packages include evening food for 120 guests

Sapphire Bell & Amber Lily package afters include:

- Chicken Goujons
- Sandwiches
- Glazed Cocktail sausages
- Tea/coffee

Ruby Rose & Pearl Blossom package afters include:

- Glazed Cocktail sausages
- Freshly brewed Tea/Coffee
- Sandwiches

Extra items can be added from the following list (Price on request)

- Chicken Goujons
- Vegetable Samosas
- Brie Wedges
- Mini oriental vegetable Spring Rolls
- Prawns in Filo Pastry
- Cod Goujons
- Spicy Chicken Wings
- Pizza Slices

YOUNG ADULTS MENU – 12'S AND UNDER

Soup to start

1/2 portion of Main dishes.

Served with creamy mash, veggies and rich roast gravy

Crispy Chicken Goujons

Served with french fries

Local Pork Sausages

Served with french fries

Spaghetti Bolognese

Topped with parmesan cheese

Selection of Ice Cream or Adult Dessert on package

€16 per child

ARRIVAL DRINKS RECEPTION

Price shown is per person

Prices are guide price only, subject to change

Prosecco Fizzante **€4.50**

Gin & Tonic with frozen berry garnish **€6.50**

Bottled beer **€5.20**

Bottled beer and Prosecco **€5.00**

Cocktails **€7.95**

Choose 2

- Mojito
- Romeo & Juliet
- Strawberry Daiquiri
- Cosmopolitan

Champagne **€10.00**

Baileys and Jameson **€5.00**

Corkage

Wine **€8.00 per bottle**

Sparkling Wine/Prosecco **€10.00 per bottle**

Full Wine List Available on request

Discount of €3.00 applies on published wine list for all weddings

UPGRADE YOUR ARRIVALS OR AFTERS

• Mini Sausage Blas **€5.25 per person**

• Fish n' chips in a cone **€4.75 per person**

• Mini Beef Sliders **€5.25 per person**

• French Macaroons **€3.75 per person**

• Mini Chicken Satay Skewers **€3.75 per person**

• Duck liver late on toasted brioche **€4.25 per person**

• Sesame Seed mini sausage rolls **€3.75 per person**

• Mini Scones *with Country cream and strawberry compote* **€3.25 per person**

• Selection of Finger sandwiches **€5.25 per person**

• Tayto Sandwiches *in resident's bar for 30 people* **€70**

Afternoon Tea Selection **€11.00 per person**

Sesame seed mini sausage rolls, French macaroons and Finger sandwiches selection - Egg & Cress/ baked ham and Ballymaloe relish/ cream cheese and cucumber.