

WEDDING DINNER MENU

STARTERS

Crispy Callan Ham Hock Croquette

Lakeshore Mustard Mousseline | Raspberry Compote | Thyme Infused Jus

Jameson & Ginger Glazed Smoked Salmon

Pickled Cucumber | Blini | Charred Orange | Celeriac & Dill Remoulade

St Ola Goats Cheese & Red Onion Tartlet

Toasted hazelnuts | Roast Beetroot | Blood Orange Puree | Burren Balsamic

Confit Irish Pork Belly

Buttered Savoy Cabbage with Thyme | Toffee Apple Jus | Pickled Pear Puree

Boilie Goats Cheese

Focaccia Crouton | Confit Tomato | Basil Pesto Oil | Pine Nut Crumble | Aged Balsamic

Smoked Magret Duck Breast

Mango & Coriander Slaw | Ponzu & Black Sesame Glaze | Micro Coriander Cress

Estate Chicken Caesar Salad

Pulled Chicken Croquette | Baby Gem | House Dressing | Parmesan | Crispy Bacon

Seared Irish Coast Scallops (€3 Supplement per person)

Curried Jerusalem Artichoke Cream | Granny Smith Apple & Coriander | Artichoke Crisps

Chicken & Wild Mushroom Bouchee

Tarragon & White Wine Velouté | Butter Puff Pastry | Tarragon Oil

Chargrilled Vegetable Salad

Aubergine | Courgette & Peppers | Hummus | Toasted Pumpkin Seeds | Heirloom Tomato Salsa



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SOUPS

Roast Butternut Squash & Coconut
Coriander Naan Crouton

Forest Mushroom & Tarragon Velouté
Parmesan & Truffle Cream

Roast Vine Ripe Plum Tomato
Fresh Basil Pesto Dressing

Irish Potato | Leek & Onion
Smoky Bacon Crumble

Classic Farmhouse Vegetable
Parsley Cream & House Croutons

Curried Sweet Potato
Light Red Chilli Infused Oil

SORBETS

Granny Smith Green Apple Sorbet

Zesty Lemon & Basil Sorbet

Champagne & Strawberry Sorbet

Summer Blood Orange

Passion Fruit and Mango Sorbet

Woodland Raspberry Sorbet

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MAIN COURSES

Pan Roast Irish Chicken Supreme

Crisp Potato Rosti | Glazed Baby carrot | Serrano Ham Crisp | Rosemary Jus

Seared Atlantic Sea Bass Fillet

Saffron Fondant Potato | Charred Asparagus Tips | Lemon & Basil Butter Sauce

Herb Crusted Slaney Valley Lamb Rack (€7 supplement per person)

Grain Mustard | Pressed Potato | Honey Roasted Parsnip | Red Currant & Mint Jus

O Coilean's 8oz Irish Sirloin Steak

Chargrilled with Herb Sea Salt | Garlic Butter Glazed | Caramelized Onion Mash | Port Jus

Mediterranean Roast Vegetable Filo Parcel

Grilled Peppers | Courgettes | Aubergines | Tomato Tartar | Rocket Pesto

Prime Fillet of Irish Beef (€9 supplement per person)

Knockanore Smoked Cheddar Gratin | Celeriac Puree | Rosemary Infused Pan Jus

Pan-fried Atlantic Cod Loin

Baby Potato | Baby Spinach Peperonata | Basil Butter Sauce | Pistachio Crumb

Lislin Pork Cutlet on the Bone

Parma Ham Wrapped Green Beans | Crushed Baby Potatoes | Plum Jus | Sage

Roast Irish Salmon Loin

Fresh Herb crust | Green Pea | Leek & Citrus Potatoes | Vine Tomato & Dill Vierge

Parma Ham Wrapped Monkfish

Tuscan Pepper & Fennel Stew | Toasted Flaked Almonds | Basil Beurre Blanc

WEDDING DINNER MENU

DESSERTS

70% Chocolate Fondant

Sea salt caramel sauce | chocolate crumb | Chocolate Tuile

Local Strawberry Cheesecake

Irish Butter biscuit | Sour Strawberry Puree | Strawberry & Basil Salsa

Black Forest Dome

Amaretto Cherry | 70% chocolate | Chocolate Glaze | Shortcrust Biscuit

Johnstown Estate Assiette (€3 Supplement per person)

Zesty Lemon Meringue Tart | Classic Banoffee | Mango & Passion Fruit Cheesecake | Raspberry Choux
Pear & Almond Tart | Apple & Blackberry Crumble | Mini Chocolate Brownie

Warm Apple & Cinnamon Crumble

Stewed Bramley Apples | Oatmeal Tart Shell | Light Cinnamon Chantilly

Zesty Homemade Lemon Tart

Raspberry Compote | Italian meringue | Shortcrust Tart

Classic Crème Brûlée

Madagascan Vanilla Bean | Red Berry Chutney | Homemade Shortbread Biscuit

Dark Chocolate & Passion Fruit Delice

Layered Chocolate Sponge | Dark Chocolate Ganache | Passion Fruit Cremeux

Red Berry Pavlova

Macerated Seasonal Red Fruits | Vanilla Cream | Locally Grown Mint

Warm Pear & Almond Tart

Raspberry Coulis | Vanilla Crème Anglaise | Cinnamon Whipped Chantilly