

THE WEDDING FEAST SPRING MENU



CANAPÉS ON ARRIVAL

Southern Fried Chicken Lollipop with Lemon Mayonnaise, Tomato and Pickles. *(Contains Dairy, Gluten, Mustard)*

Smoked Salmon Bilini with Marinated Radish and Lime Sour Cream. *(Contains Gluten, Dairy)*

Falafel Taco with Tahini, Charred Tomato Salsa, Diced White Onion & Mint.

NIBBLES

Freshly Baked Sourdough Foccacia with Brown Butter and Olive Oil

Kalamata Olives

STARTERS

Crispy Cauliflower with Orange Yoghurt, Pickled Beetroot and Mint.

and

Selection of Cured Meats, Irish Cheeses, Fruit & Pickles.

or

Beetroot-cured Salmon Gravalax with Pickled Cucumber & Dill Sour Cream. *(Contains Dairy)*

or

Roast Beetroot with Pickled Red Onion, Whipped Goats Curd, Herb Oil and Candied Walnuts *(Contains Dairy)*

MAINS *(Choice of 2) (Accompaniments may alter due to seasonality)*

Slow-cooked Glazed Beef Short-rib with Grated Horseradish, Chimichurri, Pink Onions and Wild Garlic & Spinach Puree.

28-day Dry-Aged Sirloin Steak with Caramelised Shallots & Pepper Sauce *(Contains Dairy)* or Chimichurri Sauce, Grated Horseradish and Pink Onions.

Roast Porchetta with Dressed Fennel, Pea Shoots and Apple Sauce or Rhubarb Chutney.

Thick-cut Free-range Pork Sirloin with Apple Sauce, Basil & Lime Mayo and Crushed Pine Nuts. *(Contains Nuts)*

Confit Free-Range Chicken with Salsa Verde and Wilted Spinach & Wild Garlic. *(Contains Dairy)*

Roast Free-range Spatchcock Chicken with Spring Greens and Salsa Verde.

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MAINS *(Continued)*

Twice cooked Leg of Lamb with Wild Garlic Sauce, Smoked Cherry Tomatoes, Pea Shoots and Marinated Radish. *(Contains Dairy)*

Rolled Belly of Lamb with a Red Wine Reduction and Pickled Cucumber.

Crispy Lamb Belly with Sautéed Wild Garlic & Spinach and Rosemary & Lime Yoghurt.

Roast side of Hake with a Panko-herb crust, Smoked Cherry Tomatoes, Wild Garlic Sauce and Pea Shoots. *(Contains Dairy)*.

Whole Roasted flat fish with Samphire and Lemon-caper Sauce. *(Contains Dairy)*.

Roast Salmon with Smoked Cherry Tomatoes, Basil & Lime Mayo and Pea Shoots.

Roast Salmon with a rich Beetroot & Coconut Sauce, Lightly Pickled Radishes and Pea Shoots.

Chickpea and Coconut Stew with Marinated Kale, Tigers Milk dressing and Crispy Chickpeas. *(Vegan friendly)*.

Roast Cauliflower with a rich Beetroot & Coconut Sauce, Pickled Beetroot and Toasted Coconut Flakes *(Celeriac Version Available)*

Cauliflower Steaks with Miso-Caramel Butter, Pickled Apple and Micro Basil. *(Contains Dairy & Celeriac Version Available)*

Charred Aubergine with Feta Puree and Harissa Oil *(Contains Dairy, Vegan version available.)*

Salt-Baked Celeriac with Hazelnut Brown Butter and Pickled Apple *(Contains Nuts, Vegan version available & Cauliflower Version Available)*.

Wild Garlic and Spring Green Risotto with Basil Oil and Crushed Pine Nuts *(Vegan Friendly)*.

Beetroot Risotto with Horseradish Cream Fraiche & Micro Basil *(Vegan version available)*.

Mushroom Burger with Rosemary & Lime Mayonnaise, Blue Cheese & Rocket.

Puy lentil and Aubergine Stew with Salsa Verde *(Vegan Friendly)*.

Lentil-stuffed courgettes with ricotta and fresh mint sauce *(Vegan version available)*.

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SIDES *(Irish availability in brackets, Choice of 3)*

Ratheniska Farm Green Salad

Seasonal Greens & Wild Garlic with Pine Nuts, Orange Zest & Crispy Garlic. *(Contains Nuts)*

Garlic & Thyme Roast Potatoes

Skinny Chips

Duckfat Hasselback Potatoes with Rosemary.

Parsnip, Potato and Parmesan Gratin. *(Contains Dairy)*

White Truffle Mash or Classic Buttery Mash. *(Contains Dairy)*

Poached Beetroot with Creamed Beetroot Leaves. *(Contains Dairy)*

Spiced Giant Couscous Salad with Sultanas & Mint. *(Contains Gluten)*

Charred Carrots with Dill Crème Fraiche & Dukkah *(Contains Dairy, Nuts)*

Baby Broccoli Caesar Salad *(Contains Dairy)*

Baked Potatoes (Dill, Chive & Crème Fraiche / Feta and Burnt Spring Onion) *(Contains Dairy)*

Long-cooked Purple Broccoli with Garlic, Lemon & Pecorino *(Contains Anchovies)*

DESSERTS

Gently Spiced Rhubarb & with Vanilla Mascapone and Crumble. *(Contains Gluten, Nuts)*

or

Roasted Pineapple with Vanilla Mascapone and Crumble. *(Contains Gluten, Nuts)*

or

Seasonal Eaton Mess with Ballintubbert Mint. *(Contains Dairy)*

and

Salted Caramel Chocolate and Miso Brownies *(Vegan friendly version available).*

or

Classic Lemon Tart *(Contains Dairy)*