



Wedding Menus

Menu 1

Chicken Liver & Foie Gras Parfait with Jerez Jelly, Toasted Ciabatta
& Spiced Apple Compote

Or

Goats Cheese & Mediterranean Vegetable Tart

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Seared Salmon Fillet with Watercress & Pinenut Salad, Minted New
Potatoes & Cucumber Cream

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Vacherin of Summer Berries with Raspberry Sorbet

€40.00 Per Person

Menu 2

Seared Beef Carpaccio with a Parmesan Beignet, Rocket & a
Balsamic & Truffle Oil Dressing

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Fillet of Sea Bream, Herb Risotto with Tomato & Mascarpone &
Prawn Tempura

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Lemon & Polenta Tart with Sweet & Sour Orange Salad

€50.00 Per Person

Menu 3

Sautéed Scallop with Pak Choi, Mange Tout, Beansprouts & a Soy,
Ginger & Honey Dressing

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Fillet of Beef with Fondant Potato, Filo Tart of Summer Vegetables &
a Black Olive & Truffle Jus

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Double Chocolate & Red Wine Crème Brulee with Coconut Sorbet &
a Sesame & Pink Peppercorn Tuile

€56.00 Per Person

All prices exclude IVA.

Equipment Rental and Service are not included.