

## Wedding Menu Selection

### Starter Selection

Doolin Bay White Crab & Potato Salad Avocado, Scallions & Tomato Salsa, Garlic & Chive Dressing  
Roast Quail with a Sage & Shiitake Stuffing Celeriac & Chinese Leaves, Onion Jus  
Traditional Galway Bay Smoked Salmon Salad Onion, Capers & Lemon Vinaigrette  
Warm St. Tola Goats Cheese Salad, Red Onion Salsa, Toasted Crouton & Tarragon Pesto  
Glazed Duck Leg Confit Oriental Cabbage, Spring Onion Salad, Ginger & Soy Jus  
Poached Irish Salmon & Smoked Salmon Salad, With Cucumber & Dill Crème Fraiche, Citrus Gel  
Warm Roast Quail Salad Celeriac Puree, Artichoke & French Beans, Hazelnut Dressing Pan-Fried Scallops  
Wrapped in Bacon Aubergine & Red Pepper Compote, Balsamic Reduction  
Quenelle of Irish Salmon & Prawns Leeks, Fennel & Spinach, Homardine Sauce  
Local Fish & Shellfish 'Cocktail' Classic Chilli Sauce Vierge  
Chicken, Foie Gras & Wild Mushroom Terrine 'Paysanne' Tomato Pesto, Celeriac Remoulade  
Pave of Spiced Swordfish Sweet & Sour Lentils, Shallot Dressings, Pea Shoots & Frizzee  
Smoked Chicken Caesar Salad Crisp Bacon, Parmesan Galette & Croutons  
Confit Pork Belly Rissolle Onion Marmalade, Vegetable Remoulade, Port Sauce  
Feuilleté of Irish Chicken & Mushrooms Vegetables & Chorizo, Madeira Cream Sauce  
Warm Duck Confit & Foie Gras Roulade Kohl-Rabi, Celery & Shiitake, Port Jus

All prices are subject to 10% service charge subject to VAT

## **Middle Course (Salad/Sorbet/Soup)**

### **Salad Selection**

Petit Caesar Salad with Croutons & Parmesan  
Plum Tomato & Onion Salad Classic French Dressing  
Baby Gem & Endive Salad With Citrus Dressing  
Cos & Cashel Blue Cheese Salad Garlic Flute

### **Sorbet Selection**

Champagne  
Kir Royale  
Bellini  
Bucks Fizz  
Spiced Lemon  
Passion Fruit & Lime  
Gin & Tonic with Thyme  
Ruby Grapefruit & Pink Peppercorn  
Orange & Campari  
Mojito  
Lime  
Spiced Pear  
Granny Smith  
Strawberry & Vanilla  
Peach  
Raspberry & Chilli

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### **Soup Selection**

Chicken Veloute with Garlic Flute & Aubergine Caviar  
Duck Broth with Sweetcorn, Pearl Barley, Chinese Leaves, Scallions & Ham  
Classic Minestrone with Garlic Croutons  
Wild Mushroom & Parsnip Soup with Chive Crème Fraiche  
Potato, Pea & Smoked Bacon Soup, Cheddar Croutons  
Roast Plum Tomato & Red Pepper Soup, Basil Pesto  
Carrot & Leek Soup with Coriander  
Classic Vegetable Soup with Parsley, Croutons & Chives  
Celeriac & Onion Soup, Truffle Crème Fraiche  
Jerusalem Artichoke Soup with Hazelnuts  
Cauliflower Soup with Parmesan Croutons  
Butternut Squash & Pumpkin, Herb Oil  
White Bean & Smoked Paprika Soup with Chorizo  
Cream of Leek & Potato Soup with Chives

### *Chilled*

Classic Gazpacho Andalouse  
Classic Vichyssoise  
Chilled Plum Tomato Soup with Sherry Vinegar & Basil Oil  
Chilled Cucumber & Mint Soup, Crème Fraiche  
Chilled Avocado & Tomato, Red Onion Salsa  
Chilled Mellon Soup with Mango, Ginger & Mint

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## Main Course Selection

### Fish

Slowed Cooked Darne of Irish Salmon Fennel, Cucumber & Broccoli, Lemon Nantaise Sauce

€60.00

Baked Pave of Irish Salmon Leeks & Savoy Cabbage, Garlic & Chive Legere

€60.00

Grilled Swordfish Steak Provencale Vegetables, Aubergine Salsa, Tomato & Oregano Sauce

€61.00

Roast Pave of Halibut Étuvée of Cabbage, Carrot & Celeriac, Shallot Sauce

€62.00

Roast Monkfish, Wrapped In Bacon Piperade Risotto with Smoked Paprika, Saffron Sauce

€63.00

Fillets of Sole Lettuce, Tomato & Sugarsnap Fondue, Button Mushroom Sauce

€66.00

Pan-Fried Fillet of Sea Bass Vegetable Stir-Fry, Star Anise & Fennel Sauce

€65.00

Roast Pave of Cod with a Herb Crust Wild Mushrooms & Chorizo, Tomato Nantaise

€60.00

Roast Fillet of Wild Hake Crushed Garden Peas & Asparagus, Tarragon Sauce

€61.00

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## **Main Course Selection**

### **Meat / Poultry/ Game**

Grilled Fillet of Irish Beef Lardons, Button Onions & Mushrooms, Rich Claret sauce

€69.00

Grilled Dry Aged Irish Sirloin Braised Red Cabbage, Creamed Green Peppercorn Sauce

€64.00

Roast Rack of Herbed Burren Lamb Classic Ratatouille, Shallot Sauce

€67.00

Duo of Burren Lamb, Cutlet & Loin Artichoke & Spinach Lyonnaise, Roast Garlic Jus

€68.00

Roast Irish 'Pasture Fed' Chicken Ballotine, Black Truffle & Shiitake Risotto, Madeira Sauce

€62.00

Mignon of Milk-Fed Veal Brochette of Garlic tiger Prawns, Wild Mushroom Sauce

€68.00

Roast Breast of Silverhill Duck, Confit Leg Sugar Peas, Bean sprouts, Baby Corn & Scallions, Ginger Jus

Court

€66.00

Roast Loin of Irish 'Free Range' Pork Sage, Apricot & Onion Stuffing, Black Pudding & Shallot Sauce

€61.00

Roast Rump of Clare Lamb Pimento Pepper, Onion & Caper Compote, Rosemary Jus

€63.00

Roast Free Range Guinea Fowl Etupee of Savoy Cabbage, Shallot Jus

€63.00

### **Game dishes available when in season**

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## **Main Course Selection**

### **Vegetable Accompaniments**

Boiled New Potatoes with Parsley Butter

Baby Roasters with Thyme, Onions, Garlic & Sea Salt

Gratin Dauphinoise

Potato Boulangere

Creamy Buttered Mash (*Served in bowls on the tables*)

Classic Colcannon (served in bowls on the tables)

Scallion Ecrasse

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## **Desserts**

Refreshing Mixed Tropical Fruit Mousse, Banana Ice Cream & Malibu Sauce  
Apple & Berry 'Delice' Crumble, Bourbon Vanilla Pod Ice Cream, Sauce Anglaise  
Rich Chocolate Fudge Cake with Caramel Sauce & Lime Sorbet  
'Iced' Gooseberry & Cointreau Soufflé, Mini Fruit Tulip Basket, Orange Curd  
Baked Strawberry Cheesecake, Seasonal Red Berry Sorbet  
Lemon & Passion Fruit Tart, Chocolate & Fudge Ice Cream, Citrus Sauce  
Milk Chocolate & Baileys Mousse Honeycomb Ice Cream,  
Butterscotch Sauce & Biscotti  
Glazed Blackcurrant Bavarois, Mandarin Ice Cream  
Classic Dromoland Bramley Apple Crumble, Brown Bread Ice Cream  
Baked Lemon Meringue Tart, Raspberry Coulis & Ripple Ice Cream  
Pear & Cinnamon Tart, Caramel Sauce & Vanilla Pod Ice Cream  
Tiramisu, Chocolate & Irish Coffee Ice Cream

### **Selection of Dromoland Petit Fours**

With

Tea / Coffee

All prices are subject to 10% service charge subject to VAT

## Wedding Menu Pricing

***Please Select***

One Starter

One Middle course (Soup, Sorbet or Salad)

One Main Course

(Included with the main course is a service of buttered mixed seasonal vegetables and one potato dish)

One Dessert

Your Wedding Menu is priced based on your Main Course Selection and will include

Tea, Coffee and Petit Fours

**Dishes may include ingredients not listed**

**Please advise in advance of any allergy concerns**

**Dromoland Castle is happy to accommodate any dietary requirements for their guest with Advance notice.**

**Silent Vegetarian & Fish choices will be offered to your guests on the Day at no additional cost**

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## **Additional Options**

Choice of two starters

€7.00

Addition of a Sorbet or Salad course

€4.00

Choice of main course €7.00 (the price of meal will be based on the higher priced main)

Additional Potato Dish supplement of

€ 2.00 per portion

“His & Hers’ Dessert” Choose two desserts, one for the Ladies & one for the Gents

€ 2.00 supplement

Dromoland’s Assiette of Desserts

(Rich Chocolate Tart, Mini Apple Crumble, Lemon Delice, Cassis & Vanilla Ice Cream)

€ 5.00 supplement

Irish Farmhouse Cheese Platter Served with Bramley Apple Chutney & Water Biscuits

€30.00 One platter per table

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