

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 Dressing, Pea Shoots & Frisee

Smoked Chicken Caesar Salad, Crisp Bacon, Parmesan Galette & Croutons

Confit Pork Belly Rissole, 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 Soup, 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 Melon Soup with Mango, Ginger & Mint

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Main Course Selection

Fish

Slow Cooked Darne of Irish Salmon, Fennel, Cucumber & Broccoli, Lemon Nantaise Sauce
€64.00

Baked Pave of Irish Salmon, Leeks & Savoy Cabbage, Garlic & Chive Legere
€64.00

Grilled Swordfish Steak, Provençale Vegetables, Aubergine Salsa, Tomato & Oregano Sauce
€65.00

Roast Pave of Halibut Étuvée of Cabbage, Carrot & Celeriac, Shallot Sauce
€66.00

Roast Monkfish, Wrapped In Bacon Piperade Risotto with Smoked Paprika, Saffron Sauce
€67.00

Fillets of Sole, Lettuce, Tomato & Sugar Snap Fondue, Button Mushroom Sauce
€70.00

Pan-Fried Fillet of Sea Bass, Vegetable Stir-Fry, Star Anise & Fennel Sauce
€69.00

Roast Pave of Cod with a Herb Crust, Wild Mushrooms & Chorizo, Tomato Nantaise
€64.00

Roast Fillet of Wild Hake, Crushed Garden Peas & Asparagus, Tarragon Sauce
€65.00

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Meat / Poultry/ Game

Grilled Fillet of Irish Beef, Lardons, Button Onions & Mushrooms, Rich Claret Sauce
€73.00

Grilled Dry Aged Irish Sirloin, Braised Red Cabbage, Creamed Green Peppercorn Sauce
€68.00

Roast Rack of Herbed Burren Lamb Classic Ratatouille, Shallot Sauce
€71.00

Duo of Burren Lamb, Cutlet & Loin, Artichoke & Spinach Lyonnaise, Roast Garlic Jus
€72.00

Roast Irish 'Pasture Fed' Chicken Ballotine, Black Truffle & Shiitake Risotto, Madeira Sauce
€66.00

Mignon of Milk-Fed Veal Brochette of Garlic Tiger Prawns, Wild Mushroom Sauce
€72.00

Roast Breast of Silverhill Duck, Confit Leg Sugar Peas, Bean sprouts, Baby Corn & Scallions,
Ginger Jus Court
€70.00

Roast Loin of Irish 'Free Range' Pork Sage, Apricot & Onion Stuffing, Black Pudding
& Shallot Sauce
€65.00

Roast Rump of Clare Lamb, Pimento Pepper, Onion & Caper Compote, Rosemary Jus
€67.00

Roast Free Range Guinea Fowl, Etuvée of Savoy Cabbage, Shallot Jus
€67.00

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

Selection of Dromoland Petit Fours
with Tea/Coffee

Your Wedding Menu is priced based on your Main Course Selection and will include
Tea/Coffee and a Selection of Dromoland 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 guests with advance notice.

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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
(Served to every second person)
€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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