



2020 PRIVATE WEDDING MENUS

As at January 2020



PHILOSOPHY

Our Head Chef David Rice brings with him a wealth of influences from his time at Chapter One, Dublin's Michelin Star Restaurant, and his overseas stints at River Café, Jamie Oliver's Fifteen and Gordon Ramsay's Claridges. He won Best Use of Local Ingredients 2009 at the Georgina Campbell Awards and has a passion for using what is in season as well as what is available/produced locally or in our own garden. He has created this combination of courses being conscious of them being complementary to each other.

This covers everything you need for a One Day Wedding. If you are having additional days such as a Rehearsal Day or a Recovery Party, then refer to our Casual Dining Menus for your menu options.

Some key points to remember:

- Due to HSE Regulations, we cannot allow outside suppliers of food (except for Wedding Cake and sweets).
- All guaranteed numbers for dining and final food and beverage choices are to be confirmed to us 2 weeks before your wedding. No changes allowed after that date.
- Supplements apply for premium items (as noted in these menus) and at the discretion of the Chef if you require bespoke menu items.

For Something Different & Special

This is our most popular choice. The idea of a tasting menu is that you don't need choices as it is YOUR menu that you have developed especially for your wedding. For this we suggest:

Chef's 4 Course Tasting Menu

Set Starter, Second Course, Third Course, Dessert €90 per person
(Choose any 2 from the Main Course options for the Second and Third courses)

Chef's 5 Course Tasting Menu

Set Starter, Second Course, Sorbet, Fourth Course, Dessert €95 per person
(Choose any 2 from the Main Course options for the Second and Fourth courses)

So decide on the number of courses you want to offer and choose 1 Starter, 1 option for the Second Course, 1 option for the Third Course and 1 Dessert. That's it – you're done.

OR You Can Design Your Menu with Courses & Choices

Start by Choosing Your Base Menu

Formal 3 course set meal – Starter, Main Course, Dessert €80 per person

OR Our Planquet Sharing Platter 3 Course Set Meal (see separate menu)

Then Add Additional Choices within Courses (if you wish)

For each choice of Starter, Soup or Dessert Course Add €5 per person
For a choice of Main Course Add €10 per person

Then Add Additional Courses (if you wish)

Add a Soup Course Add €5 per person
Add a Sorbet Course Add €5 per person
Add a Cheese Selection Course Add €8.50 per person
Add Tea and Coffee at the Table Add €3 per person
Add Tea, Coffee and Petit Fours at the Table Add €6 per person

(But remember we include tea and coffee in the Red Room all night long free of charge – so you may not need this)

BUT FIRST ... A Note About Dietary Requirements & Allergies

The number and variety of dietary requirements, allergens, lifestyle diets etc are increasing year on year. And we do our best to accommodate both you and your guests. So in order to make it as seamless and stress free on both sides, keep in mind:

- It's your day – your menu – so choose the menu you want. Don't let 'fussy eaters' or dietary restrictions dictate your menu. If your guests don't like something on their plate, then they just won't eat it.
- It takes effort, planning and time to deliver our restaurant quality food for events. And we want your dietary 'guests' to have an equally enjoyable experience which is why we ask for the advance notice. We will do our best if 'pop up' requests happen on the night, but we cannot guarantee they will get the same meal.
- Make sure you put it on your RSVPs. You could just ask 'Do you have any dietary restrictions?' or you could do something along the lines of 'Vegetarian – Vegan – Coeliac – Medical Allergies (please indicate)'. This will cover most requests.
- Make sure you advise us of their names, dietary restrictions, where they are seated – and we'll look after them as a 'silent' choice. There is no extra charge for this.
- And then leave it to Head Chef David to decide on the best menu for these guests!

Vegetarian/Vegan Wedding Menus

If you would like a complete vegetarian, vegan or gluten free menu for your wedding day for all your guests, then we have indicated these in the following choices as vegetarian (V) and vegan. We have also listed the gluten allergen (1) in all dishes, but as you know a lot of dishes can be 'made' gluten free if we know ahead of time. Just discuss it with us. So feel free to choose from these to create your bespoke menu.

Guaranteed Numbers

For all bookings on a Friday and Saturday night from June to September (whether it's for a wedding or a casual day), the minimum guarantee is 75 people; for all other days it is 44 people. You have until 2 weeks before your wedding to supply these guarantees.

SO NOW LET'S GET STARTED!

NERVOUS NIBBLES – For the Bridal Party

On arrival or the morning of a wedding is such a special time when spirits are high and adrenaline levels are even higher! This is a crucial time to ensure that the bride and groom and the bridal party have some light bites to tide them through until after the ceremony.

Nervous Nibble Platter (1,2,4,8,9,12,13)

€12 per person

- Homemade Soup and Brown Bread
- Selection of Mini Quiche
- Selection of Homemade Sandwiches
- Bowls of Wedges and Dips

ANYTIME SNACKS /LUNCH / AFTERNOON TEA – For Guests

For those who are getting ready at the House before the ceremony, a light lunch or late afternoon snack food, you might like to offer the House Residents the following:

Individual Options

- Homemade Soup and Bread (1,3,8,13)
- Homemade Scones, Jam and Cream(1,3,8,13)

€5 per person

€5 per person

Sharing Options – Just choose how many portions: (1,2,3,5,8,9,12,13)

- Selection of Homemade Open Sandwich Platters
- Cheese Board - Selection with fruit, crackers, bread (for 2 people)
- Antipasti Platters (selection of cheeses, meats & others)

€10 per portion

€10 per portion

€12 per portion



CANAPES – For your Drinks Reception

Canapes [choose 3, 4 or 5 from the following]

€12 per person for 3

€14 per person for 4

€16 per person for 5

- o Thai Spiced Fish Cakes with Mango & Chilli Salsa (1,8,12,13)
- o Smoked Salmon Tartar on a Dill Potato Blini (1,8,12,13)
- o Kinsale Mini Fish & Chip Pots with Tartar Sauce (1,5,8,13)
- o Seared Beef Carpaccio 'Sushi' with Rocket, Parmesan and Horseradish (5,8)
- o Pulled Pork Brioche Sliders (1,8)
- o Duck Parfait with Walnuts & Fig Toast (1,8, 9,13)
- o Wild Mushroom Arancini Risotto Cakes with Pesto Aioli (1,8, 9,13) (V)
- o St Tola's Goats Cheese Fritters with Pickled Beetroot (1,8,13) (V)
- o Parma Ham & Mozzarella Bruschetta with Black Olive Tapenade (1,2,8)
- o Roscarbary Bacon & Cabbage Spring Roll with Mustard Mayonnaise (1,2,3,8)
- o Cashel Blue Cheese, Thyme & Parmesan Tart (1,8,9,13) (V)
- o Soup Sips (Choose from the soup menu) (8) (V)
- o Mini Homemade Scones with Jam & Cream (1,8,9,13) (V)



OR

Antipasti Platters [all of the following displayed on buffet tables]

€12 per person

Italian-style Antipasti platters with a selection of Cured Meats, Black Olives, Slow Roasted Tomatoes, pots of Gorgonzola and Buffalo Mozzarella, Pesto, Dips, Fruit and unlimited baskets of Crostini and Farmhouse Bread. And there are side plates so your guests can help themselves! (1,2,3,8,9,13)



STARTERS

- o Crispy Pork Belly with Pea Puree, Black Pudding & Cider Jus (1,2,3)
- o Warm Pulled Chicken Salad with Crispy Pancetta, Parmesan Sourdough Croutons, Baby Gem & a Garlic and Parmesan Dressing (1,2,5,8,13)
- o Parma Ham and Macroom Buffalo Mozzarella Salad with Slow Roasted Tomatoes, Black Olives, Pesto Crostini & Balsamic Dressing (1,2,5,8,9)
- o Confit Leg of Duck with Balsamic Roasted Shallot, Spiced Carrot Puree & Raisin and Port Jus (3)
- o Baked Fillet of Sea Bass with Butter Bean and Roasted Pepper Ragout, Black Olives and Salsa Verde (6,9)
- o Kinsale Seafood Fish Cake with Wilted Garlic Spinach and Bearnaise Sauce (1,8,12)
- o Duck Liver Parfait with a Caramelised Walnuts, Pickled Onion Compote, Brioche and an Apple and Watercress Salad (1,2,13)
- o St Tola's Goats Cheese, Pickled Beetroot, Chilli Roasted Squash and Toasted Walnut Salad with Horizon Farm Leaves & a Honey Vinaigrette (8,9) (V)
- o Roasted Butternut Squash Risotto with Crumbled Feta Cheese, Peas, Tarragon and a Sage Butter (3,8) (V)
- o Asparagus, Pea and Feta Cheese Tart with Pea Shoots, Pea Puree and Curried Vegetable Crisps (1,8,9) (V)
- o Roasted Butternut Squash, Pickled Beetroot & Toasted Walnut Salad (5,9) (V) (Vegan)
- o Courgette Tempura & Spiced Falafal Salad with Rocket and Harrisa Oil (1,9) (V) (Vegan)
- o Roasted Romano Pepper Salad with Puy Lentil, Baby Gem Lettuce, Vegan Parmesan and Sweet Potato Crisps (7,2) (V) (Vegan)



MAIN COURSES

Fish

- o Baked Fillet of Hake with a Herb Crust (1,12)
- o Oven Roasted Cod (12)
- o Panko Crusted Monkfish (1,12,13) (add €4 supplement)
- o Duo Surf n Turf Tasting Plate – Crisp Belly of Pork with a Fillet of Panko Fried Monkfish (1,12,13) (€6 supplement)

Accompaniments – choose one:

- Paella Risotto Cake, Saffron and Garlic Aioli with Pea Shoots (1,12,13)
- Spiced Chickpeas, Green Beans and Courgette Tempura (1)
- Crushed Peas, Shoestring Potatoes and Warm Tartar Sauce (1,4,5,8,12,13)
- Pea and Mint Puree, Smoked Paprika and Aioli (1,2,8,12,13)

MAIN COURSES ... continued

Beef

- Slow Cooked Daube of Beef (2,3)
- Hereford Beef Striploin 10oz (add €5 supplement)
- Hereford Beef Fillet 8oz (add €6 supplement)
- Duo Beef Tasting Plate – Roasted Striploin of Hereford Beef (cooked pink) & a Daube of Beef (add €6 supplement) (2,3)

Accompaniments – choose one:

- Wild Mushroom & Onion Tart, Celeriac Puree, Thyme Jus and Crisp Pancetta (1,3,8,13)
- Colcannon Potato Croquette, Carrot Puree, Thyme Jus and Crisp Pancetta (1,8,13)

Lamb

- Rosemary and Garlic Roasted Rump of Irish Lamb 7oz (cooked pink)
- Rack of Lamb (add €6 supplement)
- Duo Lamb Tasting Plate – Roasted Rack of Lamb (cooked pink) & Slow Cooked Rosemary Lamb Rump (add €6 supplement)

Accompaniments – choose one:

- Garlic and Tarragon Potato Croquette, Wilted Spinach, Parsnip Puree, Mint Jus (1,8,13)
- Artichoke, Parmesan and Leek Tart, Pea Puree, Mint Jus (1,8,13)

Pork

- Roasted Belly of Free Range Pork
- Duo Pork Tasting Plate – Pork Belly and Rosemary & Black Olive Stuffed Loin of Pork (€4 supplement) (1,2)

Accompaniments – choose one:

- Sweet Potato, Parsnip Crisp, Red Cabbage and Cider Jus (2,3)
- Pea Puree, Parsnip, Black Pudding and Cider Jus (1,2,3)

Birds

- Seared Breast of Barbary Duck
- Pan Roasted Supreme of Chicken
- Duo Duck Tasting Plate – Roasted Breast of Duck & a Confit Duck Leg (add €5 supplement) (3)

Accompaniments – choose one:

- Roasted Butternut Squash, Sage, Puy Lentils, Black Pudding and Port Jus (1,2,3)
- Potato Gnocchi, Peas, Tarragon, Crisp Ham Hock and Sage Jus (1,2,3)

Vegetarian/Vegan

- Butternut Squash Risotto Cake with Crushed Peas, Garlic Spinach and Vegetable Crisps (1,8)
- Rosemary & Vegan Parmesan Polenta Cake with Black Olives, Peppernatta & Salsa Verde (9)

All main courses served with sharing bowls of potatoes and roasted seasonal vegetables

DESSERTS

- Ballinacurra House Eton Mess - Homemade Vanilla Meringue with Mixed Summer Berries, Vanilla Cream and Lemon Curd (3,8,13)
- Lemon Curd Tart with Vanilla Meringue and Raspberry Reduction (1,3,8,9,13)
- Warm Sticky Toffee Pudding with Salt Caramel Ice Cream and Butterscotch Sauce (2,8,9,13)
- Baked Lemon Cheesecake with Mango Sorbet and a Berry Reduction (1,8,9,13)
- Warm Chocolate Brownie Bar with White Chocolate Sauce & Salted Caramel Ice Cream (8,13)
- Vanilla Crème Brulee with Orange Biscotti & Mango Sorbet (1,8,9,13)
- Buttermilk & White Chocolate Pannacotta with Lemon Shortbread and Rhubarb Compote (1,7,8,13)
- Warm Caramelised Apple Tart with an Oat Crumble and Vanilla Ice Cream (1,8,9,13)
- Tiramisu with a Chocolate Brownie Base served with Praline and Mascarpone Ice Cream (8,9,13)



OR

- Planquet Desserts (2 each) – Mini Brownie with White Chocolate Sauce and Eton Mess in a Glass (3,8,13) (€4 supplement)

OR

- Premium Assiette Dessert Tasting Plate – Mini Brownie, Eton Mess and Lemon Meringue Tart (1,3,8,9,13) (€6 supplement)



ADDITIONAL OPTIONAL COURSES

Soup

€5 per person

- Roasted Butternut Squash Soup with a Hint of Chilli (3,8) (V)
- Leek and Truffle Soup (1,3,8) (V)
- Spring Vegetable & Barley Broth (3) (V)
- Cream of Celeriac and Smoked Bacon Soup (2,8)
- Korma Spiced Sweet Potato Soup with a Charred Zucchini Bruschetta (1) (Vegan)
- Roasted Carrot & Parsnip Soup with a Hummus Crostini (1) (Vegan)
- Cauliflower, Truffle & Leek Soup with an Artichoke Bruschetta (1) (Vegan)
- Creamy Ballinacurra Seafood Chowder (Supplement €2.50 per person) (3,6,8,12,14)

Sorbet

€5 per person

- Mango & Passionfruit Sorbet
- Lemon & Lime Sorbet
- Champagne Sorbet

West Cork Cheese Selection

- Selection of West Cork Cheeses served with Grapes, Chutney and Crackers – for the table to share (1,2,8,13)

€8.50 per person

PLANQUET SHARING PLATTER MENU

Some people prefer a slightly more 'family sharing style' of Wedding Meal. We have developed our Planquet option for sharing platters of the Starters and Desserts. So choose 2 starters and 2 desserts from the options below, to be served on sharing platters for the tables to share. And then pick a plated main course from our Wedding Menu.

Note that due to the nature of the planks in the centre of the table, you will have limited space for décor.

Starters – choose 2 – both served on platters for the table to share

- Slow Cooked Pork Belly with Black Pudding, Pea and Tarragon Purée and Cider Jus (1,2,3)
- Warm Smoked Salmon with a Potato and Dill Pancake, Pickled Cucumber and Hollandaise Sauce (1,2,12,13)
- Crispy Poached Salmon and Prawn Fishcakes with Wilted Spinach and a Smoked Paprika Aioli (1,8,13,14)
- Smoked Chicken, Mushroom and Tarragon Tarts with Béarnaise Sauce (1,8,9,13)
- Roasted Butternut Squash and Feta Risotto Cakes with Basil Aioli (8,9,13) (V)

Main – choose 1 – Plated and served

- From our Main Course options – served with sharing bowls of seasonal potatoes and vegetables. You can choose to have a choice of main course if you wish for a supplement of €10 per person.



Desserts – choose 2 – both served on platters for the table to share

- Mini Eton Mess with Lemon Curd and Seasonal Berries (3,8,13)
- Chocolate and Hazelnut Brownie with Vanilla Cream (8,9,13)
- Pear and Almond Tart with Crème Anglaise (1,8,9,13)
- Mini Panna Cotta with Poached Rhubarb and Crushed Ginger Nut Biscuits (1,8,13)
- Mini Tiramisu with Chocolate Shavings (8,9,13)

CHILDREN'S MENU

2 courses for children aged 12 and under (Main and Dessert)

€20 per child

Dessert is Ice Cream with Chocolate Sauce. Choose 1 for all the children.

- Homemade Chicken Goujons & Chips (1,8,13)
- Spaghetti Bolognese & Garlic Bread (1,8,13)
- Fresh Fish Fingers & Chips (1,8,12,13)
- Hamburgers & Chips (1,8,13)
- Roast Chicken, Potatoes and Vegetables (1,8,10,13)

LATE NIGHT SUPPER

- Choose either
- o Mix & Match only (choose 2) € 10 per person
 - o Gourmet Pizzas only € 12 per person
 - o Gourmet Pizza and Mix & Match € 12 per person

Mix n Match Supper (served in bowls throughout the house) - Choose 2

- o Posh Bacon Butties – Roscarbary Bacon Butties with Smoked Cheese and Relish (1,2,8,13)
- o Bowls of Wedges with a Selection of Dips (1,2,8) (V)
- o Cheese Board with crackers, fruit and relish (1,2,3,8,13) (V)
- o Slider Platter – selection of pulled pork with Hoisin, Smoked Chicken with Paprika and Spiced Lamb with Raita (1,2,4,8,9,13)

Gourmet Pizza Supper (cooked and served from our Outdoor Kitchen)

- o Homemade Pizzas - Our most popular suppers are Pizzas from our Italian wood-fired oven (1,2,4,8,12,13) (Minimum quantity of 60 portions required)



BREAKFAST

We allow a 2 hour window for breakfast – and last orders are taken 15 minutes before the end of the breakfast time.

Included in the House Price

We provide a full continental buffet selection which includes:

- o Smoked Salmon with Capers and Lemon (12)
- o Cured Meat Platter (2,3,9)
- o Selection of Irish Cheeses (2,8)
- o Pots of Homemade Bircher Muesli (1,9)
- o Fresh fruit salad
- o A variety of fruit yoghurts (8)
- o Several cereals (1,8)
- o Jugs of Fruit Juice
- o A selection of homemade brown bread, croissants, pastries and Danish (1,4,8,9,11)
- o And unlimited pots of tea and coffee

Guests then choose one option from the following to be cooked to order from the kitchen:

- o Full Irish Breakfast – Roasted Free Range Sausage, Grilled Bacon, Black and White Pudding, Plum Tomato, Grilled Flat Cap Mushroom and Eggs of your choice (Fried, Poached or Scrambled) (1,2,8,13)
- o Jumbo American Pancake with Berries and Maple Syrup (1,8,12)
- o Spinach, Slow Roasted Tomato and Cheddar Cheese Omelette (8,13)
- o Porridge with Organic Honey (1,8)

Allergy Information

1. Gluten
2. Sulphur Dioxide
3. Celery
4. Sesame Seeds
5. Mustard
6. Crustaceans
7. Lupin
8. Milk
9. Nuts
10. Soybeans
11. Peanut
12. Fish
13. Eggs
14. Molluscs