



MENU PACKAGES
2019

Our Chef

Our chef Stuart Bowes brings his flair for great food to every dish served at Barnabrow. Leading our team since May 2012, Stuart is the driving force behind our commitment to culinary excellence.

Classically trained in some of England's best Michelin star restaurants, including Chapter One, Kent, Stuart honed his management skills at Cork's leading 5 star hotel.

With a love for great fresh and local food, Barnabrow's Victorian walled garden inspires his seasonal menus, which never disappoint.

As well as creating inventive recipes that harmoniously blend East Cork's bounty of seasonal ingredients into sensational dishes, he also inspires the whole Barnabrow team with his passion for the art of perfect cooking.

Complimentary Offerings

- Dedicated Wedding Team to Plan your Day
- Experienced Wedding Coordinator on the Day
- Exclusive use of Barnabrow House and its grounds
- Complimentary Bridal/Groomal Suite
- Many Photo Locations on the Grounds
- Free Parking for all of your Guests
- Personalised Menus
- Decorated Tables with Candles
- Cake Stand and Knife
- Individually Designed Table Plans and Display
- Cordless Microphone
- Sunday Lunch for 2
- First Anniversary Lunch

Barnabrow's Bespoke Wedding Packages

Barnabrow offers a great selection of suggested all-in packages, however, because we wish to make every wedding as unique and as personal as possible we also offer an eclectic **'Design Your Own'** option. You can also upgrade any of the packages.

The packages are as follows:

Country House

Glass of Prosecco with Top-Ups

Choice of Four Canapes

Homemade Lemonade

Tea and Coffee

Menu 1

Choose One Starter; One Soup or Sorbet; Two Mains; One Dessert;

Half Bottle of House Wine per person

Choice of Three Items from Evening Buffet Menu

Tea and Coffee

Vintage

Glass of Prosecco with Top-Ups

Choice of Four Canapes

or

Homemade Scones with Cream and Homemade Jam

Homemade Lemonade

Tea and Coffee

Menu 2

Choose Two Starters; Soup or Sorbet; Two Mains; One Dessert;

Half Bottle of House Wine per person

Choice of Three Items from Evening Buffet Menu

Tea and Coffee

Rustic Style

Glass of Prosecco with Top-Ups

Choice of Four Canapes

Or

Homemade Scones with Cream and Homemade Jam

Homemade Lemonade

Tea and Coffee

Menu 3

Food To Share (Summer or Winter)

Starter

Choose One Sorbet

Food To Share Main

Half Bottle of House Wine per person

Choice of Three Items from Evening Buffet Menu

Tea and Coffee

On-Trend

Glass of Prosecco with Top-Ups

Choice of Four Canapes

Vat of Beer

Gin Table

Homemade Lemonade

Tea and Coffee

Menu 4

Choose Two Starters; Soup and Sorbet; Two Mains; Two Desserts;

Half Bottle of Wine per person

Petit Fours

Choice of Three Items from Evening Buffet Menu

Tea and Coffee

Just the Family
(50 or less)

Glass of Prosecco with Top-Ups
Choice of Four Canapes
Homemade Lemonade
Tea and Coffee

Menu 5

Choose Three Starters; Soup and Sorbet; Three Mains; Two Desserts;
Half Bottle of Wine per person
Petit Fours

Choice of Three Items from Evening Buffet Menu
Tea and Coffee

The Harvest

From 1 October to 31 March (excluding from 27-31 December), Minimum 80 guests

Glass of Prosecco with Top-Ups and
Choice of Four Canapes
or
Mulled Wine and Mince Pies

Homemade Lemonade
Tea and Coffee

Menu 1:

Choose One Starter; One Soup or Sorbet; Two Mains; One Dessert; (Beef €3 Extra)
Half Bottle of Wine per person

Choice of Three Items from Evening Buffet Menu
Tea and Coffee

Wedding Feast

Glass of Champagne with Top-Ups
Non-alcoholic Cocktail
Vat of Beer
Gin Table
Choose Four Canapes
Tea and Coffee

Menu 6: Eight Course Tasting Menu

Amuse Bouche; Starter; Sorbet; Fish; Mains; Cheese; Dessert; Petit Fours; Tea/Coffee
Half Bottle of Wine per person
Toast Drink of Choice

Choose Four Items from Evening Buffet Menu
Tea and Coffee

During the Week

(Sunday to Thursday; Minimum 60 Adults)

Complimentary Drinks Reception:
Summer Cocktail or Mulled Wine
Choice of four Canapes
Homemade Lemonade
Tea and Coffee



Design Your Own

(minimum price €60)

Getting in the Mood

Prosecco €6

Champagne €12

Cocktails €5.50

Vat of Beer €5.10

Four Canapes €6.25

Lemonade €20 (Jug for 15)

Non-alcoholic Cocktail €3.50

Tea and Coffee €2.50

The Celebration

Choose Menu

Menu 1 €63

Menu 2 €68

Menu 3 (Food to Share) €68

Menu 4 €73

Menu 5 €78

Menu 6 € 89

or

Choose Buffet (seated) – Two Meats, Five Salads €30

or

Choose Light Supper for 'Party' Wedding €22

or

Choose a Vegetarian Wedding (poa)

House Wine €20 per bottle

Toast – Prosecco €6

or Drink of Choice €7.50 (avg.)

The Interval

Choose Three Items from Evening Buffet and

Tea and Coffee €6 - €7

Menu Packages

Barnabrow's menus have been designed to allow you maximum flexibility. There is a wide interchangeable range of dishes in all courses and these can be easily tailored to suit your budget.

Menu 1

€63: choose 1 starters, 1 soup or sorbet; 2 main courses; 1 dessert; Tea/Coffee

Menu 2

€68: choose 2 starters, 1 soup or sorbet; 2 main courses; 1 dessert; Tea/ Coffee

Menu 3: Food to Share

€68: Want something different for you day? Why not try our bountiful food-to-share platters: Starter, Sorbet, Mains, Dessert, Tea /Coffee

Menu 4

€73: choose 2 starters, 1 soup and sorbet; 2 main courses; 2 dessert; Tea/Coffee

Menu 5

€78: choose 3 starters, 1 soup and sorbet; 3 main courses; 2 dessert (only for groups of 50 or less)

Menu 6: The Wedding Feast - Tasting Menu

€89: A taste of Barnabrow by our Chef, Stuart Bowes 8-course menu: (100 guests maximum)
Amuse Bouche; Starter; Sorbet; Fish; Mains; Cheese; Dessert; Petit Fours; Tea/Coffee

Starters

Oak Smoked Salmon Rillettes with Pickled Garden Beetroot, Soft Herb Dressing, Poppy Seed Dorito

Clonakilty Black Pudding Salad, Crispy Potato, Alsace Bacon, Green Apple, Feta and Spicy Tomato Dressing

Ardsallagh Goats' Cheese and Confit Red Onion Tartlet with Red Pepper Essence and Barnabrow Garden Leaves

Crescents of Honeydew and Cantaloupe Melon with Pink Grapefruit Sorbet, Irish Strawberries and Lime Syrup

Barnabrow House Smoked Chicken Caesar Salad, Crispy Bacon Bits, Soft-Boiled Egg and Creamy Caesar Dressing

Asian Noodle Salad, Red Onion, Mixed Peppers, Radish, Ginger and Sesame, Scented with a Lime and Coriander Dressing

Warm Goats' Cheese Salad, Toasted Omega Seeds, Roast Garden Beetroot, Sherry Dressing, Barnabrow Garden Leaves

For a €2 supplement

Barnabrow House Smoked Duck with Celeriac Remoulade Mache Leaves and Balsamic Reduction

Caherbeg Farm Free Range Pork Terrine, Pistachio, Apricot and Archers Puree, Hazelnut Dressing

Crab and Chorizo Croquette with a Fennel and Orange Salad and Tarragon Dressing

Jameson Whiskey Cured Salmon with Salsa Verde, Crème Fraiche and Barnabrow Garden Leaves

Ballotine of Free Range Chicken and Caherbeg Free Range Ham Hock, Fig Puree, Roasted Macadamia Nuts and a Soft Herb Salad Served with Toasted Ciabatta

Asian Noodle Salad, with Crispy Beef or Prawns, Red Onion, Mixed Peppers, Radish, Ginger and Sesame, scented with a Lime and Coriander Dressing

Lobster Ravioli, Spinach, Cauliflower Puree, Cognac



Mains

Roast Sirloin of Irish Beef with Truffled Potato, Ragu of Ballyhoura Mushrooms and Confit Shallot, Red Wine Jus

Pan Seared Fillet of Sea Bass with Soft Potato Puree, Sweet Corn Salsa, , Burnt Onion Ketchup, Hazelnut Emulsion

Roast Leg of Midleton Lamb with Garden Herb Crushed Potatoes, Vanilla Braised Endive, Sorrel Pesto

Seared Fillet of Kilmore Quay Hake with a Warm Salad Of Cannellini Beans, Chorizo, Scallions, Wilted Rocket, Hazelnuts, Sauce Vierge

Slow Roast Belly of Caherbeg Free Range Pork with Fondant Potato, Savoy Cabbage, Caramelized Apple and 8 Degrees Ale Jus

Baked Supreme of Chicken with Mouseline Potato, Puy Lentils, Root Vegetables, Smoked Paprika, Chicken Jus

Braised Shank of Midleton Lamb with Greek Salad, Riesling Reduction

Pan Seared Fillet of Atlantic Sea Trout with Dill Crushed Potatoes, Braised Fennel, Tomato and Olive Butter Sauce

For a €4 supplement

Pan-Fried Fillet of Kilmore Quay Halibut with Lemon and Herb Potato Puree, a Pine Nut and Pistachio Crust, Pea Puree, Parmesan Veloute

Roast Rack of Midleton Lamb with Smoked Bacon Rosti, Stuffed Piquillo Pepper and White Wine Jus

Pan Seared Loin of Wicklow Venison with a Sweet Potato Galette, Green Saffron Spiced Red Cabbage and Game Stock

Roast Breast of Pheasant with Almandine Potato, Cinnamon Creamed Savoy Cabbage, Confit Tomato, Game Jus

Poached and Roasted Free Range Chicken with Smoked Paprika Potatoes, Peas a La Francaise, Tarragon Veloute

Baked Fillet of Monkfish wrapped in Parma Ham with Sweet Potato, Sautéed Bok Choi and Baby Corn, Tomato and Lemongrass Sauce

Roast Breast of Margret Duck with Polenta Cake, Red Onion Jam, Duck Leg Bon Bon, Madeira Jus

Loin of Tuna with a Warm Salad of Red Onion, Green Beans, Haricot Blanc and Wilted Rocket, Tomato Verjus

Baked Fillet of Irish Organic Salmon with Garden Chive Crushed Potatoes, Pink Peppercorns, Caponata Vegetables, Horseradish Cream Sauce

Winter Dishes

These dishes have been carefully selected for their seasonality and form part of our winter package. This includes a complimentary pre-drinks reception. The drinks reception provides tea and coffee and a choice of mulled wine and mince pies or sparkling wine and canapés as per normal ratios.

Starters

Clonakilty Black Pudding Salad, Crispy Potato, Alsace Bacon, Green Apple, Feta and Spicy Tomato Dressing

Ballotine of Chicken and Caherbeg Free Range Ham Hock with Cranberries, Fig Puree, Port Reduction and Winter Leaves

Goats Cheese Croquette with White Bean and Roast Parsnip Cassoulet and Red Wine Essence

Caherbeg Free Range Pork Belly with Crispy Bacon, Apple and Brandy Puree and Winter Leaves

Whiskey Cured Salmon with a Grape Chutney, Creme Fraiche and Black Olive Oil

Warm Salad of Roast Beetroot, Feta, Crispy Potatoes and Red Peppers and Mulled Wine Dressing

Crab and Confit Potato Rilette with a Tomato and Lime Salsa and Anchovy Scented Puff Pastry Stick

For a €2 Supplement

Barnabrow's House Smoked Breast of Duck with a Damson and Red Onion Jam, Hazelnut Dressing, Aged Balsamic

Pan Seared West Cork Scallops with Cauliflower Puree, Almonds and Tomato Verjus

Mains

Roast Sirloin of Irish Beef, with Horseradish Creamed Garden Kale, Roast Shallot, Red Wine Jus

Turkey, roasted with Caherbeg Free Range Ham, Almondine Potato, Carrot and Swede Puree, Brussel Sprouts, Chestnuts and a light Turkey Jus

Seared Fillet of Sea Bass with Soft Potato Puree, Crushed Cauliflower and a White Wine, Onion and Parmesan Veloute

Pan Seared Fillet of Sea Trout with Dill Crushed Potatoes, Braised Fennel, Tomato and Olive Butter Sauce



For a €4 supplement

Loin of Irish Rabbit, Poached and Roasted, Pancetta, Mousseline Potato, Salsify and a Game Jus

Pan Seared Fillet of Halibut with a Comte Crust, Aubergine Caviar, Root Vegetables and a Cockle and Thyme Butter Sauce

Pan Seared Loin of Wicklow Venison with a Sweet Potato Galette, Green Saffron Spiced Red Cabbage and Game Stock

Breast of Pheasant, slow roasted on the bone with Sweet Potato Gallette, Roast Parsnip Puree and Game Jus

Desserts

Iced Parfait of Irish Atlantic Sea Salt and Caramel, Marshmallows and Strawberry Sauce

Warm Mulled Fruits with Prune and Armagnac Ice Cream

Barnabrow House-made Christmas Pudding with Vanilla Ice-cream and Whiskey Sauce

Bitter Callebaut Chocolate Marquise with Honey Spiced Oranges and Winter Berry Coulis

Warm Red Wine Poached Pear stuffed with Praline with Vanilla Ice Cream and Sauce Anglaise

Lemon Tart with Passion Fruit Coulis and Chantilly Cream

Petit Fours €2.00 per person

Potato Options

Please choose a Potato Dish from the list below:

Potato Gratin; Roast Potato; Rosemary Roasted Baby Potatoes; New Potatoes with Lemon Butter; Mashed Potato.
All main courses will be accompanied by complimentary vegetables.

Vegetarian Options

Pan fried Gnocchi with roasted Mediterranean vegetables, sun dried tomatoes, white wine and parmesan cream sauce

Red Wine Risotto with Beetroot, Red Chard and Asparagus Tips finished with Mascarpone and Toasted Almonds

Sautéed Ballyhoura Mushrooms with Polenta, Roasted Garlic, Cavolo Nero and Sun Blushed Tomatoes

Three Cheese Tortellini with Pine Nuts, Golden Raisins, Sage Crisps and Aged Balsamic

Vegan

Salad of Roast Beetroot, Watercress and Radicchio with Red Onion Crisps, Confit Cherry Tomatoes With Hazelnut And Balsamic Dressing

Soups, Sorbets and Desserts are interchangeable between all menus.

Soups

Butternut and Vanilla, Toasted Almonds, Garden Herb Oil

Braised Red Lentil and Thyme with Lemon Crème Fraiche

Quinoa Minestrone with Garden Basil Pesto

Summer Vegetable and Rosemary, Garden Herb Oil

Chowder of West Cork Seafood (€1.50 supplement)

Mushroom Soup with Tarragon Cream

Potato and Leek with semi-whipped Cream

Tomato and Roasted Peppers with Garden Herb Oil

Spiced Parsnip with Garden Rocket Pesto

Creamed Celeriac, Parmesan Herbs

Sorbets

Lemon Sorbet

Cassis Sorbet

Gin and Pink Grapefruit

Sorbet Green Apple Sorbet

Desserts

Lemon Tart with Basil Chantilly and Raspberry Coulis

Chocolate Marquise with Cherry Puree and Butterscotch Popcorn and Baldwin's Vanilla Ice Cream

Raspberry Delice with Grand Marnier Anglaise and Crushed Raspberries

Pave of Valrhona Chocolate with Honeycomb and Caramelised Pear

Plum and Frangipane Tart with Baldwin's Vanilla Ice Cream and Seasonal Berry Sauce

Tahitian Vanilla Crème Brûlée with Shortbread and Raspberries

Iced Parfait of Irish Atlantic Sea Salt and Caramel, Marshmallows and Strawberry Sauce

Roast Peanut Parfait Shortbread and Raspberry Coulis

Red Wine Poached Pear Stuffed with Praline, Vanilla Ice Cream and Poire William Sauce

Chocolate and Hazelnut Brownie with Maple Syrup Ice Cream and Seasonal Berry Sauce

Baked Vanilla Cheesecake, Mango Compote and Lime Sorbet

Petit Fours - €2.00 per person

Simple Additions

Tea/Coffee €2.50

Tea /Coffee with Shortbread Biscuits €3.50

Scones with Cream and Jam and Strawberries €3.00

Table Nibbles – Breadsticks, Olives, Hummus, Tapenade €3.00

Mince Pies €3.00

Canapés

€26.00 per platter (choose 4 items) based on $\frac{3}{4}$ of the number of guests

Smoked Salmon on Soda Bread with Caper Dressing
Duck Liver Parfait en Crute with Fresh Raspberry
Tomato and Blue Cheese Tartlet
Parma Ham and Figs
Sticky Lamb Cutlet (€1 extra supplement)
Crab and Chorizo Croquette
Ardsallagh Goat's Cheese and Basil Cone
Vegetable Tempura
Tomato Lime and Mint Salsa on Cristini
Alternatively - Scones with cream and jam and chocolate dipped fresh strawberries

Evening Buffet

Food Open Sandwiches with Varied Fillings €6.00 per person
Mini Pizzas €6.00 per person
Bacon Butties €6.00 per person
Vegetable and Duck Spring Rolls and Samosas €7.00 per person
Platter of Irish Cheese €8.50 per person
Cocktail Sausages €2.50 per person
Goats Cheese, Red Onion and Garden Leaves Wrap €6.00 per person
Petit Fours €2.00 per person

'Party Wedding'

Finger Food €5.50 per choice and a minimum of 4 choices (Minimum €22 per person) This is an option of those having a small Family Wedding and inviting Friends to a Wedding Celebration in the early evening. (Can be very informal – no need for cutlery or seating)

Skewered Lemongrass Chicken
Mini Baked Potatoes with Crème Fraiche
Tempura of Vegetables
Ardsallagh Goats' Cheese Tartlets
Mini Thai Fishcakes
Semi-Dried Tomato & Blue Cheese Quiche
Tempura of Tiger Prawns
Irish Beef, Pepper & Mushroom Skewers
Tiger Prawn, Baby Gem, Smoked Paprika
Salmon, Cream Cheese Rilette, Dorito
Chicken Satay Skewers
Ardsallagh Goats Cheese, Confit Onion Wraps
Black Pudding And Tomato Encrute
Asparagus, Forcaccia, Hollandaise
Rataouille Pithiviers
Monkfish Wrapped in Parma Ham, Sage

Food to Share

Menu - €73 per person

This is a fun, less traditional and more informal idea for a Wedding. Food arrives in bowls to the table and is shared around by the guests.

Antipasti Starter Option

Choose Three from the following options

Barnabrow Smoked Duck Breast, Parmesan, Rocket, Balsamic
Citrus Cured Salmon, Caper Dressing
Terrine- Caherbeg Free Range Pork, Pistachio & Cranberry
Smoked Mackerel, Caper & Herb Dressing
Prosciutto Ham, Parmesan, Rocket, Balsamic
Pepper Salami, Parmesan, Rocket, Balsamic
Barnabrow Smoked Chicken, Ballymaloe Relish

Choose Four from the Following options

Grilled Mixed Vegetables
Mixed Olives, Dried Tomatoes, Pursian Feta
Green Beans in Garlic & Olive Oil
Pickled Artichokes
Rocket & Parmesan Salad
Fennell & Grapefruit tossed in Baby Gem Lettuce
Whipped Fresh Ardsallagh Goats Cheese, Garden Basil Pesto
Mixed Green Salad Bowl
Noodles with Pickled Vegetables, Lime and Coriander
Cumin Spiced Lentils, Garden Beetroot
Spicy Tomato Dressing
Garden Beetroot and Orange Salad, Watercress
Kale Slaw, Fennel, Pine Nuts, Buttermilk Dressing

Choose One from the Following Options

Hummus
Ballymaloe Tomato Relish
Black Olive Tapenade
Garden Basil Pesto
Caesar Dressing
Red Pepper and Pomegranate

A Selection of Freshly Baked Breads will accompany the Starters

Main Course

Option Choose One from the following Selection

Whole Roast Chicken (carved & Served onto Platters)
Baked Fillet of Salmon
Tender Slices of Irish Sirloin of Beef
Pan Seared Fillets of Sea Bass
Slow Roast of Caherbeg Free Range Pork Belly

Choose any Five Salads from the selection below

Potato Salad with Gherkins, Wholegrain Mustard & Scallions
Green Beans in Garlic and Olive Oil
Fennel & Grapefruit Tossed in Baby Gem Lettuce
Grilled Mixed Vegetables
Rocket Salad, Parmesan & Balsamic Treacle
Chickpea, Grilled Aubergine, Roast Red Pepper served with Red Pepper Dressing
Couscous – Pomegranate, Mint, Pine-nuts and Chilli
Mixed Tomato Salad – Basil & Mozzarella, Dressed with Olive & Balsamic Vinegar
Roast Baby New Potatoes Drizzled with Lemon Butter
Mixed Green Salad Bowl
Noodles with Pickled Vegetables, Lime and Coriander
Cumin Spiced Lentils, Garden Beetroot, Spicy Tomato Dressing
Garden Beetroot and Orange Salad, Watercress

Desserts

Choose One from the following selection

Lemon Tart with Basil Chantilly & Raspberry Coulis
Raspberry Delice with Grand Marnier Anglaise and Crushed Raspberries
Pave of Valrhona Chocolate with Honeycomb & Caramelized Pear
Plum & Frangipane Tart with Vanilla Ice-Cream and Seasonal Berry Sauce
Red Wine Poached Pear stuffed with Praline, Vanilla Ice Cream, Poire William Sauce
Chocolate & Hazelnut Brownie with Walnut and Maple Syrup Ice-Cream and Cherry Puree
Petit Fours €2.00 per person

Food to Share - Winter

Menu - €73 per person

This is a fun, less traditional and more informal idea for a Wedding. Food arrives in bowls to the table and is shared around by the guests.

Anti Pasti Starter Option

Meats Choose 3

Duck Liver Parfait, Red Onion Jam
Barnabrow Smoked Chicken, Pickled Cucumber
Salmon Rillettes, Melba Toast
Irish Atlantic Salted Cod Brandade
Midleton Lamb Meatballs with Warm Yogurt
Pickled Atlantic Warm Mackerel

Salads Choose 4

Balsamic Glazed Beetroot
Warm Sprouts, Feta, Almonds
Crispy Kale, Spice, Chilli
Spiced Chick Peas, Fennel, Mint, Lemon
Green Salad Sumac, Red Onion
Oven Baked Beans, Chorizo, Thyme
Quinoa Tabouli
Warm Lentils, Tarragon Walnuts
Cous-Cous Watercress Salad, Mustard Seed Dressing

Dressings Choose 1

Lemon, Sesame & Chilli Hummus
Buttermilk Dressing
Baba Ganoush
Whits Truffle & Parmesan Vinaigrette
Hazelnut & Spinach Pesto
Balsamic Dressing

Main Course

Choose One from the following selection

Pot Roast Caherbeg Free Range Pork Belly
Pepper Crusted Sirloin of Irish Beef (€5.00 supplement)
Atlantic Sea Bream
Whole Roast Chicken, Harissa, Coriander
Braised whole Middleton lamb, White wine, chili, garlic

Salads

Choose Four from the following selection

Cardamom and Clove Rice
Lentil and Roast Carrot, Tarragon Crème Fraiche
Spiced Chick Peas, Mint Yogurt
Soba Noodles, Chilli Rocket & Lemon
Green Salad with Samac & Marinated Red Onion
Crushed New Potatoes, Pink Peppercorns, Caper Berries
Potato & Celeriac Gratin
Butterbean Mash with Rosemary & Garlic
Mango & Papaya Salad, Roasted Peanuts
Butternut Squash, Lime Yogurt, Coriander
Curly Kale, Burnt Spring Onion, Chilli
Roasted Aubergine, Garlic, Pine Nuts
Roast Root Vegetables with Parmesan & Mustard Dressing

Desserts

Choose One from the following Selection

Lemon Posset, Crushed Raspberries and Shortbread
Apple Tart Tatin, Baldwins Vanilla Ice-cream
Iced Parfait of Irish Atlantic Sea Salt and Caramel, Marshmallows and Strawberry Sauce
Warm Mulled Fruits with Prune and Armagnac Ice Cream
Barnabrow House-made Christmas Pudding with Vanilla Ice-cream and Whiskey Sauce
Bitter Callebaut Chocolate Marquise with Honey Spiced Oranges and Winter Berry Coulis
Warm Red Wine Poached Pear stuffed with Praline with Vanilla Ice Cream and Sauce Anglaise
Lemon Tart with Passion Fruit Coulis and Chantilly Cream

The Wedding Feast

Tasting Menu

€89

Amuse Bouche

*

Ballotine of Free Range Chicken and Caherbeg Free Range Ham Hock, Fig and Port Puree, Hazelnut Dressing

*

His and Hers Sorbet

*

Kilmore Quay Halibut, Comte Crus, Aubergine, Shellfish Butter Sauce

*

Midleton Lamb, Confit Shoulder, Stuffed Piquillo Pepper, Eight Degrees Pilsner Jus

*

Ardsallagh Goat's Cheese, Red Onion, Poppy Seed Dorito

*

Iced Parfait of Irish Atlantic Sea Salt and Caramel, Marshmallows, Valrhona Chocolate

*

Freshly Brewed Tea/Coffee and Petit Fours

A Taste of Barnabrow by our Chef Stuart Bowes

Barnabrow's Wedding Cocktail List

To make your pre-reception drinks a little different choose from our range of Summer or Winter Cocktails €40 per jug, serves 8 people. Minimum of 5 jugs

Summer Cocktails

Clean and Fresh Summer Cocktails to keep you cool in this warmer weather

Apple and Elderflower Collins

A long, light refreshing Summer Cocktail with Gin, Elderflower and Apple Juice

Ambrosia Champagne Cocktail

A bubbly and fragrant drink that keeps on giving based on Vodka and Strawberries with Lavender

Pimms Cup Pimms with Summer Fruits – the Quintessential Summer sharing Cocktail

Winter Cocktails

Warm up to Winter with our collection of cold weather Cocktails

Blackberry & Rosemary Bramble

Gin, Fresh Blackberries, Lime, Crème de Cassis, Autumn in a glass

Pomegranate Bellini

Vodka, Pomegranate Juice, topped with Prosecco. Simple and Sophisticated

Spiced Prickly Pear

Spiced Rum, Pear Juice, Cinnamon and Prosecco. Popular and Autumnal

Hot Buttered Rum

Dark Rum, Butter, Nutmeg, Cinnamon, All Spices. The ultimate Winter Surprise

Mulled Wine & Mince Pies €8.00 per person

Homemade Lemonade €20 per jug

Barnabrow's Wedding Wine List

White Wines

Terranoble Sauvignon Blanc (Chile)

Spring-time scents of hawthorn and elderflower with bright juicy flavours of nectarine and pink grapefruit. **€22**

Pinot Grigio, Carlo Damiani, Veneto (Italy)

Pinot Grigios come in all shapes and sizes. This one is crisp with that familiar roasted hazelnut and cooked apple flavour. **€25**

Herbe Sainte Chardonnay (France)

Herbe Sainte's grapes are all grown on the family estate. The Chardonnay is fruity, with flavours of apples, pears and honeydew melon. **€27**

Red Wine

Terranoble Cabernet Sauvignon (Chile)

Super ripe fruit flavours of red berries, dark cherries and blackcurrants with soft tannins and a seriously long finish. **€22**

Chateau Fontareche Tradition Red (France)

A southern French wine that offers up rich fruity flavours as well as the thyme and lavender scents of the Provencal countryside. **€25**

El Meson Rioja Crianza (Spain)

Made 100% from the Tempranillo grape, this is soft and easy-drinking with plenty of strawberry-style fruit and an elegant touch of vanilla. **€27**

The Fizzy Stuff

Furlan Prosecco Frizzante (Italy)

Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante, This is a particularly fresh and aromatic example. **€32**

Pares Balta Cava Brut NV, Penedes (Spain)

A pure, lean and crystal clear organic Cava. It is made by the Champagne Method. The bubbles are crisp and persistent and the flavour is of apples, pears and a touch of white peach. **€40**

De Castelnau Champagne Brut Réserve (France)

40% of Chardonnay in the blend and far more ageing than your average Champagne gives de Castelnau a surprising elegance and complexity. A super Champagne. **€67**

Due to Government taxation policies and market fluctuations Barnabrow House reserves the right to make changes to these prices.

Estimated costing for 100 people

With options

	Barnabrow Prices
Prosecco @ €30 x 20	€600.00
Homemade Lemonade @€20 per Jug x 2	€40.00
Canapés @ €26 per platter based On ³ / ₄ of guests	€520.00
Tea and Coffee @ €2.50 x 50	€125.00
Dinner @ €63 x 100	€6,300.00
Wine x 2 glasses – 50 bottles €20.00	€1,100.00
Sandwiches @ €6.00 x 75	€450.00
Tea/Coffee	Comp
Totals	€9,135.00
Average Price per head	€91.35

Prices quoted are subject to change due to fluctuations in market prices and government budgetary decisions.

Barnabrow Offers:

- 22 individually designed bedrooms for your exclusive use
- Self- Catering 3-Bedroomed Cottages as available
- Civil Ceremony Indoors or Outdoors
- 150-Seated for Dinner
- Donkeys, Goats, Hens, Ducks!

Ceremony

Barnabrow House has been approved by the HSE to host Civil Ceremonies. The conservatory seats 75 people, with additional standing room. There is a charge of €500.

Outdoor Ceremonies

Outdoor Ceremonies are held in 'The Fairy Grove'. An additional charge applies for Chair Hire €4 per chair for outdoor ceremonies only.

Wedding Accommodation

Designed for the Bridal Party, your close family and friends, Barnabrow Country House is pleased to offer the following competitively priced accommodation.

€75 per person sharing

Single Supplement - €20

Children under 12 sharing - €20

Prices include Breakfast

Celebrating the Wedding

Day Before Options

Private Dining in the Main House – Intimate and Exclusive
For parties of 20 or less

Food to Share Menu €42.00 per person
Dinner - 3 Courses with T/C €47.00 per person
Beer and Wine Bar Service

Mor Chluana

For your arriving Guests – parties of 30-60

Buffet

€30.00 per person - €6.50 extra for Dessert, Tea/Coffee
€3.00 supplement for Beef.

The Curley Stu's Sourdough Pizzas:

€350 for 30 people, €430 for 50 people, €8 per additional pizza

For parties of 30 or less - Venue Hire €150.00.

Day After Options

Restaurant/ Conservatory

For parties of 20 or more

BBQ €24.00 with T/C
 €5.00 Dessert

Buffet: €30.00
 €6.50 Dessert T/C
 €3.00 supplement for Beef
 €5.00 Dessert

The Curley Stu

Pizza Truck €350 x 30 people, €430 for 50 people, €8 per additional pizza

Cocktails €8.00 per person
 Bellini's €7.40 per person

Cottages

The same menus can be provided in the cottages

BBQ

Meat

O' Flynn's Sausages
Marinated Chicken Kebabs
Homemade Beef Burgers

Choose four

Green beans in garlic and olive oil
Fennel & grapefruit tossed in baby gem lettuce
Rocket Salad, parmesan & balsamic treacle
Chickpea, grilled aubergine, roast red pepper served with red pepper dressing
Couscous – pomegranate, mint, pine-nuts and chilli
Mixed tomato salad – basil and mozzarella – dressed with olive and balsamic vinegar
Roast baby new potatoes drizzled with lemon butter
Mixed Green salad bowl

Dressings

Choose Three

Hummous
Tomato Relish
Olive Tapenade
Basil Pesto
Balsamic Dressing
Caesar Dressing

A Selection of Homemade Fresh Breads & Olive Oil Dressing will accompany all of the above

Euro 24.00

Desserts Euro 5 supplement

Buffet

Meats Choose 2

Whole Roast Chicken, Rosemary, Thyme , Garlic

Kilmore Quay Hake, Lemon, Capers

Tender Slices of O' Connell's Sirloin of Beef

Poached Salmon

Honey Mustard Glazed Ham

Salads Choose Five

Potato salad with gherkins, wholegrain mustard & scallions

Green beans in garlic and olive oil

Fennel & grapefruit tossed in baby gem lettuce

Marinated vegetables

Rocket Salad, parmesan & balsamic treacle

Chickpea, grilled aubergine, roast red pepper, red pepper dressing

Couscous – pomegranate, mint, pine-nuts and chilli

Mixed tomato salad – basil and mozzarella – dressed with olive and balsamic vinegar

Roast baby new potatoes drizzled with lemon butter

Roast garden beetroot, orange, watercress

Mixed Green salad bowl

Dressings Choose Three

Hummous

Tomato Relish

Olive Tapenade

Basil Pesto

Balsamic Dressing

Caesar Dressing

A Selection of Homemade Fresh Breads & Olive Oil Dressing will accompany all of the above

€30 per person, €6.50 Dessert T/C

Private Dining Main House

Food To Share

Choose 1.

Stuffed Loin of Irish Pork, Apricot, Sage.
Shoulder of Kildare Lamb, Gremolata
Baked Atlantic Hake, Fennel, Coriander Seeds
Steamed Atlantic Halibut, Parmesan Crust
Braised Frank Murphy Beef Cheeks

Salads Choose 5

Balsamic Glazed Garden Beetroot
Lentil & Roast Carrot, Tarragon, Crème Fraiche
Caramelised Squash & Pearl Barley, Tomato Dressing
Sugar Snap Peas, Sesame & Garlic Salt
Spiced Chick Peas, Mint Yoghurt
Sobu Noodles, Chilli, Rocket & Lemon
Coconut & Peanut, Coriander, Mint
Baby Gem, Citrus Dressing
Potato & Celeriac Gratan
Green Salad with Sumac & Macerated Red Onion
Crushed New Potatoes with Caper, Berries & Pink Peppercorn

Condiments Choose 3

Lemon, Sesame & Chilli Hummous
Buttermilk Dressing
Baba Ganoush
White Truffle & Parmesan Vinaigrette
Hazelnut & Spinach Pesto

Desserts Choose 1

Warm Valrhona Chocolate Mousse, Praline, Vanilla
Lemon Posset, Crushed Raspberries & Shortbread
Apple Tarte Tatin, Baldwins Vanilla Ice-Cream

Dinner Parties €47

Starters

Ardsallagh Goats Cheese, Rosemary Focaccia, Watercress, Raspberry, Redichio

Green Pea Veloute, Parmesan Crisp

Irish Atlantic Mackerel with Coconut & Peanut Salad, Soft Herb Dressing

Confit Duck Leg with Mustard Dressing & Kohlrabi Salad

Mains

O'Connell's Fillet of Beef with Crushed Potatoes, Cucumber Kimchi, Red Wine Sauce

Kildare Rump of Lamb with Baked Courgette, Feta Salad, Black Olives, White Wine Jus

Baked Fillet of Atlantic Halibut with Ballyhoura Wild Mushroom Tortellini & Hazelnut Veloute

Fillet of Atlantic Monkfish Tail with a White Bean & Chorizzo Cassoulet, Port Reduction

Desserts

Warm Valrahona Chocolate Mousse, Praline, Vanilla

Lemon Posset, Crushed Raspberries & Shortbread

Apple Tart Tatin, Baldwins Vanilla Ice-Cream

Freshly Brewed Tea / Coffee