

MENU SELECTION

- ♥ AVAILABLE ON ALL PACKAGES
- ♥ AVAILABLE ON THE WISHING CHAIR PACKAGE
- ♥ AVAILABLE ON THE PEAK PACKAGE

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of our wedding team.

Please note for all weddings we include a vegetarian option for your guests
Pick one starter and main course

Starters

- ♥ The Great Northern Caesar salad with garlic croutons, crispy bacon, parmesan shavings and cherry tomato & chefs own dressing
- ♥ Chicken & mushroom filo tart, cooked in a basil cream topped with rocket & sundried tomato
- ♥ Poached salmon & baby Boston prawns, Marie-rose sauce, crisp garden leaves, with house dressing & lemon garnish
- ♥ Belly of slow cooked pork served with a butternut squash purée
- ♥ Duo Melon honeydew & cantaloupe with prosecco sorbet and pea shoots
- ♥ Caprese Salad, Beef tomato rich Italian mozzarella pesto dressing and rocket salad
- ♥ Smoked chicken with avocado spring onion, cherry tomato bound in a light mayo
- ♥ Smoked Salmon & Crab, Dill Lemon & Cream Cheese Roulade with spinach, crème fraiche & red onion dressing
- ♥ Warm Goats cheese with roasted figs & red onion tartlet

Soups

- ♥ Cream of bell pepper
- ♥ Fizzy orange & carrot
- ♥ Courgette & Brié
- ♥ Roast potato & leek
- ♥ Root Vegetable
- ♥ Mushroom & Coriander
- ♥ Celeriac & Hazelnut
- ♥ Tomato & Basil

MAIN COURSES

- ♥ Roast Ulster Silverside of Herford slow cooked Beef Served in its own Roast Gravy, Yorkshire Pudding.
- ♥ Roast Stuffed Turkey and Honey Roasted Ham with Cranberry Herb Stuffing & Red Wine Jus.
- ♥ Baked Fillet of Atlantic Hake with a Dill Scented Cream.
- ♥ Seared Darne of Donegal Salmon with a Saffron and Lemongrass Velouté.
- ♥ Oven Baked Rainbow Trout cooked in a Spinach and Pinene Butter.
- ♥ Star Anise Scented Slow Cooked Pressed Belly of Irish Pork with Red Wine Jus Butternut Puree.
- ♥ Lamb Rump, Slane Valley Ramp of Lamb with Roasted Vegetables cooked in its own Jus Laced with Cotes du Rhone.
- ♥ Confit Duck Slow cooked for 16 hours Served with a Morgan Rum and Orange Sauce.
- ♥ Grilled Fillet of Irish Beef Served on Colcannon and topped with a creamy pepper cream.

VEGETARIAN

- ♥ Caprese Salad, Beef Tomato, Rich Italian Mozzarella Pesto dressing & Rocket Salad.
- ♥ Button Mushroom with a Cream Cheese Centre Garlic Dip.
- ♥ Seasonal Melon Platter with Fresh Sorbet & Berry Coulis.
- ♥ Goats Cheese & Red Onion Marmalade with Roasted Fig and House Dressing.
- ♥ Wild Forest Mushroom Risotto cooked in Spinach and Sundried Tomato & Drizzled with a White Truffle oil.
- ♥ Butternut & Sweet Pepper Thai Curry Served with Basmati Rice.
- ♥ Stuffed Aubergine with Roasted Vegetables in a Tomato and Basil sauce Topped with 3 Cheese Types.
- ♥ Wok Stir Fried Vegetables in a Crisp Poppadum basket with Seasonal Spring Onion Rice.
- ♥ Cauliflower Steaks with Roasted Red Pepper Olive, Salsa and Green Beans.

Dessert

- ♥ Great Northern Dessert Platter
 - Profiteroles filled with Vanilla Cream
 - Salted Caramel Slice
 - Mint Chocolate Mousse cup
 - Scoop of Ice-cream
- ♥ Mixed Berry Pavlova with a Hazelnut Crumb and Sorbet
- ♥ Apple & Cinnamon Crumble Tartlet Served with Custard and Cream
- ♥ White Chocolate and Raspberry Meringue Roulade with Fresh Strawberries
- ♥ Banoffee Pie & Sweet Cream
- ♥ Coconut Panna Cotta with Caramelised Pineapple
- ♥ Irish Cream Cheesecake & Vanilla Pod Ice-cream

SORBETS

- ♥ Green Apple & Calvados Sorbet
- ♥ Passion Fruit & Mango Sorbet
- ♥ Champagne & Strawberry Sorbet

Canape Selection

Warm Canapes

- ♥ Mini Vegetable Spring Rolls with Sweet Chilli Sauce
- ♥ Pressed Belly of Spiced Pork with Baby Apple
- ♥ West Cork Black Pudding with bluebell falls honey and thyme flavoured goats cheese, in a filo basket.
- ♥ Warm assorted mini cheese tartlets

♥ Baby baked potato with chive cream

Chilled Canapes

♥ Cherry heirloom tomato stuffed with goats cheese and pea shoot

♥ Smoked chicken & wholegrain mustard mini tartlet

♥ Chilled green pea & mint soup

♥ Pate Maison on toasted brioche with Cumberland sauce

♥ Irish oak smoked salmon on Irish soda bread, lemon crème fraiche & baby caper

♥ Smoked duck breast on toasted brioche with tomato chilli chutney

Evening Food

♥ Cocktail Sausages

♥ Chefs Selection of Sandwiches

♥ Chicken Goujons with garlic mayo dip

♥ Selection of mini wraps

♥ Vegetables Samosas with raita dip

♥ Sausages Rolls

♥ Chicken & Chorizo Jambalaya

♥ Vegetable Spring Rolls

♥ Fish Goujons

♥ Chip Cones

Wedding Wine Selection

We offer a choice of red & white wine. Each year after extensive tasting and a thorough selection process with our suppliers, we choose our house wines. At your wedding tasting you can sample our house wine offerings and chose wine to compliment your chosen menu.