



## Canapés on arrival

**Chef's selection (3 different) €12**

**You choose 3 different €14**

### **Cold:**

Irish smoked salmon, dill cream, on  
homemade brown bread  
Mini homemade scones (2), jam & cream  
Prawn & marie-rose blinis  
Grilled vegetable tartlet, aged balsamic  
Spicy chicken in a mini tortilla  
Asparagus & Parma ham rolls (seasonal)

### **Warm:**

Red onion & Cashel blue cheese tartlet  
Chicken & mushroom vol-au-vent  
Vegetable spring roll, chilli jam  
Seasonal vegetable samosas  
Peking duck spring rolls, hoi sin sauce  
Chicken satay

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- Head Chef, Stephane le Sourné, "Best Chef in Leinster" - YesChef
- Our restaurant has retained 2 AA rosettes since 2011
- Winner of "Best Customer Service" in County Louth - RAI
- Recommended as "One of the Best 100 places to stay in Ireland" every year since 1998 by food critic John & Sally McKenna



# GHAN HOUSE

## CARLINGFORD



## 2024 WEDDING MENU

We have proudly retained our 2AA Rosettes since 2011 and pride ourselves on our food.

Menus will be adjusted depending on the season & availability.

For 25 to 60 guests;

- you can choose up to 2 options for each course plus a vegetarian or vegan option if required.

If you choose the three course, fully served menu;

- all guests must pre-order

- with their name & how they like their meat cooked – (pink or well done).

- We will also need a detailed table plan.

A great alternative is a buffet main course from our candlelit ballroom – giving you choice on the day for the main course. All guests same starter, all same dessert & tea/coffee – here you can just allocate names to a table & no need for a pre-order – see separate buffet menu

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## USEFUL NUMBERS

### Ceremony venues

Heritage Centre  
042 937 3454

St. Michael's Catholic Church  
042 937 3111

Grange Catholic Church  
042 937 6105

See our ceremony sheet for more details.

### Hair & Beauty

Pearl Beauty  
042 937 3799

Rita (Hair & make-up)  
086 328 8001

Exclusive Hair  
042 938 3907

### Something different

Adventure Centre  
042 937 3100

### Classical music

Violin, Bernadette  
+44 (0)28 3086 1323

Harpist, Marie  
+44 (0)28 9061 3059

Piano, Will  
+44 (0)7966 828 788

### Traditional music

Bronagh 087 652 8907

Ceili band 087 227 4727

### DJ

John +44 7521 371311



## Evening buffet

For your evening guests

All prices are per person

Selection of cold meats,  
cheeses, mustards,  
pickles, gherkins,  
homemade breads €12

Spicy chicken goujons  
€4.50

Korean spiced chicken  
wings - €4.50

Cocktail sausages €3

Irish & French cheese  
board, chutney, crackers  
- €7.50

Mini homemade scones  
(2) jam & cream - €4.50

Tea/coffee - €3

Mulled wine - €7

Homemade biscuits - €2



## Fully served 3 course menus

### STARTERS

-served with homemade breads-

#### SOUPS;

- ❖ Cream of vegetable
- ❖ Red lentil & garlic dahl
  - ❖ Leek & potato
- ❖ French onion – Gruyère cheese
- ❖ Cream of chicken & mushroom

**Caramelised red onion & blue cheese tartlet**  
herb oil, garden leaves (v)

**Carlingford seafood chowder (+ €5pp)**

**Classic prawn & poached salmon cocktail,**  
treacle & Guinness wheaten bread

**Carlingford mussels,**  
saffron & curry sauce

**Pan seared north Atlantic scallops,**  
cauliflower purée, Madras curry espuma

**Carlingford Lough fish cake,**  
lemon sauce, greens

**Hugh Maguire smoked black pudding  
in filo pastry parcels,**  
toasted hazelnut & pear salad, honey & mustard  
celeriac remoulade

**Pressed ham, confit leek & chicken terrine,**  
apple & plum Ghan House chutney

**Crisp duck leg confit,**  
creamed lentils, rosemary jus, mushrooms

**Assortment of melon,**  
raspberries, mint syrup, yoghurt

**Warm spiced chicken salad,**  
crispy croutons, roast garlic & rosemary dressing

**Vol-au-vent of chicken & wild mushroom,**  
tarragon cream

### MAIN COURSE

-served with vegetables & potatoes-

**Squash & butternut Wellington,**  
minted yoghurt, seasonal leaves (v)

**Potato gnocchi,**  
spinach, basil oil, hazelnut crumb,  
baby leaf salad (v)

**Fragrant Thai vegetable curry,**  
pilau rice (v)

**Free range chicken,**  
stuffed with garlic & parsley, crispy  
bacon, mushrooms, roast chicken jus

**Roast rump Mourne mountain lamb**  
Caponata, fondant potato, minted lamb jus

**Fillet of Atlantic cod,**  
peas, courgettes, lemongrass cream

**Roast monkfish (if available + €3pp)**  
lobster bisque, tapioca

**Steamed fillet of seabass,**  
lime, shallot & champagne cream

**Baked salmon,**  
tenderstem broccoli, hollandaise sauce

**Braised pork porchetta,**  
stuffed with garden herbs, roast apple,  
fondant potato, gremolata, jus

**Slow braised in Guinness  
featherblade  
of Mourne Mountain beef,**  
roast onions, smoked bacon  
& mushroom sauce

**Char-grilled fillet steak, (+€10pp)**  
fondant potato, tenderstem broccoli,  
red wine jus

**Sirloin of Cooley beef,**  
traditional roast gravy, Yorkshire pudding

### DESSERTS

**Sticky toffee pudding,**  
Muscovado caramel

**Vanilla crème brûlée tart,**  
mixed berry compote

**Warm apple crumble,**  
vanilla custard

**Lemon tart,**  
berries, mascarpone cream

**Vanilla panna cotta,**  
sable biscuit, raspberry compote

**Selection of artisan cheeses (+ €5pp)**  
homemade chutney, crackers

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**Tea/coffee**  
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### PRICES:

*Supplements apply  
as detailed left & above.*

**€67.50pp**

**1 starter, 1 main course & 1 dessert  
Tea/coffee**

**€75pp**

**Choice of 2 starters  
Choice of 2 mains  
Choice of 2 desserts  
plus vegetarian or vegan if required  
Tea/coffee**

**Guests pre-chosen min 2 week prior  
to your wedding with;**

- Names
- Table plan
- Beef/lamb etc pink or well done