

BURTOWN WEDDING MENU

STARTERS

please choose two

Walled Garden Soup
guinness brown bread

Smoked Salmon & Crab Cannelloni
cucumber ketchup, sweet red pepper, mini blinis

Goat's Cheese Nougat
beetroot purée, sourdough, pesto dressing

Tomato Tarte Fine
red onion confit, burrata, red pesto

Free Range Chicken Caesar Salad
garden leaves, garlic croutons, pickled garden produce, agwedparmigiana reggiano, caesar dressing

Chicken Liver Pâté
fig & apple chutney, garden pickles, sourdough toast

Pil Pil Prawns
garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough

Black Pudding & Ham Hock Croquette
piccalilli garden vegetables, tarragon mayonnaise

MAINS

please choose two & one vegetarian option

Fillet of Salmon
black olive pomme purée, grilled garden vegetables, lemon, rocket

Organic Mushroom Risotto (vegan adaptable)
extra virgin olive oil, aged parmigiano reggiano, kale crisps, roast beetroot, spinach, garden herbs

Irish Feather Blade Beef
roast shallots, chive & scallion mash, red wine jus

Roast Supreme of Irish Chicken
spinach, baby carrot, fondant potato, grain mustard sauce

Pan Seared Irish Sea Bass
sea asparagus, celeriac purée, prawn bisque, potato croquette

Baked Irish Cod
garden herb crust, confit fennell, sauce vierge, pomme purée

Coconut Red Lentils (v)
grilled garden vegetables, coriander pesto, curry & lime dressing

Rump of Irish Lamb
confit tomato, sprouting broccoli, pommes anna, rosemary jus

DESSERT

please choose one

Vegan Chocolate Ganache Tart
berry compote

Classic Crème Brûlée
shortbread

White Chocolate & Raspberry Cheesecake
brandy cherries

Lemon Tart
raspberry coulis

Double Chocolate Brownie (GF)
salted caramel, vanilla ice cream

Ice Cream
selection of ice cream

Seasonal Crumble
creme anglaise

Royal Chocolate Mousse
creme anglaise

€135pp

Please note our menus are seasonal and are subject to change with the seasons. Unlimited filtered still and sparkling water. Tea & Coffee included.