

## Evening Buffet Menu

Cocktail Sausages	€1.30	SANDWICHES	
Sausage Rolls	€1.75	A selection of:	
Chicken Satay Skewers, Thai peanut sauce	€2.30	Chicken & Wholegrain Mustard Mayonnaise	
Thai Marinated Chicken Skewers, lime mayonnaise	€2.30	Irish Ham, Wexford Cheddar	
Cajun Spiced Chicken Goujons, spiced plum mayonnaise	€2.30	Egg & Chive	€4.15
Crisp Buffalo Wings with D.P's special hot sauce	€2.30		
Cajun Mushrooms, ranch dressing	€2.30		
Fried Corn Chips, tomato salsa, crème fraîche	€2.80	SAVOURY ASSIETTE	
Spicy Potato Wedges	€1.55	A Selection of Sandwiches	
Bacon, Cheddar & Crème Fraiche Potato Skins	€3.00	Cocktail Sausages	
Mexican Spiced Chicken Bites, coriander & lime mayo	€3.25	Mexican Spiced Chicken Bites, coriander & lime mayonnaise	
Crispy Vegetable Spring Rolls, Thai chilli sauce	€2.60	Thai Marinated Chicken Tenders, Thai sweet chilli sauce	
Vegetable Filo Samosas, cucumber raita	€2.60	Cajun Potato Wedges	
Pizza Margherita	€2.30	Tea / Coffee	€9.50
ARRIVALS RECEPTION		Selection of Sandwiches;	
A flute of Champagne with:		Cocktail Sausages;	
A display cone with Strawberries,		Tea & Coffee	€7.40
Pineapple and Marshmallows			
with Chocolate Sauce for dipping			
A mirror of:		Warm Buttered Irish Rasher Bread Roll	
Smoked Salmon & Brown Bread Pinwheel		Cocktail Sausages	
Chicken Liver Pâté		Potato Wedges	
Cream Cheese Rosettes		with spicy brown sauce	
Smoked Chicken Barquette		Tea/Coffee	€7.60
Or			
Display of Hot Canapés			
Vegetable Spring Rolls			
Vegetable Filo Samosas			
Potato Wedges			
Thai Marinated Chicken Tenders	€15.00		

# WEDDING MENU SELECTOR

## Starters

*Egg Mimosa - a light egg salad masked in a duo of mayonnaise sauces, garnished with fresh fruit	€5.65
A Salad of Melon, Mesclun Leaves, Parma Ham & Roast Pine Kernels with honey & lime dressing	€6.50
Warm Smoked Chicken & Killurin Mushrooms in wholegrain mustard cream sauce, served in a crisp filo tart with red onion marmalade, redcurrant & portwine sauce	€6.60
Rocket Leaves, Roast Red Pepper, Glazed Red Onion, Crostini, Plum Tomato, Parmesan Shavings & Crisp Pancetta with balsamic vinegar dressing	€6.60
"Salmon Mayonnaise" cold poached Irish salmon with cucumber & tomato salad, dill mayonnaise, lemon & caper vinaigrette	€6.60
Seafood Hors D'oeuvre: Salmon Mayonnaise, Prawns "Marie Rose", Mussels "Ceviche" & Meylers Smoked Salmon, with cucumber salad & dill dressing	€8.60
A Salad of Home Smoked Chicken, plum tomato, chorizo sausage & croutons with creamy garlic dressing	€6.60
"Fish 'n' Chip" Salad: Golden Fried Kilmore John Dory Fillets in a fresh herb crumb with matchstick potatoes and homemade French dressing	€7.60
*John Hempenstalls Award Winning Wicklow Blue Brie with rhubarb relish & homemade walnut bread	€6.95
5 Spiced Confit of Barbary Duck Leg, egg noodle & sesame seed salad, spiced plum sauce	€9.50
Grilled Kilmore Scallops with mesclun leaf salad, tomato & onion relish, balsamic vinegar reduction	Seasonal Price

## Soups

*Cream of Leek & Potato	€3.75	Colcannon Soup with Bacon Cream	€3.75
*Cream of Vegetable	€3.75	*French Onion	€3.75
*Tomato & Roast Red Pepper	€3.75	Homemade Kilmore Crab Bisque	
*Mushroom Soup with Tarragon Cream	€3.75	finished with 1780 Jameson Reserve	€4.75
*Cream of Carrot & Orange	€3.75	Ferrycarrig Style Seafood Chowder	€5.75

## Sorbets

Lemongrass, Coriander & Lime	€3.10	St. Clements (Lemon & Orange)	€3.10
Green Apple & Calvados	€3.10	Cape Codder (Cranberry & Vodka)	€3.10
Ruby Grapefruit & Vermouth	€3.10	Tropical Ice (Passionfruit & Pineapple)	€3.10
Raspberry	€3.10	Bellini (Champagne & Peach)	€3.75

\*Denotes Vegetarian Option

## Main Course

<i>Supreme of Chicken filled with Tuscan vegetable duxelle, wrapped in bacon with fresh basil, oven-roasted and served with tarragon &amp; roast garlic sauce</i>	€13.55
<i>Steamed Paupiettes of Kilmore Dover Sole filled with a prawn &amp; basil mousse, sauté spinach &amp; sauce americaine</i>	€21.00
<i>Tender McCarrrens Porksteak filled with a dried fig &amp; hazelnut stuffing, wrapped in bacon and oven roasted, served with a pineapple &amp; cracked black pepper sauce</i>	€14.80
<i>Prime Roast Sirloin of Irish Beef served with your choice of sauce; bordelaise, dijon cream, wild mushroom &amp; brandy, béarnaise and if you like, homemade Yorkshire pudding (€1 extra)</i>	€16.70
<i>Roast Leg of Killurin Lamb infused with lemon thyme &amp; garlic, carved on pine nut &amp; oregano stuffing with roast "jus"</i>	Seasonal Price
<i>Escalope of Salmon baked with fresh herb crust, citrus &amp; chive butter sauce</i>	€15.75
<i>Grilled Seabass Fillet with a sauce of tomato concasse, olive oil &amp; mixed herbs</i>	€15.75
<i>Pan Fried Fillet of Kilmore Monkfish in a gremolata marinade, basil beurre blanc</i>	Price on Request
<i>Grilled Supreme of Guinea Fowl filled with Clonakilty black pudding, potato &amp; Killurin mushroom galette, redcurrant &amp; port "jus"</i>	€15.95
<i>Baked Escalope of Kilmore Cod, with a macadamia nut crust, tomato &amp; herb nage</i>	€16.60
<i>Roast Peppered Fillet of Prime Irish Beef carved &amp; served on Portobello mushroom, red onion marmalade, Café de Paris butter &amp; port wine jus</i>	€24.30

## Vegetarian Main Courses

<i>Baked Plum Tomato &amp; Potato Tartlet with tomato &amp; black olive tapenade</i>	€11.90
<i>Italian Style Vegetable &amp; Cannelini Bean 'Ribolitta'</i>	€11.90
<i>Root Vegetable &amp; Puy Lentil "Cottage Pie"</i>	€11.90
<i>Tagliatelle Pasta Primavera served with sauté vegetables &amp; pesto cream sauce, with grilled foccacia bread</i>	€11.90
<i>BLT: Basil, Linguini &amp; sun dried Tomatoes tossed in cream sauce with parmesan cheese, served with grilled foccacia bread</i>	€11.90

### VEGETABLES

<i>Rustic Carrots</i>	€1.65
<i>Roast Parsnip</i>	€1.85
<i>Cauliflower Mornay</i>	€2.00
<i>Ratatouille</i>	€2.30
<i>Steamed Broccoli, Tomato &amp; garlic sauce</i>	€2.25
<i>Mixed Greens, with buttered red onion</i>	€2.30

### POTATOES

<i>Creamed</i>	€1.45
<i>Roast</i>	€1.45
<i>Parsley Boiled Jacket</i>	€1.45
<i>Champ</i>	€1.55
<i>Gratin</i>	€1.75
<i>Marquis</i>	€1.50
<i>Roast Mini Potatoes in rosemary, garlic &amp; olive oil</i>	€1.75

\*Denotes Vegetarian Option

## Ferrycarrig Homemade Desserts

<i>Hazelnut Chocolate Brownie, Baileys Irish Cream ice cream, caramel sauce</i>	€6.05
<i>Warm Brambley Apple &amp; Blackberry Crumble Tartlet, vanilla ice cream, sauce anglaise</i>	€5.45
<i>Tropical Fruit Salad in a Brandy Snap Basket with a trio of fruit coulis or glazed with 5 spice sabayon, passionfruit ice cream, Rum syrup</i>	€5.40 €6.45
<i>Double Chocolate Chip Ice Cream Profiterole with warm chocolate sauce &amp; crème anglaise</i>	€5.40
<i>Pear &amp; Almond Frangipane Tart, crème anglaise</i>	€5.40
<i>Warm Sticky Toffee Pudding, toffee sauce</i>	€5.40
<i>Classic Orange Tart, bitter chocolate ice cream, burnt orange &amp; Cointreau sauce</i>	€5.65
<i>Eton Mess: Eamon Creans Wexford Strawberries (when in season), bound in whipped cream with crunchy meringue, strawberry coulis</i>	€7.40
<i>Eamon Creans Wexford Strawberries (when in season) with homemade vanilla ice cream &amp; strawberry coulis</i>	€7.40
<i>Lemon Cheesecake, rum marinated forest fruit compote &amp; vanilla ice cream "Sundae"</i>	€5.40
<i>Passionfruit Brulée Tart, pineapple &amp; Dark Jamaican Rum syrup</i>	€5.65
<i>Assiette de Patisserie</i>	€8.10
<i>(Apple Crumble, Strawberry Meringue, Chocolate Marquis, Passionfruit Brulée, each with there own sauce)</i>	
<i>Classic Pear "Belle Helene" Poached Conference Pear in Sauternes with vanilla ice cream &amp; warm chocolate sauce</i>	€6.60
<i>Selection of Irish Cheeses &amp; Crackers (per table)</i>	
<i>Three really great cheeses made less than 35 miles from here; St. Killians Camembert, Wexford Vintage Cheddar &amp; Wicklow Blue Brie; with water biscuits, Dower House chutney</i>	€57.00
<i>Tea / Coffee</i>	€2.10
<i>Irish Coffee</i>	€5.25
<i>Snobinette &amp; Chocolate Chip Cookies</i>	€2.40
<i>Handmade Irish Chocolates</i>	€1.95
<i>Snobinette: chocolate cup filled with a liquor of your choice &amp; topped with whipped cream</i>	€1.70
<i>Liquor Fillings: Baileys Irish Cream; Kahlua, Tia Maria, Cointreau, Grand Marnier</i>	
<i>Please note there are additional charges for choices;</i>	
<i>€2.00 on starters</i>	
<i>€3.00 on main courses</i>	
<i>€2.00 on desserts</i>	

*The additional charge for choice is added on to the most expensive option.*