

Our choice of wedding menus are full of culinary delights designed to suit even the most discerning palate and a wide choice of wines is provided by our extensive wine cellar.

WEDDING SAMPLE MENU

A

Doolin Crab, Roast Vine Tomato & Avocado Salad, Garlic Remoulade

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Celeriac & Leek Soup with Chives

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Grilled Fillet of Irish Beef, Potato, Spinach Lyonnaise, Rich Claret Sauce

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Chocolate Tart, Toasted Almond Ice Cream

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Tea, Coffee & Petits Fours

B

Glazed Confit Duck Leg, Spiced Apple Couscous, Aigre Doux Sauce

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Plum Tomato & Red Pepper Soup

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Grilled Irish Sirloin Steak, Wild Mushroom & Chard Sauté, Port Sauce

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Classic Fruit Crumble, Brown Bread Ice Cream

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Tea, Coffee & Petits Fours

C

Galette of Salmon With Bacon, Black Pudding, Chinese Leaves & Oriental Sauce

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Parsnip & Butterbean Soup

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Roast Rack of Lamb, Provencale, Shallot & Thyme Sauce

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Iced Strawberry & Vanilla Parfait, Toasted Almond Tuile, Red Berry Coulis

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Tea, Coffee & Petits Fours

D

Roast Scallops with Streaky & Prawns, Spiced Lentil & Red Pepper Salad,
Saffron Remoulade

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Pumpkin Soup with Rice & Chorizo Sausage

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Darne of Salmon, Ragout of Peas, Leeks & Cucumber, Fennel Sauce

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Chocolate & Baileys Mousse, Hazelnut Tuile, Caramel Sauce

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Tea, Coffee & Petits Fours

Sample Menus A – D € 74.00 per person + 11.5% Service charge (inclusive of VAT)

FULL WEDDING MENU SELECTION

CANAPES

(1) Cold

Smoked Salmon on Brown Bread, with Baby Capers & Onions
Goats Cheese, Red Onion & Garlic Crouton
Smoked Magret Duck, With Tomato Salsa, Garlic Crouton

(1) Hot

Vegetable Samosas, Sweet Chili & Soy Dip
Skewered Pork, Tomato & Apricot Dip
White Fish Goujons, Garlic & Lemon Humus

€11.00 per person

(2) Cold

Smoked Salmon Mousseline, Tomato Jam
Grilled Cherry Tomato, Onion & Anchovy Salsa
Parma Ham & Egg Tart
Kipper Pate with Drambuie on Toast

(2) Hot

Veal Meatballs, Smitane Sauce
Bruscheta Lyonnaise
Marinated Monkfish with Chili, Coriander & Lemon Zest
Stuffed Chicken Wings with Sage & Onion

€14.00 per person

(3) Cold

Rock Oyster Shots with Lemon Juice, Olive Oil & Chives
Asparagus Tartlette, Chive Remoulade
Curried Mustard Quail Eggs
Roast Beef & Sweet Pickled Gherkin
Smoked Salmon & Crab Rosette
Duck Confit & Foie Gras Lollipops

(3) Hot

Fish Tempura, Tomato, Mango & Chili Dip
Lamb Fillets, with Green Peppercorn & Tarragon
Peppered Cheesestraws
Scallops wrapped in Bacon, Balsamic Reduction, Red Pepper Veloute

€16.00 per person

STARTERS

Traditional Smoked Salmon Platter With Onions, Baby Capers & Lemon

Shallot & Garlic Tart, Inagh Goats Cheese, Rocket salad, Tomato & Redcurrant Puree

Tuna “Nicoise” Salad, Warm Poached Egg, Mustard & Chive Sauce

Chicken Roulade With Foie Gras & Savoy Cabbage,
Artichoke & Wild Mushroom Salad, Xeres Dressing

Canneloni of Crab & Wild Mushrooms, Buttered Spinach & Leeks,
Garlic & Chive Legere

Quenelle of Salmon & Prawns, With Macedoine, Spinach & Leeks,
Rich Homardine Sauce

Terrine of Foie-Gras “Paysanne”, Beetroot Puree, Green Peppercorn Dressing

Tian of Doolin Bay Crab Meat & Avocado, Tomato & Scallion Concasse,
Dill & Black Pepper Dressing

Flaked Poached Salmon & Citrus Salad, Wrapped in Smoked Salmon,
Garden Herb Dressing

Asparagus Salad With Cucumber & Red Onion, Salsa Verde

Roast Quail “En-Croute”, Savoy Cabbage & Truffle, Madeira Sauce

Assiette of Fish & Shellfish, Ginger & Lemon Balm Remoulade

Roast Quail with a Thyme & Mushroom Farce, Etuvee of Leek, Shallot Sauce

Risotto of Peas, Mussels & Chorizo with Parmesan & Chives

Galette of Salmon Wrapped in Bacon with Black Pudding, Chinese Leaves,
Oriental Sauce

Duck Leg Confit with Spiced Vegetable Cous-Cous, Aigre Doux Sauce

Feuillette of Chicken, Mushrooms & Vegetables, "Sauce Champenoise"

Feuillette of Fish & Shellfish with Mushrooms, Leeks & Tomatoes,
Rich Langoustine Sauce

Roast Sea Scallops Wrapped in Bacon, Piperade Compote Green Salad, Olive Oil Dressing

Additional Course Options

SALADS

Organic Green Salad, Vinaigrette Dressing

Petit Caesar Salad

Rocket, Mustard & Endive Salad, Hazelnut Dressing

Baby Gem, Blue Cheese & Croutons

SORBET

Kir Royale Sorbet

Lemon & Blackpepper Sorbet

Passion Fruit & Lime Sorbet

Apricot & Peach Schnapps Sorbet

White Peach & Rum Sorbet

Orange & Campari Sorbet

Champagne Sorbet

Additional Course supplement €4 per person

SOUPS

Shellfish Bisque

Minestrone

Chicken Consommé with Lentils & Ceps

Beef Consommé with Vegetables

Chicken Veloute with Aubergine Caviar

Beetroot & Butternut Squash

Leek & Potato Soup with Chives

Potato & Smoked Bacon with Garden Peas

Watercress with Roast Garlic

Celeriac & Parsnip

Plum Tomato Soup with Basil Oil

Carrot & Leek

Spinach & Onion

Jerusalem Artichoke with Hazelnut

Vegetable & Garden Herb

White Bean Soup with Garlic Croutons

Cauliflower Soup with Blue Cheese

Spiced Pumpkin Soup

ALTERNATIVE SOUP SUGGESTIONS

Chilled Melon & Mint Soup

Chilled Paw-Paw & Pineapple Frappe

Vanilla Jelly, Strawberry Granite

Summertime Fruit Shot

Gaspacho "Andalouse"

Cucumber Gazpacho

MAIN COURSES - FISH

Darne of Salmon with Leeks, Lentils & Cucumber, Fennel Sauce

Grilled Fillets of Sole, Parsley Crust, Tomato, Lettuce & Sugar Pea Fondue,
Garlic & Chive Sauce

Grilled Swordfish Steak, Aubergine Caviar, Red Relish & Balsamic Reduction

Roast Tail of Monkfish Wrapped in Bacon, Etuvee of Cabbage & Lentils, Nantaise Sauce

Seared Fillet of Seabass, Fennel, Baby Spinach & Alfalfa Sprouts, Tarragon Sauce

Roast Pave of Cod, Asparagus & Wild Mushrooms, Sauce Vierge

Baked Pave of Halibut, Pak-Choi & Lardons, Baby Caper & Chicken Jus

Pan-Fried Pave of Turbot, Olive & Tomato Ecrasse, Majoram Butter Sauce

MAIN COURSES – MEAT & POULTRY

Grilled Sirloin of Irish Beef, Buttered Spinach, Rich Claret Sauce & Onions “Frites”

Pot-Roasted Guineafowl, Sage & Onion Ballotine, Shallot Sauce

Duo of Burren Lamb, Cutlet & Loin, Buttered Savoy Cabbage, Rosemary & Garlic Jus

Glazed Breast of Duck, Confit Leg, Sauté of Provencale Vegetables, Aigre Doux Sauce

Roast Rack of Herbed Clare Lamb, Spinach & Swiss Chard, White Wine & Thyme Sauce

Roast Breast of Chicken, Cooked on the Bone, Nicoise Style Garnish, Tomato Jus

Grilled Mignon of Milk-Fed Veal with Wild Mushrooms & Truffle “En-Crepinette” Cocotte Potatoes & Madeira Sauce

Grilled Fillet of Irish Beef with a Sauté of Button Mushrooms, Lardons & Baby Onions, Sauce Bordelaise

Grilled Fillet of Irish Beef, Braised Red Cabbage, Green Peppercorn Sauce

Grilled Fillet of Irish Beef, Potato, Artichoke & Mushroom Lyonnaise, Port Sauce

WEDDING DESSERT SUGGESTIONS

Chocolate & Orange Brulee Centre Mousse, Grand Marnier Sauce

Baked Chocolate Tart, Pistachio Ice Cream, Dark Chocolate Sauce

Champagne & Blueberry Bavaois, Passionfruit Curd

Iced Chocolate & Baileys Parfait, Caramel Sauce, Hazelnut Tuile

Seasonal Berry & Apple Crumble, Vanilla Ice Cream

Warm Apple & Cinnamon Tart, Butterscotch Sauce, Caramel Ice Cream

Warm Apple Crumble, Brown Bread Ice Cream

Baked Lemon Tart, Rich Chocolate Sorbet

Cranberry & Fruit Dome, Crème Diplomat, Fruit Coulis

Cold Lemon Soufflé, Strawberries in Balsamic Reduction

Passionfruit & Raspberry Bavaois, Toasted Coconut Ice Cream, Citrus Sauce

Iced Strawberry & Vanilla Soufflé, Nibbed Almond Tuile, Red Berry Coulis

Dromoland Summer Pudding, Frozen Yoghurt Ice Cream

Tea / Coffee & Petit Fours

€74 per person +11.5 % service charge (incl VAT)

Additional Course Supplement - €7 per person

Dromoland Dessert Plate Supplement - €5 per person

VEGETARIAN MENU

St. Tola Goats Cheese, Roast Figs, Rocket & Chisso Salad, Cassis Dressing

Grilled Asparagus with Tarragon Crème Fraiche, Sauce Vierge

Globe Artichoke & Mushroom Salad, Toasted Pine-Nuts, Xeres Dressing

Potted Poached Organic Egg with Petit-Pois “A la Francaise”,
Glazed with Swiss Cheese

Tomato & Olive Tart with Parmesan Shavings, Rocket & Mustard Salad, Sauce Pistou

Feuilette of Wild Mushrooms, “A La Crème”

Carpaccio of Mixed Peppers with Parmesan, Baby Capers & Shallots,
Frizzy & Wild Garlic Leaf Salad

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Wild Mushroom & Butternut Squash Risotto, with Chives & Parmesan

Tagliatelle with Avocado, Tomato, Fennel & Garlic, Saffron Legere

Roast Vegetable Tart with Shallot & Garlic Puree, Rocket & Mizuna Salad

Potato Gnocchi with Celery, Broad Beans, Garlic Veloute

Lentil, Baby Vegetable & Artichoke Omelette with St. Tola Goats Cheese

Baked Stuffed Aubergine Provencale with Parmesan Cheese