# OUR WEDDING MENU

# STARTERS

• Chicken Liver Paté served with Cumberland Sauce and Melba Toast

• Warm Chicken Caesar Salad, Garlic and Herb Croutons, Crispy Bacon, freshly grated Parmesan Cheese

• Bruschetta of Caramelised Red Onion, Chopped Tomato with Fresh Basil and Ardsallagh Goats Cheese

• Chicken and Mushroom Vol-au-Vent with a light, White Wine Cream Sauce

• Warm Goat’s Cheese and Roasted thyme Tartlet with a Honey Infused Balsamic Dressing

• Lightly Baked Puff Pastry topped with layers of Warm Tomato and Mozzarella Cheese

• Chilled Cocktail of Irish Seafood bound with a Prom Marie-Rose dressing over Field Greens and a Roasted Red Pepper Aioli (€1.50 Supp)

# SOUPS

• Cream of Garden Vegetable Soup

• Carrot, Coriander and Coconut Milk

• Roast Parsnip and Thyme

• Mushroom and Madeira

• Cream of Leek and Potato

• Broccoli and Toasted Almond

# SORBETS

(Optional - €3.50 per person)

 • Bitter Lemon with Fresh Mint Sprigs

• Champagne and Strawberry

• Raspberry with Crème de Cassis

• Mango and Passion Fruit

# MAIN COURSES

• Pan Roasted Supreme of Chicken with a Forest Mushroom and Madeira Sauce

• Grilled or Poached Darne of Salmon with a Prawn Bisque and Brandy Flamed Jus

• Traditional Roast Breast of Turkey with a Sage and Onion Stuffing over Oven-Baked Ham with a Rich Cranberry Infused Sauce

• Baked Fillet of Cod, dressed with a Lemongrass Infused Cream Sauce

• Baked Fillet of Hake served with a Lemon & Herb Butter

• Roast Sirloin of Beef with a Yorkshire Pudding and Rich Bordeaux Sauce

• Lightly Grilled Fillet of Sea Bass on a bed of Colcannon with a White Wine, Shallot, Lemon Butter and Cream Sauce

• Grilled Fillet Steak cooked medium to well, finished with a Braised Shallot Red Wine Sauce or Brandy Peppercorn Sauce (Supplement of €6.50)

# VEGETARIAN OPTIONS

• Butternut Squash Risotto with Freshly Grated Parmesan

• Bow-tie Pasta with Red Bell Peppers, Mushrooms, Roasted Shallots and Broccoli Florets in a Chardonnay and Light Cream Sauce

• Stir fry of mixed Seasonal Vegetables with a Light Chilli Glaze on a bed of Savoury Rice and garnished with a Crispy Vegetable Spring Roll

• Vegetarian Tortilla Wrap in a Lightly Spiced Tomato Sauce

# ACCOMPANIMENTS

POTATO

(Choose 3 options from the list)

• Traditional Mash

• Roast Potato

• Potato Gratin

• Boiled, Buttered Baby Potatoes

• Croquette Potatoes

• Cauliflower Mornay

• Broccoli with Toasted Almonds

• Carrot and Parsnip Puree

• Buttered Baton of Carrots

• Braised Red Cabbage

• Green Beans wrapped in Bacon

# DESSERTS

• Dark Chocolate and Macadamia Nut Brownie with Rich Chocolate Sauce

• Bailey’s Cheesecake with Butterscotch Sauce

• Warm Apple Pie drizzled with Creme Anglaise

• Tiramisu dressed with a light Caramel Sauce

• Warm Chocolate Lava Cake with a Baileys Infused Chocolate Sauce

• Traditional Sherry Trifle with Creme Anglaise and Chantilly Cream

• Black Forest Gateau with a Wild Berry Coulis

• Cream Filled Mini Profiteroles with a Warm Chocolate Sauce

• Salthill Hotel Dessert Assiette - Choice of three mini versions of any of the above

• Fresh Fruit Salad in a Swiss Chocolate Cup, served with Fresh cream

• Warm Sticky Toffee Pudding with Butterscotch Sauce

All our desserts are served with Vanilla Ice-Cream