

Wedding

SELECTOR MENU

STARTERS

Fried Fish Cakes with Salt Baked Smoked Cod & Salmon

Dressed Leaves, Beetroot, Red Radish, Tomato & Onion Salsa

Tossed Caesar Salad

Cos Lettuce, Crispy Bacon, Garlic Croutons & Parmesan Shavings

Bruschetta of Local Goats Cheese

Dressed Rocket & Salad Greens, Julienne Greens, Red Pepper Coulis

Tossed Salad of Home Smoked Chicken

Salad Greens Sundried Tomatoes, Crispy Bacon, Sweet Chilli Dressing

Warm Tart of Roasted Red Pepper, Braised Leeks & Wicklow Brie

Dressed Leaves, Beetroot & Caper Tapenade

A Vol au Vent of Chicken

Garden Herbs, Button Mushrooms, White Wine Cream Veloute

Pressed Slow Cooked Ham Hock & Apricot Terrine

Pickled Cucumber, Apple Relish & Chilli Chutney

Baily & Kish (Howth Co. Dublin) Oak Smoked Salmon

Pickled Onion, Crème Fraiche, Lemon, Capers, Vinaigrette

Parcel of Dressed Crab Meat & Smoked Salmon

Cucumber & Dill Salad, Chive Sour Cream

Supplement €11.50



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HOMEMADE SOUPS

(All Soups Contains Wheat, Celery, Egg, Dairy, Mustard)

Carrot, Orange & Coriander Soup

Cream of Broccoli & Toasted Almond Soup

Cream of Leek & Potato Soup,

Cream of Fresh Garden Vegetable Soup

Wild Mushroom & Truffle Soup

Roast Red Bell Pepper & Tomato Soup

Cream of Celeriac & Smoked Chicken Soup

Thai Spiced Coconut, Coriander & Lemongrass Soup

Chicken, Sweetcorn & Coriander Broth

Curried Cauliflower & Wild Garlic Soup (Seasonal)

SORBET COURSE

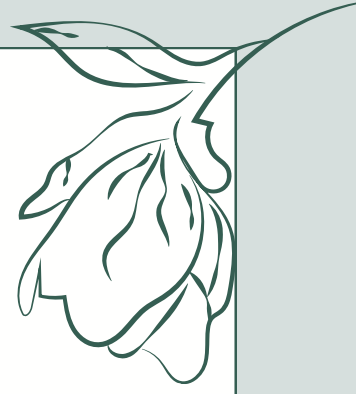
Champagne

Lemon

Raspberry

Tropical

Wedding



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MAIN COURSES

Roast Prime Sirloin of Irish Hereford Beef

Yorkshire Pudding, Red Wine Jus

(Contains Dairy, Mustard)

Pan Fried Tournedos of Irish Dry Age Beef Fillet (Beef Cooked Medium)

Herb Jus

(Contains Dairy, Mustard)

Supplement €15.50

Herb Crusted Rack of Wicklow Lamb (Cooked till Pink in Centre)

Basil Jus

(Contains Dairy, Mustard)

Supplement €15.95

Roast Leg of Wicklow Lamb

Savoury Stuffing, Redcurrant Jus

(Contains Dairy, Mustard)

Roast Turkey & Baked Irish Ham

Herb Stuffing, Cranberry Jus

(Contains Dairy, Mustard, Wheat, Egg)

Rocket, Sundried Tomato & Mozzarella Stuffed Breast of Chicken

Mustard & Tarragon Sauce

(Contains Dairy, Mustard)

Cajun Spice Dusted Grilled Fillet of Salmon

Lime, Pepper & Coriander Salsa

(Contains Dairy, Fish)

Pan Roasted Fillet of Seabass

Wilted Baby Spinach, Chive Beurre Blanc

(Contains Dairy, Fish)

Baked Fillet of Line Caught Irish Cod

Topped with a Chive & Black Pepper Crust, Beetroot & Honey Salsa

(Contains Dairy, Fish)

All the above served with a selection of Bouquet of Fresh Garden Vegetables & Fondant Potato

Please discuss any special dietary requirements with our Wedding Co-ordinator





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VEGETARIAN OPTIONS

Chefs Vegetarian Option of the Day

Wild Mushroom Risotto

(Contains Dairy)

Penne Arriabiata

(Contains Dairy, Wheat, Egg)

Malaysian Yellow Curry with Mixed Vegetables & Tofu, Basmati Rice

(Vegan)

Cannelloni of Aubergine with Tuscan Vegetables Feta Cheese

(Contains Dairy, Mustard)



Spinach & Ricotta Tortellini, Goats Cheese Sauce

(Contains Dairy, Mustard)

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DESSERTS

(All Desserts Contains Wheat, Eggs, Nuts, Dairy)

Glenview Assiette of Homemade Desserts

(Passion Fruit Mousse, White Chocolate Raspberry Cheesecake, Fruit Tart)

Duo of Sauces

Callebaut Dark Chocolate & Orange Mousse

Raspberry Coulis

Fresh Fruit Meringue Nest

Fruit Coulis

Baileys & Caramel Cheesecake

Chocolate Sauce

Warm Pear & Almond Frangipane Tart

Vanilla Ice Cream

Lemon Curd & Torched Meringue Tart

Wild Berry Compote

Fresh Fruit Custard Tart

Fruit Coulis

Warm Apple & Rhubarb Crumble

Vanilla Ice-Cream

Wexford Strawberry & Lime Cheese Cake (Seasonal)

Duo of Sauces

