



Your Country House Wedding

All our packages include these complimentary items:

Prosecco reception on arrival for the wedding party and all guests.

Tea, coffee, and homemade cookies.

Red carpet on arrival.

Personalized menus and table plan.

White chair covers.

Cake Knife.

Late Bar Extension.

Pre-Wedding Menu tasting for the wedding couple.

Complimentary Bridal Suite.

Free Parking for all guests.

Preferential accommodation rates for all your guests (up to 30 rooms).

Minimum numbers apply to all our packages.





The Oak Package €79pp

Arrival Reception

Prosecco Reception for all guests, tea, coffee, and homemade cookies.

Main Event

Four course meal with a choice of one starter, two main courses, one dessert and tea & coffee.

Evening Buffet

A choice of two items from our Evening Buffet served with tea and coffee.

Accommodation

Complimentary Bridal Suite

The Cedar Package €89pp

Arrival Reception

Prosecco Reception for all guests, tea, coffee, and homemade cookies.

Main Event

Five course meal with a choice of one starter, one soup, two main courses, one dessert and tea & coffee.

Evening Buffet

A choice of four items from our Evening Buffet served with tea & coffee.

Accommodation

Complimentary Bridal Suite and two additional Country House rooms

The Willow Package €99pp

Arrival Reception

Prosecco Reception for all guests, tea, coffee, and homemade cookies.

Main Event

Six course meal with a choice of two starters, one soup, one sorbet, two main courses, one dessert, tea & coffee. A glass of house wine per person.

Evening Buffet

A choice of six items from our Evening Buffet served with tea and coffee.

Accommodation

Complimentary Bridal Suite, two additional country house rooms.





Additional Arrival Reception Options *

Soup Shooters
Hot Baked Ham & Dijon Rolls
Beef Sliders
Pulled Pork Sliders
Roast Turkey & Stuffing Baps
Ice Cream Cookie Sandwiches

Canapé*

Thai Marinated Beef Skewers
Mini Fishcakes
Black Pudding Sausage rolls
Confit Duck & Hoisin Lettuce Cups
Pork Satay Skewers
Tandoori Chicken with Mint Chutney
Thai Coconut Prawn
Kataifi Crab Cakes
Baked Pea and Feta Cheese Tartlet

*These options are in addition to our packages and pricing is available on request from your Wedding Co-Ordinator.





Starters

Classic Caesar Salad

Bacon lardons, toasted pine nuts, garlic croutons, parmesan shavings & gem lettuce

Poached Chicken & Forest Mushroom Bouchée Tarragon & chardonnay velouté

Tiger Prawn & Avocado Cocktail *

Baby gem lettuce & cherry tomatoes, thousand island dressing

Slow Braised Honey Glazed Pork Belly* Pickled red cabbage & apple slaw

Warm Black Pudding Salad

Roasted baby potatoes, pink lady apples & wholegrain mustard vinaigrette

Warm Boille Goats Cheese Tartlet* Red onion relish, truffled honey & candied walnuts

Cashel Blue Cheese Salad Red wine poached pears, toasted walnuts & balsamic reduction

Home Smoked Chicken Salad Green apple, walnut & celery salad

*€2 supplement per person





Soups

Cream of Market Vegetable Soup
Chive cream

Braised Leek & Potato
Parsley oil

Roasted Plum Tomato & Red Pepper
Basil pesto

Roast Mushroom & Thyme
Whipped crème fraiche

Roasted Carrot & Coriander
Roasted garlic oil

Curried Parsnip
Coriander crème fraiche

Butternut Squash & Sweet Potato
Chilli oil

Sorbets**

Green Apple

Passion Fruit

Raspberry

Mango

Strawberry

Champagne

Wild Blackberry

Lemon

Orange

** Included in the Willow Package only, €3 supplement per person for the Oak and Cedar packages.





Main Courses

Meat

Roast Sirloin of Irish Beef

Wild mushroom fricasse, cracked black peppercorn sauce

Roast Rib of Irish Beef

Yorkshire pudding, slow roasted shallots & cracked black pepper sauce

Roast Turkey & Honey Baked Limerick Ham
Sage & onion stuffing, cranberry & merlot gravy

Wild Mushroom Stuffed Chicken Fillet
Serrano ham crisp, mushroom cream sauce

Maple Roasted Belly of Pork
Black pudding croquette & brambly apple jus

Pressed Lamb Shoulder, Fondant Potato, Carrot & Cumin & Mint Jus

Prime Irish Black Angus 8oz Fillet Steak *

Red onion marmalade, roasted mushroom & cracked black pepper sauce

€15 supplement per person





Fish

Oven Roasted Wild Atlantic Way Salmon
Garden pea & mint puree, chive beurre blanc

Lemon & Chive Crusted Fillet of Hake
Shrimp & saffron velouté

Roasted Fillets of Seabass
Warm new potato salad, green beans & caper butter

Roast Fillet of Monkfish
Parma ham, roast red pepper & spring onion cream sauce

Vegetarian

Roasted Courgette & Spinach Risotto
Creamy arborio rice, white truffle oil & parmesan shavings

Mediterranean Vegetable Tartlet
Roasted bell peppers, courgette, aubergine, mozzarella & rocket pesto

Spiced Sweet Potato, Butternut Squash & Chickpea Curry Steamed
basmati rice & coriander oil

Squash, Red Peppers & Lentil Chilli
Fragrant brown rice, sour cream & fresh chillies

All of our main courses are served with a selection of fresh seasonal
local sourced vegetables and a selection of potatoes.





Desserts

Cheesecake

Choose from

Baileys & Toblerone/Cookies & Cream/White Chocolate
& Raspberry

Berry & Rhubarb Crumble

Traditional vanilla custard

Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream

Bramley Apple Pie

Traditional vanilla custard

Lemon Meringue Pie

Tangy lemon curd, fluffy meringue topping

Fresh Fruit Pavlova

Seasonal fruits, vanilla meringue & crème chantilly

Chocolate & Almond Brownie

Chocolate chip ice cream

Chef's Assiette Plate

A selection of 3 mini desserts selected by the wedding couple.





Wedding Afters Evening Menu

Selection of Freshly Cut Sandwiches

Clonakilty Black Pudding – Apricot Chutney

Cocktail Sausages – Homemade BBQ Sauce

Panko Breaded Fresh Cod Goujons – Lemon Caper Aioli

Spicy Chicken Wings – Blue Cheese Mayo

Breaded Chicken Tenders – Honey & Mustard

Dressing Oriental Vegetable Spring Roll- Sweet Soy

Chilli Dip Oriental Duck Spring Roll- Sweet Soy Chilli

Dip Smoked Chicken and Cheese Bouchee

King Prawns in Tempura Batter – Marie Rose Dressing

Beer Battered Onion Rings – Tomato & Red Pepper Relish

Mini Brie Cheese Bites – Tomato and Onion Relish Spiced

Potato + Green Pea Samosa – Coriander Yogurt





Wedding Afters Optional Extras*

Peri Peri Wedges

Curry Chips

Beer Battered Onion Rings

Roasted Garlic Mushrooms

Crispy Chicken Goujons

Sticky Chicken Wings

Maple & Mustard Cocktail Sausages

Mini Fish & Chip

Chilli Nachos

“Posh” Hot Dogs

Mini Pulled Pork Sliders

Mini Southern Fried Chicken Snackbox

Crisp Sandwiches

Bacon Butties

*Prices available on request



