

Wedding Menus 2010

Prices include Starter, Soup or Sorbet, Main Course and Dessert
Additional Soup or Sorbet – €6.00

Starters

Westin Chicken Caesar Salad
Baby Gem Leaves with Marinated Chicken supreme
Crisp Bacon Lardons and Shaved Parmesan

Kilkeel Brown Crab and Potato Cake
Buttered Baby Spinach and Oven Dried Tomato
Preserved Lemon and Caper Cream Sauce

Tartlet of Irish Boilie Goats Cheese
With Sweet Red Onions and Aubergine Caviar
Dressed Rocket Leaves
Roasted Garlic and Thyme Aioli Dressing

Tian of Smoked Irish Salmon
Potato, Shrimp and Spring Onion Mousse
Asparagus Spears
Citrus and Chive Crème Fraîche

Terrine of Duck Foie Gras with Toasted Brioche
Date and Fig Chutney
Port and Redcurrant Dressing
(€3.00 supplement)

Soups

Cream of Wild Mushroom and Tarragon, Truffle Cream

Roasted Roma Tomato and Fennel, Basil Pesto Croûte

Leek and Rooster Potato Soup, Foccacia Herb Croutons

Honey Roast Celeriac with Crozier Blue Cheese

Butternut Squash, Sweet Potato and Thyme

Sorbets

Strawberry Champagne

Lemon, Kumquat and Lime Sorbet

Roasted Pineapple and Rum

White Peach and Cassis

Apple Yogurt and Passion Fruit

Main Courses

Oven Roasted Supreme of Chicken
With a Smoked Bacon and Cepe Mushroom Farce
Soufflé Potato, Buttered Asparagus and Baby Carrots
Tomato and Oregano Sauce
€80.00

Baked Fillet of Sea Bream
Sorrel and Chive Potato Cake
Buttered Spinach and Leek Ragout
Tarragon Cream
€86.00

Barbary Duck Breast and Leg Confit
Braised Savoy Cabbage
Roesti Potato
Beetroot and Orange Jus
€86.00

Parmesan and Herb Crusted Rack of Irish Lamb
Dauphinoise Potatoes, Provencal Vegetables
Rosemary and Garlic Jus
€88.00

Seared Fillet of Irish Beef
Fondant Potato, Forest Mushroom and Red Onion Fricassee
Green Beans Wrapped in Serrano Ham
Burgundy Butter Sauce
€90.00

Desserts

Sticky Toffee and Date Pudding
Butterscotch Sauce
Organic Vanilla Bean Ice Cream

Warm Pear and Almond Frangipane Tart
Mascarpone Ice Cream
Amaretto Anglaise

White Chocolate and Raspberry Mousse
Dark Chocolate Sauce
Raspberry Compote

Baked Lemon Tart
Blueberry Syrup
Devonshire Clotted Cream

Assiette Plate
Milk Chocolate and Praline
Organic Strawberry Ice Cream
Lemon Tart