

## Main Event

### Wedding Starters

#### Choose from 2

Caesar Salad served with Croutons and a Mild Garlic Cheese Dressing topped with Freshly Shaved Parmesan Cheese. Option to add Chicken and Bacon

Chicken Bouché, Chicken and Mushroom served with a White Wine Sauce in a Pastry Basket Case

Whipped Goats Cheese, Frisée & a Fig Purée

Golden Fried Button Mushrooms served with Fresh Mixed Leaves, Wild Berry and Rhubarb Compote and Balsamic Reduction

Seafood Cocktail of Smoked Salmon, Lobster Bisque, Prawns & Hake

Warm Mackerel Salad

Ham Hock Croquettes with a Black Garlic Aioli & Tossed Salad

### Wedding Soups and Sorbet

#### Choose 1 Soup and 1 Sorbet

Cream of Root Vegetable Soup, Roast Garlic and Dill Crème Fraiche, Oat and Treacle Bread

Cream of Potato, Leek and Thyme Soup with Mills Inn Brown Bread

Cream of Mushroom and Spinach Soup with Chive Sour Cream, Macroom Mills Wholemeal Flour Bread

Smoked Bacon and Red Lentil Soup, Spiced Sour Cream with Crisp Sourdough Bread

Cream of Courgette, Pea & Mint Soup

Choice of Lemon, Champagne or Blackcurrant Sorbet

## Wedding Mains

### Choose from 2

Grilled Mills Farm Sirloin Steak with Sautéed Mushrooms and Onions, Onion Rings and A Black Peppercorn Sauce

Roast Rib of Mills Farm Beef with Herb Roast Potatoes and a Merlot and Rosemary Jus

Roast Leg of Slaney Valley Lamb, Herb and Onion Stuffing, Roast Potato and Rosemary Jus

Roast Breast of Turkey and Honey Glazed Ham, Sage and Apple Stuffing, Cranberry and Chive Jus

Pan Roast Supreme of Chicken, Sweet Potato Fondant, Roasted Red Pepper Piccolo & Ratatouille

Baked Fillet of Salmon served with Tenderstem Broccoli wrapped in Leek

Pan roast Fillet of Monkfish with a Crab Velouté, Bouquet of Garden Vegetables & a Brandy Cream Sauce

Pan Fried Fillet of Hake with a with a Chickpea & Chorizo Casserole & Pont Neuf Potato, Green Herb Oil

Wild Mushroom and Petit Pois Risotto with Parmesan Cheese and Garlic Ciabatta

Vegetable Wellington

**€20 Supplement for Sirloin Steak and Monkfish**

## Wedding Desserts

### Choose from 2

Traditional Apple Pie with Custard and Cream

Chef's Homemade Cheesecake of your choice: Lemon, Strawberry, Bailey's or Chocolate

Dark Chocolate Brownie with Vanilla Ice-cream, Whipped Cream and Chocolate Sauce

Fresh Fruit and Whipped Cream Pavlova with Fruit Coulis and Lemon Curd

Strawberry and Meringue Roulade with Raspberry Ripple Ice-cream and a Strawberry and Mint Sauce

Dark Chocolate Delice on a Triple Chocolate Cookie Base with Toasted Hazelnuts

Choice of doing an assiette plate also. Choice of 2 of the above.