

# Wedding Banquet

## STARTERS

### **Galway Bay Melon Plate**

Melon cocktail, cantaloupe fan, mint jelly and lemon sorbet

### **Classic Caesar Salad**

Baby gems, smoked chicken, lardons, tomato fondue and creamy caesar dressing

### **Chicken and Mushroom Vol-au-vent**

White wine, shallots and tarragon cream

### **Galway Bay Signature Salad**

Smoked chicken, peach, watermelon, salted pistachio and vanilla dressing

### **Assiette of Salmon**

Smoked, apple tartar, poached rilette, horseradish potato and lemon oil

### **Boneless Quail**

Onion puree, thyme and wholegrain mustard croquette, broad bean salad (€2 Supplement)

### **Terrine of Organic Goats Cheese**

Red pepper puree, cucumber, crisp ciabatta and mesclun

### **Pressed Pork Belly**

Apple and pearl onion relish, natural jus

### **Smoked Cod and Leek Tart**

Baby leaves, mustard and rarebit crust

## SOUPS

### **Cream of Vegetable Soup**

Parsley crème fraîche

### **Cream of Potato and Leek Soup**

Deep fried leeks and chive oil

### **Cream of Celeriac Soup**

Parmesan and white truffle oil

### **Roast Pheasant and Thyme Veloute**

Vegetable brunoise and chive cream (€1.50 Supplement)

### **Roast Plum Tomato Soup**

Fine herb and ricotta ravioli, basil oil

### **Cream of Mushroom and Fennel Soup**

Pastis foam

### **Chicken & Corn Veloute**

Crème fraîche and parsnip crisp

## MAIN COURSE FISH

### **Baked Fillet of Salmon**

Mustard and dill pickle, pea puree and onion bhaji

### **Poached Fillet of Salmon**

Potato and olive oil mousseline, asparagus and lemon beurre blanc

### **Pan-seared Seabass**

Mustard crushed potato, garden greens, vanilla and parmesan cream

### **Roast Atlantic Cod**

Herb crusted with mussel provençale

### **Baked Fillet of Hake**

Confit chilli and coriander risotto, curry juices

### **Pan Roasted Brill**

Goats cheese, red onion, red pepper and spinach, red pepper essence (Supplement subject to market price)

## MAINS MEAT AND POULTRY

### **Grilled Prime Irish Beef Fillet**

Garlic and thyme potato, honey glazed carrot, bordelaise sauce (€7 Supplement)

### **Roast Sirloin of Prime Irish Beef**

Chive mousseline, béarnaise and rich red wine jus

### **Pave of Venison**

Curly kale, swede puree, damson jam, port and juniper reduction (€5 supplement)

### **Supreme of Free Range Chicken**

Mushroom croquette, broad beans, truffle foam and madeira.

### **Confit of Duck Leg**

Smoked duck fritter, carrot and anise puree with an orange and cardamom sauce

### **Roast Saddle of Lamb**

Fine beans wrapped in serrano, fondant potato and port wine jus (€5 Supplement)

### **Ballontine of Turkey and Glazed Donegal Ham**

Potato and sausage roulade, croquette, bread sauce and cranberry relish

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## VEGETARIAN OPTIONS

### Wild Forest Mushroom Risotto

Gratinated with St. Tola goat's cheese

### Oriental Vegetable Stir-fry

With fine egg noodles

### Vegetable Lasagne

In a spicy tomato sauce with buffalo mozzarella cheese

### Mexican Style Flour Tortillas

Filled with fajita seasoned vegetables and monterey jack cheese

### Baked Vegetable Cannelloni

Filled with wild mushrooms, spinach and roasted walnuts

*Other Vegetarian options available on request*

## DESSERTS

### Warm Chocolate Fondant

Pistachio ice cream and chocolate sauce

### White Chocolate Cheesecake

Raspberry and framboise compote

### Hazelnut Pavlova

Vanilla cream, compote of summer fruits

### Warm Apple and Mixed Berry Crumble

Homemade custard and vanilla ice-cream

### Caramel Profiteroles

With sweet vanilla cream and a rich butterscotch sauce

### Galway Bay "Pot Pourri"

A selection of our finest desserts

### Artisan Cheese Selection

Plate of three cheeses, water biscuits and homemade apple chutney  
(€3 Supplement)

*A **children's menu, vegetarian menu and a coeliac menu** are available on request. Should you or any of your guests have any special dietary requirements, please let us know and we will be delighted to assist you*

# Optional Extras

# The Day After

## DRINKS RECEPTION

**Cocktails** €2.50 supp  
Bellini, Mojito, White Russian, Pina Colada

**Mimosa** €2.50 supp  
Sparkling Wine and Orange Juice

**Kir Royale** €3.00 supp  
Champagne and Crème de Cassis

## SORBETS

Lemon Sorbet €4.00 Supp

Green Apple Sorbet €4.00 Supp

Forest Berry Sorbet €4.00 Supp

Campari Orange Sorbet €4.00 Supp

Champagne Sorbet €4.00 Supp

From experience we know that the day goes all too quickly - so why not extend the celebrations and enjoy a post wedding celebration the day after your wedding. This is the ideal opportunity to enjoy some additional quality time with friends and family.

We will gladly reserve a private room or section in our Scadán Caoč Bar. We can offer you a rich choice of dining options from sit down banquets to BBQ, buffet or finger food. All of these options can be discussed with our Wedding Co-Ordinator.