WEDDING MENU OPTIONS

ALL TAKEN CARE OF
OUR ‘WEDDING MENU SELECTOR’ GIVES YOU THE OPPORTUNITY TO CHOOSE A MENU THAT BEST SUITS YOUR INDIVIDUAL TASTES.

**Starters**

**Galway Bay Melon Plate**
Melon cocktail, cantelope fan, mint jelly and lemon sorbet

**Classic Caesar Salad**
Baby gems, smoked chicken, lardons, tomato fondu 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 rillette, horseradish potato & 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 & mesclun

**Pressed Pork Belly**
Apple and pearl onion relish, natural jus

**Smoked Cod & Leek Tart**
Baby leaves, mustard & rarebit crust

**Soups**

**Cream of Vegetable Soup**
Parsley crème fraiche

**Cream of Potato and Leek Soup**
Deep fried leeks and chive oil

**Cream of Celeriac Soup**
Parmesan and white truffle oil

**Roast Plum Tomato Soup**
Fine herb and ricotta ravioli, basil oil

**Roast Pheasant and Thyme Veloute**
Vegetable brunnoise and chive cream (£1.50 Supplement)

**Cream of Mushroom and Fennell Soup**
Pastis foam

**Chicken & Corn Veloute**
Crème fraiche & parsnip crisp
Main Courses

MEATS & POULTRY

Grilled Prime Irish Beef Fillet
Garlic & 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 & madiera

*****

Confit of Duck Leg
Smoked duck fritter, carrot & anise puree with an orange & cardoman 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, cranberry relish

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 provencale

*****

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)
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 Assiets
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