

***Congratulations  
to the  
Bride & Groom***



***On their  
Wedding Day!***

*Rosleague Manor Hotel*

***1st May, 2022***

## Wines

*Lawson's Dry Hill Sauvignon Blanc  
(New Zealand 2020)*

*Conde De Valdemar Rioja Reserva  
(Espana 2012)*

\*\*\*\*\*

## Home Grown at Rosleague

*For the last 6 years we have kept Pigs in the forest and the fruits of our  
& their labour can now be enjoyed on the menu, both Breakfast & Din-  
ner as well as in all the clearing of undergrowth to allow the native de-  
ciduous trees to recover.*

*We have re-established the old Orchard (See map of grounds) and in the  
last 2 years it has provided us with a bumper crop of Apples and Pears  
which we use in Desserts, Chutneys & Relish.*

*We have a new tunnel in the herb garden so along with our usual mix of  
herbs, seasonal leaves & Rhubarb we now have tomatoes, beans, chillis,  
mixed berries etc. The pigs have also helped clear a large section of former  
scrubland (Right side of main driveway) back to freshly fertilised bare soil  
where we have planted spuds, cabbage & more fruit trees, it is a work  
in progress, and we have more plans afoot. There are lovely new fern-  
lined walks through the areas we've cleared the Holly trees & Rhodys  
and you can see the Birch, Copperbeech & Evergreens making a  
comeback!*

## MENU

*Connemara Oak Smoked Salmon and Aran Island Crabmeat  
Flavoured with a Garden Herb Mayonnaise*

*or*

*Slowly Roasted Spicy Pork Belly  
With Red Onion Marmalade and Apple Sauce*

\*\*\*\*\*

*Vegetable Soup served with Dill Cream*

*or*

*Lemon Sorbet with a Dash of Champagne*

\*\*\*\*\*

*Fillet of Irish Beef*

*Garnished with Caramelised Baby Onions  
& Mixed Peppercorn Sauce*

*or*

*Steamed Fillet of Hake*

*with Lemon Mash Potato, Baby Capers Parsley Beurre Blanc*

\*\*\*\*\*

*Autumn Berries in a Brandy Snap Basket with Vanilla Ice Cream*

*or*

*Trio: Brownies/Vanilla Cheesecake/Caramel Ice Cream*

\*\*\*\*\*

*Tea/Coffee*