

Menu proposal for wedding  
Depending on season and availabilities

**Starters**

Seasonal Salad garnished with Smoked Duck Fillet and Walnut and Balsamic vinegar Dressing  
Rosleague Caesar Salad garnished with Crispy Bacon, Garlic Croutons and Fresh Parmesan  
Duo of Melon seasoned with Garden Mint and Raspberry Coulis  
Connemara oaked smoked salmon and Cleggan Bay crabmeat flavoured with a Garden Herb Mayonnaise\*  
Air-Dried Lamb by McGeogh's with seasonal leaves, rocket and a Garden Mint Dressing\*  
Homemade organic salmon rillettes flavoured with Coriander  
Green asparagus wrapped in Bayonne Ham and Walnut Dressing  
Homemade Connemara organic salmon and beetroot gravlax with pickled cucumber and dill cream  
Gourmande Salad with smoked duck breast, foie gras terrine and raspberry dressing  
Slowly Roasted Spicy Pork Belly with red onion marmalade and apple sauce  
Cleggan Bay Crabmeat and avocado guacamole tian with vierge sauce  
Tomato Taboulé with black olive tapenade with a fennel and citrus salad

**Soups**

Cream of Broccoli Soup with toasted almond  
Cream of Cauliflower and Cashel Blue Cheese Soup  
Cream of Vegetable Soup served with dill cream  
Beef consommé with egg noodles  
Cream of Carrot and Coriander Soup  
Leek and Potato Soup with light curry cream  
Cream of Butternut Squash Soup with toasted pumpkin seed  
Tomato and Basil Soup  
Garden peas and garden mint soup  
Parsnip soup with a hint of honey  
Cream of tomato and grilled red pepper soup  
Cream of Mushroom soup with crispy bacon  
Seafood Chowder  
Blackcurrant Sorbet with Crème de Cassis  
Chilled gaspacho

**Sorbet**

Lemon Sorbet with a dash of Champagne\*  
Mango and Passion Fruit Sorbet  
Green apple sorbet with Longville brandy  
Pink grapefruit and Gin sorbet

## Main Courses

Baked Corn-fed Chicken Breast wrapped with Parma Ham and Parmesan, with Basil and Tomato Sauce  
Roasted Rack of Connemara Lamb with a herb crust accompanied with Homemade Ratatouille and Rosemary Sauce\*  
Braised leg of Connemara lamb flavoured with garden sage, served with tomato concassee  
Grilled Fillet of Irish Beef garnish with caramelised baby onions and pepper sauce\*  
Grilled Fillet of Irish Beef served with a Wild Mushroom Sauce  
Pan-fried Barbary Duck Breast garnished with Caramelised peaches and an Orange Sauce

All fish depend on availability

Steamed Fillet of Atlantic Turbot served with an “al dente” Vegetable julienne and beurre blanc  
Steamed Fillet of Brill served on a bed of creamy Fennel and bacon Fricassee  
Steamed Fillet of Organic Salmon accompanied with courgettes spaghetti and Garden herb beurre blanc  
Steamed Halibut Fillet with baked Fennel and herb beurre blanc.  
Steamed Monkfish Tail with Celériac and Vanilla Pureé with saffron beurre blanc

## Desserts

Date and toffee pudding served with whipped cream  
White chocolate cheesecake with dark chocolate sauce  
Lemon tart with mini meringues and raspberry coulis\*  
Chocolate tart with saffron poached pear and crème anglaise  
Iced nougat parfait served with raspberry sorbet  
Selection of ice-cream in a brandy snap basket  
Red summer fruit salad or fresh fruit salad in a brandy snap basket with vanilla ice cream\*  
Rosleague selection of desserts (Chocolate mousse, Date & Toffee Pudding, Ice cream)\*

\* Indicates Dishes that are particularly popular and suitable for the Reception meal