

Menu proposal for wedding 2021  
Depending on season and availabilities

### **Starters**

Organic Goats Cheese & Parma Ham Roulade, with Sundried Tomato Pesto & Balsamic Reduction  
Rosleague Caesar Salad garnished with Crispy Bacon, Garlic Croutons and Fresh Parmesan  
Chilled Melon Plate; Melon & Saffron Granite, Melon Balls in Malibu Syrup and Melon & Lime Salad  
Connemara oak smoked salmon and Aran Island crabmeat flavoured with a Garden Herb Mayonnaise\*  
Air-Dried Lamb by McGeogh's with seasonal leaves, rocket and a Garden Mint Dressing\*  
Warm Green Asparagus on Beetroot Carpaccio with Feta Cheese and a Chive Hollandaise  
Homemade Connemara organic salmon and beetroot gravadlax with pickled cucumber and dill cream  
Slowly Roasted Spicy Pork Belly with red onion marmalade and apple sauce  
Aran Island Crabmeat and avocado guacamole tian with vierge sauce  
Tomato Taboulé with black olive tapenade with a fennel and citrus salad  
Rosleague "Tamworth" (Homegrown - Subject to availability) Pulled Pork with Sweet Chilli Sauce

### **Soups**

Aubergine & Spiced Soup with Roast Mixed Peppers (Egon)  
Celeriac, Rosleague Orchard Apple & Maple Syrup Soup  
Sundried Tomato, Roast Garlic & Basil Soup  
Broccoli Soup with toasted almond  
Vegetable Soup served with dill cream  
Carrot and Coriander Soup  
Leek and Potato Soup with lightly curried cream  
Butternut Squash Soup with toasted pumpkin seeds  
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  
Chilled Gazpacho

### **Sorbet**

Lemon Sorbet with a Dash of Champagne\*  
Mango and Passion Fruit Sorbet  
Green Apple Sorbet with a Dash of Longville brandy  
Strawberry Sorbet with a Dash of Crème de Cassis  
Blood Orange Sorbet with a Dash of Cointreau  
Coconut Sorbet with a Dash of Malibu

## Main Courses

Corn-Fed Chicken with “Des Morans” Black Pudding Ballotines, With Rosti Potato & Creamy Morel Sauce  
Roast Rack of Connemara Lamb with a herb crust accompanied with Ratatouille & Thyme Jus\*  
Braised leg of Connemara lamb flavoured with garden Sage, Maple Syrup Glazed Root Vegetables & Red Wine Reduction  
Fillet of Irish Beef garnished with caramelised baby onions and mixed peppercorn sauce\*  
Fillet of Irish Beef served with a Wild Mushroom Sauce

All fish subject to availability

Steamed Fillets of Turbot, With Beetroot Risotto & Parmesan Crisps  
Steamed Monkfish Tail with Celériac and Vanilla Pureé, Saffron Beurre Blanc  
Steamed Organic Salmon, With Green Lentils & Smoked Lardon’s Salad & Grain Mustard Vinaigrette  
Steamed Fillet of Hake with Lemon Mash Potato, Baby Capers Parsley Beurre Blanc

## Desserts

Date and toffee pudding served with whipped cream  
Selection of ice-cream in a brandy snap basket  
Red Summer/Autumn Berries in a brandy snap basket with vanilla ice cream\*  
Rosleague selection of desserts (Chocolate mousse, Date & Toffee Pudding, Ice cream) \*  
Dark Chocolate Moelleux with Crusty Meringue & Caramel Ice-cream  
Trio: Brownies/Vanilla Cheesecake/Caramel Ice Cream

### Vegan-

Caramelized Apple Tart Fine with Vanilla Ice Creams

### Gluten Free-

Dark Chocolate Cake with Ginger Ice-Cream & White Chocolate Mousse  
Dark Chocolate & Baileys Parfait with Sea Salt Caramel & Coffee Liquor Ice Cream

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