



New Year, Winter/Spring

Drinks Reception

Choose one beverage option from the below

Mulled Wine

Hot Cider

Hot Punch

Choose one beverage option from the below

Tea, Coffee & Dressed Scones with preserves

Tea, Coffee & Chocolate Chip Cookies

Wedding Meal

Starters (Choose 1)

Cajun Spiced Escalope of Local Chicken
Red Pepper & Rocket Salad, Honey Chilli & Lime Dressing

Warm St Tola Irish Goats Cheese & Red onion Tartlet (v)
Mixed Leaves & Tomato Tartare Dressing

Fresh Watermelon & Cured Serrano Ham
Rocket Salad & Champagne Dressing

Baby Gem Chicken Caesar
Garlic Sourdough, Parmesan Shavings, Breast of Irish Chicken, Crispy Prosciutto

Bruschetta Of Heirloom Tomato (v)
Basil & Balsamic Dressing, Mixed Seasonal Leaves

Smoked Haddock Fishcake
Warm Seafood Tartare Sauce, Lemon & Dill Dressing

Soup (Choose 1)

White Vegetable & Chive

Roast Parsnip, Smoked Bacon Lardons & Cashel Blue Cheese

Carrot & Sweet Potato with Coriander Crème Fraiche

Cream Of leek & Potato scented with truffle Oil

Main Courses (Choose 2)

Braised Short Rib of Irish Hereford Beef

Pomme Puree, Glazed Carrot & Parsnip, Rich Red Wine Jus

Pan Fried Irish Salmon

Chive Creamed Potato, Baby Caper, Parsley & Prawn Cream

Roast Breast of Local Chicken Supreme

Traditional Irish Champ Potatoes, Crispy Parma Ham, Jameson Whiskey Cream Sauce

Pan Fried Sea Bass Fillet

Ragout Of Mediterranean Vegetables, Basil Dressing

Honey Glazed Silverhill Duck Breast

Gratin Potato, Confit Beetroot & Duck Jus

All Main Course dishes are accompanied with

Baby Potatoes, Roasted with Garlic, Rosemary, Thyme & Olive Oil & Honey Roasted Carrot & Parsnip tossed with Buttered & Baby Pearl Onions

Desserts (Choose 1)

Traditional Bread & Butter Pudding

Rum & Raisin Ice Cream, Crème Anglaise

Classic Vanilla Crème Brulée

Short Bread Biscuit & Raspberry Gel

Lemon Meringue Tart

Raspberry Sorbet

Warm Apple & Rhubarb Crumble

Creamy Vanilla Ice Cream

Warm 55% Chocolate Brownie

Salted Caramel Ice Cream & Rich Chocolate sauce

Freshly Brewed Tea, Coffee and Castle Leslie Estate Petit Fours

Vegetarian dishes and any other dietary requirements can be catered for on request.

Glass of wine to be served during dinner

Evening Buffet (Choose one option from the below)

Salted Chilli Chicken Cones

Fish & Chip Cones

Accommodation Rates

The Castle

€280.00 per room per night on a bed & breakfast basis, based on two guests sharing

Bridal Suite Complimentary

2 Castle Bedrooms offered complimentary

**Please note that all 21 bedrooms in the Castle must be booked and guaranteed on the evening of your wedding*

The Lodge

€265.00 per room per night on a bed & breakfast basis, based on two guests sharing