

# 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

 $Supplement\ Charge\ of\ {\in} 6.00\ per\ person\ {\tt WAIVED}\ if full\ pre-order\ for\ main\ course\ is\ provided\ in\ advance$ 

#### 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

 ${\it \ensuremath{\in} 290.00 \ per \ room \ per \ night \ on \ a \ bed \ \& \ breakfast \ basis, \ based \ on \ two \ guests \ sharing}$ 

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

 ${\it \in}$  265.00 per room per night on a bed & breakfast basis, based on two guests sharing

The Old Stable Mews €610.00 per mews per night; 2 Bedroom self-catering, accommodating up to 5 guests

