

# Romantic Package

## WELCOME RECEPTION

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- Champagne and Canapé reception for your bridal party
- Red carpet and candlelit lanterns on arrival

## DRINKS RECEPTION

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- Sparkling wine served with strawberries
- Selection of fruit infused waters and fruit juices
- Selection of bottle of beers
- Choice of two personalized house cocktails
- Freshly brewed tea and coffee served in vintage tea cups
- Delicious home baked cookies and scones with preserves and cream
- Selection of sandwiches and mini wraps
- Chef's selection of hot and cold canapés and mini desserts

## WEDDING BANQUET


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- A Six Course Banquet to include choice of two starters, one soup, choice of two mains and either a choice of two desserts or one set assiette dessert served with tea and coffee, and petit fours
- Free pour of house wine served with your banquet meal
- Sparkling wine toast for speeches
- Late evening fayre to include chicken goujons, cocktail sausages, selection of freshly made pizzas, mini chicken, beef and pork sliders with chunky chips, also a selection of sandwiches served on tiered stands to each table

## EXTRA TOUCHES

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- Five complimentary bedrooms on your wedding night

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€103 per person

## ADDITIONAL MENU CHOICES

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### YOUR STARTER SELECTION

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**Chicken & Duck Liver Parfait**  
served with red onion relish, toasted brioche

**Crispy Kataifi Prawns**  
served with spicy mango mayonnaise, rocket

**Panko Breaded Confit Duck Bon Bon**  
served with red cabbage slaw, plum dressing

**Smoked Salmon and Crabmeat Tian**  
served with green apple salsa, Guinness bread

### YOUR SORBET SELECTION

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Lemon Sorbet ~ Champagne Sorbet ~ Mixed Berry Sorbet

### YOUR MAIN SELECTION

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**\*Seared Fillet of Irish Beef 6oz**  
served with celeriac and truffle purée, roasted shallots, thyme jus

**Dukkha Crusted Rump of Lamb**  
served with spiced lentil ragout and red pepper pesto

**Corn Fed Irish Chicken Supreme**  
served with hassle back potatoes, persnip puree, tarragon jus

**Goan Monkfish Curry**  
served with pilau rice, cucumber mint raita

### SOMETHING SWEET

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**Selection of Artisan Farmhouse Cheeses**  
served with seasonal fruits crisp crackers, relish & honey

\*Supplement applies to Fillet of Beef dishes

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