

Romantic Package.

In addition, the Romantic Package will include these further enhancements:

DRINKS RECEPTION

- A choice of personalised house cocktails and bottled beer for all guests
- Chef's selection of hot and cold canapés and mini desserts for all guests

WEDDING BANQUET

A sumptuous six course banquet to include two starters, one soup, one sorbet, two main courses and two desserts, served with freshly brewed tea and coffee and petit fours.

EXTRA TOUCHES

- Champagne toast for speeches
- Free pour house wine served with your wedding banquet
- Late evening fayre to include mini sliders and fish and chip cones
- Elegant Chivari chairs
- Luxurious 'Innisfree Suite' and six complimentary bedrooms on your wedding night

€75 per person

ADDITIONAL MENU CHOICES

TO START

Duo of Mullaghmore Crab

Marinated Crab Claw, Crab and Chive Quenelle, Baby Leaf Salad with a Shallot and Cucumber Dressing

Slow Cooked Belly of Pork

Crispy Black Pudding Croquettes served with a Spiced Bramley Apple Purée

Killybegs Smoked Salmon Plate

Naturally Smoked Sliced Salmon, Smoked Salmon Mousse, Water Cress Salad with a Caper Dressing

Confit Thornhill Duck Leg

Braised Red Cabbage with a Star Anise Jus

Champagne Sorbet ~ Lemon Sorbet ~ Apple Sorbet

YOUR MAIN SELECTION

8oz. Fillet of Local Beef

Wild Mushroom and Garlic Jus

Grilled Fillets of Seabass

Roasted Mediterranean Vegetables and Red Pepper Coulis

Pesto Crusted Rack of Benbulbin Lamb

Saffron Fondant Potatoes and a Lamb Jus

Pan Roasted Corn-fed Chicken Supreme

Pulled Chicken Spring Roll, Sweet Potato Purée and Roasted Baby Vegetables with a Thyme Jus

SOMETHING SWEET

Glazed Schnapps soaked Peaches

in a Sweet Tartlet with Crème Patisserie Filling

Pear and Almond Frangipane Pie

served with a Warmed Crème Anglaise

White Chocolate and Raspberry Marquise

Mini Raspberry Meringues and Chantilly Cream
