



# *Autumn/Winter Weddings*

## Drinks Reception

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Choose one beverage option from the below

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Mulled Wine

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Hot Cider

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Hot Punch

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Choose one beverage option from the below

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Tea, Coffee & Dressed Scones with preserves

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Tea, Coffee & Chocolate Chip Cookies

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## Wedding Meal

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### Starters (Choose 1)

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Cajun Spiced Escalope of Local Chicken

*Red Pepper & Rocket Salad, Honey Chilli & Lime Dressing*

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Warm St Tola Irish Goats Cheese & Red onion Tartlet (v)

*Mixed Leaves & Tomato Tartare Dressing*

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Fresh Watermelon & Cured Serrano Ham

*Rocket Salad & Champagne Dressing*

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Baby Gem Chicken Caesar

*Garlic Sourdough, Parmesan Shavings, Breast of Irish Chicken, Crispy Prosciutto*

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Bruschetta Of Heirloom Tomato (v)

*Basil & Balsamic Dressing, Mixed Seasonal Leaves*

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Smoked Haddock Fishcake

*Warm Seafood Tartare Sauce, Lemon & Dill Dressing*

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### Soup (Choose 1)

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White Vegetable & Chive

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Roast Parsnip, Smoked Bacon Lardons & Cashel Blue Cheese

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Carrot & Sweet Potato with Coriander Crème Fraiche

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Cream Of leek & Potato scented with truffle Oil

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## Main Courses (Choose 2)

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Braised Short Rib of Irish Hereford Beef

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

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Pan Fried Irish Salmon

*Chive Creamed Potato, Baby Caper, Parsley & Prawn Cream*

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Roast Breast of Local Chicken Supreme

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

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Pan Fried Sea Bass Fillet

*Ragout Of Mediterranean Vegetables, Basil Dressing*

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Honey Glazed Silverhill Duck Breast

*Gratin Potato, Confit Beetroot & Duck Jus*

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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*

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## Desserts (Choose 1)

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Traditional Bread & Butter Pudding

*Rum & Raisin Ice Cream, Crème Anglaise*

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Classic Vanilla Crème Brûlée

*Short Bread Biscuit & Raspberry Gel*

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Lemon Meringue Tart

*Raspberry Sorbet*

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Warm Apple & Rhubarb Crumble

*Creamy Vanilla Ice Cream*

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Warm 55% Chocolate Brownie

*Salted Caramel Ice Cream & Rich Chocolate sauce*

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Freshly Brewed Tea, Coffee and Castle Leslie Estate Petit Fours

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

**Glass of wine to be served during dinner**

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## Evening Buffet (Choose one option from the below)

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Salted Chilli Chicken Cones

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Fish & Chip Cones

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## Accommodation Rates

### The Castle

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

*Bridal Suite Complimentary*

*2 Castle Bedrooms offered complimentary*

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

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### The Lodge

*€250.00 per room per night on a bed & breakfast basis, based on two guests sharing*