

Tattersalls Wedding Menus

Spring/Summer Canapés

Parmesan Shortbread, Cashel Blue Mousse, Apple Jelly
Chilli and Coriander Crab Filo Tartlet
Cured Lamb Loin with Pink Grapefruit
Parma Ham and Asparagus
Carpaccio of Beef, Truffle Oil, Parmesan shavings
Marinated Bocconcini and Cherry Tomato Skewer

3 Choices - €10

5 Choices - €13

Starters

Chefs Seasonal Soup of the Day

Caprese Salad – Layered Buffalo Mozzarella, Vine Ripened Tomato and Fresh Basil

Prawn, Crayfish and Crab Tian, Avruga, Lemon Crème Fraiche, Crisp Rocket

Pan Seared Scallops, Pea and Mint Puree, Parma Ham Disc

St. Tola Goats Cheese, Brioche Croute, Onion Marmalade, Chicory Salad
Honeydew Melon, Parma Ham, Sesame and Fresh Ginger Dressing

Tuna Loin Nicoise – Classic Nicoise Salad topped with Blufin Tuna

Cornfed Chicken, Ham Hock and Baby Leek Terrine, Pickled Wild Mushrooms and
Croutes

Sorbet

Pink Champagne and Candied Lemon Granita
Strawberry and Mint
Raspberry Vodka
Lemon and Tarragon
Rhubarb and Rosemary

Intermediate Course - €4.50

Mains

Roast rib eye of beef, rich pan juices
Bubble and squeak Rosti, Savoy cabbage with shallot and pancetta

Seared Sea Bass fillet, Buttermilk Creamed Potatoes, Crushed Minted Peas and
Red Pepper Chutney

Marinated Spring Rack of Lamb, Gratin Dauphinoise, Wilted Baby Spinach and
Redcurrant Jus

Butter Poached Halibut, Rosti Potato, Red Chard and Ruby Grapefruit Saladette,
Crayfish Hollandaise

Thyme and Garlic Fillet of Irish Beef, Sautéed Wild Mushrooms, Herb Crushed
Potato Cake and a rich Port Jus

Asparagus, Pea and Mint Risotto, Petite Salad, Parmesan Crackling

Roasted Guineafowl Breast, Sweet Potato Fondant, Baby Vegetables, Cream Nage

Plum tomato & onion confit tart Tatin with balsamic vinaigrette & fresh rocket
salad

Desserts

Pear Frangipane tart with Balsamic strawberries

Chocolate and praline tart, toffee mascarpone

Classic tart au citron, raspberry compote

Bailey's Irish cream cheesecake, chocolate shavings

Raspberry & mascarpone shortbread

Cheeseboard

Selection of Irish Farmhouse Cheeses, Walnut Bread, Dried and Fresh Fruit,
Homemade Chutney

Tea/Coffee with homemade petit fours.

3 Course - €65

4 Course - €72

5 Course - €79

Subject to a 10% Service Charge

