

Tattersalls Wedding Menus

Autumn/Winter Canapés

Hoi Sin Confit Duck leg, Cucumber Cup, Julienne Spring Onion
Braised Pork Belly, Crushed Apple, Parmesan Cup
Mini Yorkshire Pudding, Rare Beef, Horseradish Cream
Smoked salmon blini
Punjabi chicken kebab, Beetroot Raita
Butternut and Chestnut veloute shots

3 Choices - €10

5 Choices - €13

Starters

Chefs Seasonal Soup of the Day

Potted chicken liver parfait, red onion marmalade, tomato Foccacia Croute

Salad of baby spinach, char roasted peppers & cherry tomatoes bound with truffle oil topped with feta cheese & croutons

Citrus cured salmon, confit plum tomatoes, fennel ceviche

Carpaccio of beef fillet, herb salad, truffle dressing

Hot Smoked Salmon and Avocado Timbale, tomato and pimento salsa

Seared Scallops with Irish Black and White Pudding and Pea Puree

Sorbet

Plum and Red Chilli
Calvados and Fivespice
Mulled Pear Granita
Champagne and Strawberry
Bloody Mary

Intermediate Course - €4.50

Mains

Corn fed breast of chicken stuffed with Mozzarella & olive, wrapped in pancetta
On a bed of Wilted Greens, Tarragon Cream Sauce

Cumin spiced rump of lamb, Candied sweet potato, baby spinach, Stock Reduction

Delice of salmon topped pesto crust, chardonnay cream
Basil and parmesan mash, creamed leeks

Pan-roasted Fillet of pork, fresh sage cream
Apple Tatin, fondant potato, sautéed courgette and red onion

Redcurrant glazed Confit of duck leg
Braised red cabbage, colcannon potato

Roast fillet of Beef with port wine jus
Rosti Potato, Chantenay Carrots

Pan fried fillet of sea bass
Lemon and dill broth and Crushed potato cake

Tian aubergine, red pepper & Halloumi, pesto scented polenta, basil oil

Desserts

Warm banana bread & butter pudding, cinnamon anglaise

Spiced pear tarte Tatin, vanilla milk cream

White & dark chocolate truffle torte, caramel sauce

Hot Dark Chocolate Fondant, Cherry Compote, Clotted Cream Ice Cream

Lemon and Coconut Tart, Plum Sorbet, Chantilly Cream

Rhubarb & elderflower trifle

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

