

# Wedding menus



## Canapés for Champagne Reception

*Please choose any four*

- ✂• Smoked, herb, cocktail sausages
- ✂• Spinach and parmesan tartlets
- ✂• Butter bean hummus with paprika on pitta bread
- ✂• Chicken satay
- ✂• Prawns in sesame oil
- ✂• Goat's cheese and parma tartlets
- ✂• Gravdax; cured salmon on brown bread
- ✂• Chicken liver pate on toast
- ✂• Bruschetta, tomato and olive
- ✂• Ante Pasta, chorizo, salami, olives, sun dried tomatoes

(Includes a fruity non-alcoholic Punch &  
Freshly brewed Coffee & Tea.)

# Wedding Banquet



## Starters

- 🌀 Courgette and Parmesan Soup
- 🌀 Irish Leek & Potato Soup
- 🌀 Tomato with Basil and Cream Soup
- 🌀 A Black Pudding and Goats Cheese Tart. Yum! (h)
- 🌀 Greek Stuffed Peppers; open roasted with nuts, garlic, cheese and a glug of oil! (h)
- 🌀 Our Famous Chicken Liver Pate. (c)
- 🌀 Shakshuka; yellow and red peppers stewed in oil topped with quails eggs (h)
- 🌀 Malaysian Asparagus served with a cream ginger and soy sauce dressing. (h)
- 🌀 Homemade Terrine served on a bed of rocket drizzled with a honey, balsamic vinegar and oil dressing. (c)
- 🌀 Italian Ante Pasta; serrano ham, wild boar salami, greek olives and pecorino cheese, roasted peppers and focaccia bread (c)
- 🌀 Yemeni Salad; red pepper and tomato passata, topped with feta and roasted cashew nuts. (c)

All Served with a selection of our Breads.

You may choose 3 starters; a soup, plus a hot starter & a cold one.

# Main Courses



- 🌀 Hungarian Beef Goulash; beef baked in yogurt with caraway and paprika.
- 🌀 Braised Lamb Shanks with rosemary and garlic
- 🌀 Chermoulah Chicken; chicken open baked in the Tunisian style
- 🌀 Mediterranean Chicken: free range chicken, casseroled with shallots, Bacon, red pepper, olives & wine ~ finished with creme fraiche herbs
- 🌀 Hake; oven cooked in butter, oil lemon, parsley with mushrooms and tomatoes
- 🌀 Moroccan Lamb Tagine from the Domestic Goddess herself!
- 🌀 Italian Melanzane; aubergine layered with sweet tomato sauce and two cheeses
- 🌀 Mughlai curry; a spicy almond, yogurt and cream sauce; lamb, chicken or beef
- 🌀 Languedoc Daube of Beef; marinated in wine, rosemary and thyme; slow-cooked with smoked bacon, shallots, fresh tomatoes, juniper berries and orange peel
- 🌀 Maiale Arrrosto con Asceto Balsamico; loin of pork roasted in balsamic vinegar, red wine, red onions and rosemary
- 🌀 Salmon steaks wrapped in parma ham and dill, open roasted

You have a choice of two main courses; served with rice and/or potatoes and a veg.

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\*\*\*Option of whole roast fillet of beef; one per table to be carved at the table-looks fabulous!

\*\*\*Option of whole roast salmon served at the table.

Served with new potatoes or Rice

# Vegetarian Main Courses



- ✂• Courgette and leek tart
- ✂• Spinach and egg frittata
- ✂• Courgette with egg and parmesan bake
- ✂• Porcini pasta, porcini mushrooms in a rich cream, lemon and tomato sauce
- ✂• Puy lentils, tossed with baby spinach and served on galette
- ✂• Mediterranean roast veg; sweet potato, whole garlic, red onion, tomatoes & parsnips with a caper sauce

You have a choice of two main courses; served with rice and/or potatoes and a veg.

# Two Salads Per Table



- ✂• Baby spinach with olives
- ✂• Three bean salad with mustard seed and ~ Tarragon-Ottolenghi style
- ✂• French beans in french dressing
- ✂• Courgette and hazelnut salad with basil
- ✂• Vine tomatoes with baby spinach and dressing
- ✂• Grated beetroot with coriander and sour cream
- ✂• Baby potato salad
- ✂• Greek salad; crispy lettuce with olives, tomatoes and feta
- ✂• Greek tomato salad with fried feta balls
- ✂• Greek olive and orange salad

# Puddings

*Please choose two*



- 🌀 Eton Mess; strawberries, meringue and cream, smashed
- 🌀 Conference pears baked in red Wine and sultanas with honey and star Anise
- 🌀 Apple cake with ice-cream
- 🌀 Kulfi ice-cream: indian ice-cream with saffron and biscuits
- 🌀 Lemon vodka sorbet
- 🌀 Tarte tatin: upside down pudding with pears, peaches or apples and cream
- 🌀 An Exceedingly good summer Pudding; from Mary Berry
- 🌀 Chocolate Nemesis from the River Café Cookbook
- 🌀 White Chocolate cheese cake
- 🌀 Lemon & lime Tart

Puds arrive with crème Fraiche, whipped cream & strawberries or raspberries as appropriate!

Fresh Coffee, Herbal & Irish teas served with petit fours

## Late Night Afters €12



For those who dance up an appetite;

A hand picked selection of sheridan's cheese available throughout the evening. Served on a side buffet table with crackers, baguettes, soup and cocktail sausages.

We make all our own food here and buy nothing but the ingredients. We make our own breads, ice creams, puddings, sauces, and dressings etc. We get all our meat from artisan butchers who are serious about the quality of their produce and it shows! We get our fish from Clogherhead and all our cheese comes from Sheridan's Cheesemongers in Virginia. Our wines are sourced by a Frenchman-need we say more! As coffee and saffron are obviously not available in Meath we still source the best! We love good food so you'll only get what we like to eat ourselves.

You're in safe hands at Durhamstown Castle!

**Our mission statement is "On mange bien ici"!**