

Wedding menus



Canapés for Champagne Reception

Please choose any four

- ☿• Smoked, herb, cocktail sausages GF
- ☿• Spinach and parmesan tartlets V. P.
- ☿• Butter bean hummus with paprika on pitta bread P.V
- ☿• Chicken satay. GF
- ☿• Prawns in sesame oil. P. GF
- ☿• Goat's cheese and parma tartlets.
- ☿• Smoked salmon on Ruby's Bakery brown soda bread. P.
- ☿• Chicken liver pate on toast.
- ☿• Bruschetta, tomato and olive. V
- ☿• Homemade scones with jam & cream from Ruby's Bakery.

(Freshly brewed Coffee & Tea.)

Wedding Banquet



Soup Course.

- ✂• Courgette and Parmesan Soup.
- ✂• Irish Leek & Potato Soup
- ✂• Tomato with Basil and Cream Soup

Starters.

Choose two starters, one of which is suitable for vegetarians.

- ✂• A Black Pudding and Goats Cheese Tart. Yum!
- ✂• Greek Stuffed Peppers; open roasted with nuts, garlic, cheese and a glug of oil (h)
V.GF
- ✂• Our Famous Chicken Liver Pate. (c)GFB
- ✂• Caramelised Onion Tart. V
- ✂• Courgette & Leek Tart. V
- ✂• Homemade Terrine served on a bed of rocket drizzled with honey, balsamic
vinegar & olive oil dressing. (c) GF
- ✂• Italian AntiPasto; serrano ham, wild boar salami, greek olives and pecorino cheese,
sun dried tomatoes. (c) GFB
- ✂• Tapenade; a salty brew of black olives, capers & anchovies. P. GFB
- ✂• Smoked mackerel Pate, with Ricotta & capers on toast. P. GFB

Main Courses



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

Option of Fillet of Beef, €5 extra & numbers confirmed.

Served with Potatoes or Rice & Seasonal Vegetables.

- 🌀• Boeuf Bourguignon; a divine mix of succulent beef, in wine.
- 🌀• Braised Lamb Shanks with rosemary and garlic
- 🌀• Chermoulah Chicken; chicken open baked in the Tunisian style
- 🌀• Mediterranean Chicken: free range chicken, casseroleed 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
- 🌀• Hake, oven cooked in butter & oil with lemon, mushroom & tomatoe.
- 🌀• 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

Vegetarian Main Courses



Choose one main course.

- ✂• Roast Butternut Squash.
- ✂• Spinach and egg frittata
- ✂• Courgette with egg and parmesan bake
- ✂• Mediterranean roast veg; sweet potato, whole garlic, red onion, tomatoes & parsnips with a salsa verde & roast nuts.

Puddings



Please choose two

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

Fresh Coffee, Herbal & Irish teas available.

- 🌀 Eton Mess; strawberries, meringue and cream, smashed
- 🌀 Clafoutis; with Plums, or cherries or nectarines. Baked in a custard.
- 🌀 Apple cake with ice-cream
- 🌀 Tarte tatin: upside down pudding with pears, peaches or apples and cream
- 🌀 Chocolate Nemesis from the River Café Cookbook
- 🌀 White Chocolate cheese cake
- 🌀 Lemon lime Tart

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, cocktail sausages & chicken goujons.

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"!