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## ARRIVAL DRINKS RECEPTION

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WE PRIDE OURSELVES ON CREATING UNIQUE WEDDING MENUS

Refreshing organic sugar free drinks:

Reidenburger Pure Elderflower & Ginger | €4.95

Riedenberger Pure Rhubarb | €4.95

### Cocktails

Mojito | €8.00

Strawberry Daiquiri | €8.00

Aperol Spritz | €8.00

### Bottled Beers:

Peroni | €4.35

Corona | €4.35

### Bottled Cider:

Kopparberg Strawberry & Lime | €5.50

Stella "Cidre" | €5.50

Bulmers Light | €4.35

### Sparkling/Wine

Prosecco | €6.00

Champagne | €60.00/bottle

House Wines | €24.00/bottle



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## PRE MEAL CANAPÉ SELECTION

### MENU 1 - €12

18 month aged white cheddar quince & almonds

Quiche Lorraine smoked bacon & cheese quiche

Warm Tomato & Basil Bruschetta

Smoked Salmon on Lord Bagenal brown soda bread

A selection of freshly cut finger sandwiches made using our own cooked ham and ribeye beef

### MENU 2 - €19

#### COLD CANAPÉS

Spoon of Crab mayonnaise Soda bread crouton

18 month aged white cheddar quince & almonds

Smoked Salmon on Lord Bagenal brown soda bread

Miniature Goats Cheese Tartlet

A selection of freshly cut finger sandwiches made using our own cooked ham and ribeye beef

#### HOT CANAPÉS

Prawn Tempura

Confit Duck Rolls chili jam

### MENU 3

Luxury Chocolate Florentines 160g | €4.95

Lord Bagenal Inn Luxury 50g Fruit &, Nut chocolate | €2.00

Vanilla Waferballs 150g | €4.50

Macaroons (flavours TBC) | €4.50

Artisan Tipperary Ice Cream 125ml | €3.50

(Choice of flavours including strawberries & cream, cookies & cream, and Honeycomb)

Fresh Wexford Strawberries/Marshmallows dipped in chocolate | €5.00 (min. numbers 30)

Mini Tiramisu/Strawberry Mascarpone Tubs | €5.00



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## MENU SELECTOR

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### STARTERS

Cold Oak Smoked Duncannon Salmon fennel & potato salad | €11.00

Traditional Jumbo Iced Prawns with Tabasco spiced mayonnaise & lemon | €12.50

Lord Bagenal Salad of Fresh Duncannon Crab fresh apple & lime | €11.00

Caesar Salad with Scampi crisp romaine leaves, garlic crouton, parmesan shavings | €10.00

Roast Quail stuffed with prunes & served with wild mushroom jus | €13.00

Chicken Liver Pate Cumberland sauce, toasted brioche | €9.00

Coarse Farmhouse Terrine apricot relish | €9.00

Duck Spring Roll with pickled cucumber & hoi sin sauce | €9.50

Classic Caesar Salad crisp bacon or smoked chicken, fresh parmesan shavings & garlic croutons | €9.50

Warm Chicken & Mushroom Vol au Vent chicken & sauté mushrooms in a white wine & tarragon cream served in feuilleté (puff pastry) with a tossed green salad | €9.50

(V) Warm Goats Cheese Tartlet with lemon & basil dressing | €11.00

(V) Crisp Wrap of Camembert Cheese with homemade chutney | €9.50



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## MENU SELECTOR

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### SOUPS

All soups are served with a warm crusty roll or homemade brown bread

Cream of Vegetable & Herb Soup | **€5.00**

Cream of Potato & Leek Soup | **€5.00**

Roasted Tomato & Basil Soup | **€5.00**

Carrot & Coriander Soup | **€5.00**

Wild Mushroom soup white truffle oil | **€5.00**

Chicken, Miso, & Noodle broth | **€6.50**



### SORBETS

Champagne Sorbet | **€4.50**

Raspberry sorbet | **€4.50**

Lemon Sorbet with orange zest | **€4.50**

Mango Sorbet | **€4.50**

Passion Fruit Sorbet | **€4.50**



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## MENU SELECTOR

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### MAIN COURSE

Roast Rib Eye or Sirloin of Irish Beef red wine jus, roast potato, | **€25.00**

8 oz Fillet of Irish Hereford, Dauphinoise potato, Béarnaise sauce | **€30.00**

Roast Crown of Turkey & Ham fresh herb stuffing, roast potato, cranberry sauce | **€20.00**

Roast Stuffed Leg of Lamb with rosemary scented jus, Boulangere potato | **€23.00**

Slow Cooked Lamb Shank served over champ potato with shallots, carrots & braising juices | **€25.00**

Farm to Fork Free Range Chicken béarnaise sauce, smoked gubeen potato | **€25.00**

Grilled Supreme of Chicken wild mushroom risotto & thyme jus | **€20.00**

Poached Darne of Wexford Salmon hollandaise sauce, au gratin potato & tomato salsa | **€20.50**

Roasted Darne of Cajun spiced Wexford Salmon Jalapeno salsa | **€20.50**

Pan Seared Seabass served with chive Beurre Blanc | **€23.00**

Oven Baked Pave of Cod Wrapped in Parma Ham served over a bed of creamed leeks with saffron cream sauce, au gratin potato | **€23.00**

Herb Crusted Pave of Hake Dublin bay prawns, sauce Bercy | **€25.00**



### VEGETARIAN

Roast Red Pepper, Courgette & Goats Cheese Tartlet homemade chutney, au gratin potato | **€17.80**

Crisp Wrap of Goats Cheese with toasted pine nuts & honey | **€17.80**

Thai Style Vegetarian Curry with steamed rice & poppadom | **€17.80**

Macaroni & Cheese Pasta Bake roasted red peppers, fresh basil & tomato | **€17.80**

All main course dishes are served with your choice of an additional potato & vegetables



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### DESSERTS

Seasonal Berried Fruit Terrine (Diabetic/Coeliac/Vegetarian) \*

Profiteroles drizzled with a Dark Chocolate Sauce \*

Cheesecake (Citrus, Strawberry, Raspberry or Baileys) \*

Warm Apple & Blackberry Crumble\*

Ice Cream Tuille \*

Tiramisu\*

Chocolate Brownie \*

\* Suitable as part of a Lord Bagenal Dessert Tasting Plate



Baked Raspberry & White Chocolate Cheesecake

Chocolate & Raspberry Truffle Gateau

Warm Traditional Bread & Butter Pudding

Homemade Apple Tart with Cream

Warm Apple Crumble with Custard

Sticky Toffee & Pecan Muffin

Traditional Sherry Trifle

Meringue Roulade of Red Berries

Chocolate & Hazelnut Meringue Roulade



Dessert | €6.75

Lord Bagenal Dessert Tasting Plate \* | €7.50

Choose 3 desserts which will be served to each guest presented on a dessert plate

Selection of Irish Cheeses & Water Biscuits | €8.50

Tea or Coffee served with after dinner mints | €2.00

Petit Fours | €1.50



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### THE GREAT OUTDOORS

Boss Hog Pig/Roasted Chicken on Spit, floured baps & accompaniments | **€10pp** (min. numbers 100)

**Barbeque:**

Cajun Salmon Skewers; Homemade Beef burger with grilled onion;  
BBQ Half Crown Chicken; Handcrafted Sausages | **€15pp** (min. numbers 50)

Hot Dogs with caramelised onion & accompaniments | **€6.50pp**

Bacon Baps | **€6.50pp**



### EVENING BUFFET SELECTION

Selection of fresh cut sandwiches, Tea/Coffee | **€6.00pp**

Selection of fresh cut sandwiches, Cocktail Sausages, Tea/Coffee | **€8.50pp**

Selection of fresh cut sandwiches, Cocktail Sausages, Chicken Goujons, Tea/Coffee | **€10.50pp**

**Or you can choose to add.....**

Pizza Slices | **€2.00pp**

Chicken drumsticks/wings | **€1.50pp**

Smoked Bacon & Cheese Quiche | **€2.00pp**

Fish & Chip Cones | **€7.00pp**

Vegetable Samosas | **€2.00pp**

Vegetables Spring Rolls | **€2.00pp**

Tomato & Basil Bruschetta | **€1.50pp**



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