

EXCELLENCE SINCE 1979

MENU SELECTOR 2022/2023











ARRIVAL DRINKS RECEPTION

PERHAPS YOU MIGHT LIKE TO HAVE A DRINKS RECEPTION ON ARRIVAL. RELAX IN THE COMFORT OF THE LOBBY OR MINGLE OUTSIDE ON THE TERRACE WITH A DRINK OR TWO FROM THE WATERFRONT BAR

You have the option to choose what you would like to offer for your drinks reception

On arrival to the Lord Bagenal

Handcrafted freshly baked strawberry cream scones served with tea or coffee | €4.50pp

Refreshing soft drinks

Fever-Tree Elderflower | €3.80

Ballygowan Sparkling/Still Mineral Water €6.00 large €3.50 small

Cocktails

Gin Bar | €10.00 per drink to include Bombay/Gordons/Gordons Pink & mixers

Mojioto | €10.00 per drink

Strawberry Daiquiri | **€10.00** per drink

Porn Star Martini | €10.00 per drink

Bottled Beers served on ice:

Peroni | **€5.00**

Corona | **€5.00**

Coors | **€5.00**

Bottled Cider:

Kopparberg Strawberry & Lime | €6.00

Sparkling/Wine

Prosecco | €8.00 per glass | €32/bottle

Champagne | €90/bottle

House Wines | €10.00 per glass & top up | €29/bottle

Full wine list available on request

Corkage charge applies if you prefer to supply your own wine €12/bottle
If you would prefer something else please let us know and we will be happy to provide prices for you.

Prices subject to change. Choices may vary subject to availability





PRE DINNER CANAPÉ SELECTION

CHOOSE 3 CANAPES FROM THE SELECTION BELOW FOR YOUR ARRIVAL RECEPTION €5.00pp

Quiche Lorraine Smoked Bacon & Cheese Quiche (MK,E)

Warm Tomato & Basil Bruschetta (G,N)

Mini Vol au Vent (G, E, MK)

Miniature Goats Cheese Tartlet (G,MK,MD)

Confit Duck Rolls chilli jam (S,G)

PERHAPS YOU MIGHT LIKE TO ADD IN SOME EXTRAS:

Fresh Cut Sandwiches - ham, beef, turkey & stuffing, salad, cheese & tomato (G,MK,E) | €2.00pp

Smoked Salmon on Lord Bagenal Brown Soda Bread (G,N,SS) | €3.00pp

Spoon of Crab Mayonnaise Soda Bread Crouton | €3.00pp

Prawn Tempura | €3.00pp





WE PRIDE OURSELVES ON CREATING UNIQUE WEDDING MENUS

STARTERS

Cold Oak Smoked Duncannon Salmon fennel & potato salad (F.E.MD) | €13.00

Traditional Jumbo Iced Prawns with Tabasco spiced mayonnaise & lemon (C.E.MD) | €13.00

Lord Bagenal Salad of Fresh Duncannon Crab fresh apple & lime (C.E.MD) | €13.00

Caesar Salad with Scampi crisp romaine leaves, garlic crouton, parmesan shavings (C.G.E.MD) | €12.50

Chicken Live Pate Cumberland Sauce, toasted brioche (G.MK) | €9.50

Warm Chicken & Mushroom Vol au Vent in a white wine & tarragon cream sauce, tossed green salad (G.MK.SP.MD) | €11.00

Duck Spring Roll with pickled cucumber & hoi sin sauce (G.E) | €10.00

Classic Caesar Salad, smoked chicken, fresh parmesan shavings & garlic croutons (G.E.MD.MK) | €10.00

(V) Warm Goats Cheese Tartlet with lemon & basil dressing (MK.G) | €12.00

(V) Crisp Wrap of Camembert Cheese with homemade chutney (G.E.MK) | €11.00

(V) Tomato & Basil Bruschetta with a balsamic reduction & tossed salad with pesto (G,MK) | €11.00



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SOUPS

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

Cream of Vegetable & Herb Soup (CY.MK) | €5.00

Cream of Potato & Leek Soup (MK) | €5.00

Roasted Tomato & Basil Soup | €5.00

Carrot & Coriander Soup (MK) | €5.00

Wild Mushroom soup white truffle oil (MK) | €5.00

Chicken, Miso, & Noodle broth (G) | €6.50



SORBETS

Champagne Sorbet | €5.00

Gin & Elderflower Sorbet | €5.00

Sicilian Lemon Sorbet | €5.00

Tropical Fruit Sorbet | €5.00

Passion Fruit Sorbet | €5.00

Sorbet choices are all subject to availability





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MAIN COURSE

Roast Rib Eye of Irish Beef, red wine jus, roast potato (G) | €30

8 oz Fillet of Irish Hereford, Dauphinoise potato, Béarnaise sauce (E.MK) | €38

Roast Crown of Turkey & Ham fresh herb stuffing, roast potato, cranberry sauce (G.MK) | €24

Roast Sirloin of Irish Beef, red wine jus, roast potato (G) | €30

Roast Stuffed Leg of Lamb with rosemary scented jus, Boulangere potato (G.MK) | €30

Slow Cooked Lamb Shank served over champ potato with shallots, carrots & braising juices (G) | €26

Farm to Fork Free Range Chicken béarnaise sauce, smoked gubeen potato (MK.E) | €26

Grilled Supreme of Chicken wild mushroom risotto & thyme jus (G.MK) | €26

Poached Darne of Wexford Salmon hollandaise sauce, au gratin potato & tomato salsa (F.MK) | €26

Roasted Darne of Cajun spiced Wexford Salmon Jalapeno salsa (F) | €26

Pan Seared Seabass served with chive Beurre Blanc (F.MK) | €26

Oven Baked Pave of Cod Wrapped in Parma Ham served over a bed of creamed leeks with saffron cream sauce, au gratin potato (F.MK) | €28

Herb Crusted Pave of Hake Dublin bay prawns, sauce Bercy (C.F.MK) | €29



VEGETARIAN

Roast Red Pepper, Courgette & Goats Cheese Tartlet homemade chutney, au gratin potato (G.MK) | €22

Crisp Wrap of Goats Cheese with toasted pine nuts & honey (G.N.MK) | €22

Thai Style Vegetarian Curry with steamed rice & poppadom (MK.G.N) | €22

Macaroni & Cheese Pasta Bake roasted red peppers, fresh basil & tomato (G) | €22

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

FOR OUR YOUNGER GUESTS UNDER 13 WE OFFER A CHILDREN'S MENU





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You have the option to choose a dessert. Perhaps you prefer the Lord Bagenal tasting plate
- 3 mini desserts served on dessert plate

*** Not suitable for tasting plate

DESSERTS

Seasonal Berried Fruit Terrine (Diabetic/Coeliac/Vegetarian)

Profiteroles drizzled with a Dark Chocolate Sauce (G.MK)

Cheesecake (Citrus, Strawberry, Raspberry or Baileys) (G.MK)

Warm Apple & Blackberry Tartlet(G.MK)

Ice Cream Tuille(G.E.MK)

Tiramisu*** (G.E.MK)

Chocolate Brownie (G.E.N.MK)

Lemon Meringue Pie (G.E.N.MK)

Red Berry Meringue (E.MK)

Baked Raspberry & White Chocolate Cheesecake (G.E.MK)

Chocolate & Raspberry Truffle Gateau (G.MK)

Warm Traditional Bread & Butter Pudding (G.E.MK)

Homemade Apple Tart with Cream (G.MK.E)

Warm Apple Crumble with Custard (G.MK.N)

Sticky Toffee & Pecan Muffin (E.N.G)

Traditional Sherry Trifle*** (G.MK)

Red Berry Meringue Roulade*** (E.MK)

Chocolate & Hazelnut Meringue Roulade (E.N.MK)



Dessert | €7

Lord Bagenal Dessert Tasting Plate | €7.50

Selection of Irish Cheeses & Water Biscuits (G.MK) | €9

Tea or Coffee | €2.50





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THE GREAT OUTDOORS

Barbeque:

Cajun Salmon Skewers

Homemade Beef burger with grilled onion

BBQ Chicken Fillets

Handcrafted Sausages (F.G.SP)

Served with coleslaw, potato salad, tossed green salad

€30pp (min. numbers 50)

Hot Dogs with caramelised onion & accompaniments $(G.SP) \mid \mathbf{\in 8pp}$

Bacon Baps (G) | €8pp



EVENING BUFFET SELECTION

Selection of fresh cut sandwiches, Tea/Coffee (G.MK.E) | €7.50pp

Selection of fresh cut sandwiches, Cocktail Sausages, Tea/Coffee (G.MK.E.SP) | €10pp

Selection of fresh cut sandwiches, Cocktail Sausages, Chicken Goujons, Tea/Coffee (G.MK.E.SP) | €12pp

Or you can choose to add.....

Pizza Slices (G) | €2.50pp

Smoked Bacon & Cheese Quiche (G.E.MK) | €2.50pp

Fish & Chip Cones (F.MK.E) | €9.50pp

Chicken Skewers | €3.50pp

Allergens list

Gluten - G | Crustaceans - C | Eggs - E | Fish - F | Molluscs - M | Soybeans - S | Peanuts - P | Nuts - N | Milk - MK

Celery - CY | Mustard - MD | Sesame Seeds - SS | Sulphites - SP | Lupin - L

