



**THE LORD BAGENAL INN**



EXCELLENCE SINCE 1979

## MENU SELECTOR





## 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*

### SOME SUGGESTIONS TO GET YOU STARTED...

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

Mojito | **€10.00** per drink

Strawberry Daiquiri | **€10.00** per drink

Porn Star Martini | **€10.00** per drink

Bottled Beers served on ice:

Peroni | **€5.50**

Corona | **€5.50**

Coors | **€5.50**

Bottled Cider:

Kopparberg Strawberry & Lime | **€6.00**

Sparkling/Wine

Prosecco | **€8.00 per glass | €35/bottle**

Champagne | **€90/bottle**

House Wines | **€9.00 per glass & top up | €32/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*



YOUR WEDDING YOUR WAY



## PRE DINNER CANAPÉ SELECTION

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

Quiche Lorraine Smoked Bacon & Cheese Quiche (2,4,7)

Warm Tomato & Basil Bruschetta (2,4,7)

Mini Vol au Vent (2,4,7)

Miniature Goats Cheese Tartlet (2,4,7)

Confit Duck Rolls chilli jam (2,4,7)

### PERHAPS YOU MIGHT LIKE TO ADD IN SOME EXTRAS:

Fresh Cut Sandwiches - ham, beef, turkey & stuffing, salad, cheese & tomato (2,4,7) | **€2.00pp**

Smoked Salmon on Lord Bagenal Brown Soda Bread (2,4,5,7) | **€3.00pp**

Spoon of Crab Mayonnaise Soda Bread Crouton (2,4,5,7) | **€3.00pp**

Prawn Tempura (2,4,5,7) | **€3.00pp**



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### STARTERS

Cold Oak Smoked Duncannon Salmon fennel & potato salad (4,5,9) | **€13.00**

Traditional Jumbo Iced Prawns with Tabasco spiced mayonnaise & lemon (3,4,9) | **€13.00**

Lord Bagenal Salad of Fresh Duncannon Crab fresh apple & lime (3,4,9) | **€13.00**

Caesar Salad with Scampi crisp romaine leaves, garlic crouton, parmesan shavings (2,3,4,9) | **€12.50**

Chicken Live Pate Cumberland Sauce, toasted brioche (2,7) | **€9.50**

Warm Chicken & Mushroom Vol au Vent in a white wine & tarragon cream sauce, tossed green salad (2,4,7,9,14) | **€11.00**

Duck Spring Roll with pickled cucumber & hoi sin sauce (2,4) | **€10.00**

Classic Caesar Salad, Smoked chicken, fresh parmesan shavings & garlic croutons (2,4,7,9) | **€10.00**

(V) Warm Goats Cheese Tartlet with lemon & basil dressing (2,4,7) | **€12.00**

(V) Crisp Wrap of Camembert Cheese with homemade chutney (2,4,7) | **€11.00**

(V) Tomato & Basil Bruschetta with a balsamic reduction & tossed salad with pesto (2,4,7) | **€11.00**



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### SOUPS

All soups are served with a warm crusty roll or homemade brown bread. Gluten free available on request

Cream of Vegetable & Herb Soup (1,7) | **€5.00**

Cream of Potato & Leek Soup (1,7) | **€5.00**

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

Carrot & Coriander Soup (1,7) | **€5.00**

Wild Mushroom Soup white truffle oil (1,7) | **€5.00**

Chicken, Miso, & Noodle Broth (2,5,13) | **€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, wild mushrooms, roast potato, baton carrots (1,2,7,14) | **€30**
- 8 oz Fillet of Irish Hereford, Dauphinoise potato, Béarnaise sauce, baton carrots & mushrooms (4,7) | **€38**
- Roast Crown of Turkey & Ham fresh herb stuffing, roast potato, baton carrots, cranberry sauce (2,7) | **€24**
- Roast Sirloin of Irish Beef, red wine jus, wild mushrooms, roast potato, baton carrots (1,2,7,14) | **€30**
- Roast Stuffed Leg of Lamb with rosemary scented jus, Boulangere potato, baton carrots & mushrooms (1,2,7,14) | **€30**
- Slow Cooked Lamb Shank served over champ potato with shallots, carrots & braising juices (2) | **€26**
- Farm to Fork Free Range Chicken béarnaise sauce, smoked gubeen potato, green beans (4,7) | **€26**
- Grilled Supreme of Chicken wild mushroom risotto & thyme jus (7) | **€26**
- Poached Darne of Wexford Salmon hollandaise sauce, au gratin potato (4,5,7) | **€26**
- Poached Darne of Wexford Salmon with a white wine & cream sauce, au gratin potato, green beans (5,7,14) | **€26**
- Roasted Darne of Cajun spiced Wexford Salmon Jalapeno salsa, & green beans (5) | **€26**
- Pan Seared Seabass served with chive Beurre Blanc, au gratin potato & green beans (5,7,14) | **€26**
- Oven Baked Pave of Cod Wrapped in Aged Parma Ham served over a bed of creamed leeks with saffron cream sauce, au gratin potato & green beans (5,7) | **€28**
- Herb Crusted Pave of Hake Dublin bay prawns & green beans, sauce Bercy (3,5,7) | **€29**



### VEGETARIAN

- Roast Red Pepper, Courgette & Goats Cheese Tartlet homemade chutney, au gratin potato (2,7) | **€22**
- Crisp Wrap of Goats Cheese with toasted pine nuts & honey (2,7,10) | **€22**
- Green Thai Vegetable Curry with steamed rice & poppadom (7) (Vegan) | **€22**
- Macaroni & Cheese Pasta Bake roasted red peppers, fresh basil & tomato (2,7) | **€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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### DESSERTS

Seasonal Berried Fruit Terrine (Diabetic/Coeliac/Vegetarian)  
Profiteroles drizzled with a Dark Chocolate Sauce (2,4,7)  
Cheesecake (Citrus, Strawberry, Raspberry or Baileys)(2,4,7)  
Warm Apple & Blackberry Tartlet (2,4,7)  
Ice Cream (2,4,7,10,11)  
Lemon Meringue Pie (2,4,7)  
Chocolate & Hazelnut Meringue (4,7,10)  
Red Berry Meringue (4,7)  
Chocolate & Hazelnut Meringue Roulade (4,7,10)  
Chocolate Brownie with ice cream (2,4,7,10,11)  
Baked Raspberry & White Chocolate Cheesecake (2,4,7)  
Chocolate & Raspberry Truffle Gateau (2,7)  
Warm Traditional Bread & Butter Pudding (2,4,7)  
Homemade Apple Tart with Cream (2,4,7)  
Warm Apple Crumble with Custard (2,4,7,10)  
Sticky Toffee & Pecan Muffin (2,4,10)  
Traditional Sherry Trifle\*\*\* (2,4,7)  
Red Berry Meringue Roulade\*\*\* (4,7)  
Tiramisu\*\*\* (2,4,7)



Dessert | €7

Choice of 3 from the dessert menu excluding - Lord Bagenal Dessert Tasting Plate | €7.50

Selection of Irish Cheeses & Water Biscuits (2,7) | €9

Tea or Coffee | €2.50

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### THE GREAT OUTDOORS

**Barbeque:**

Cajun Salmon Skewers (5)

Homemade Beef burger with grilled onion (2)

BBQ Chicken Fillets

Handcrafted Sausages (2,8,14)

Served with coleslaw, potato salad, tossed green salad (4)

**€30pp** (min. numbers 50)

Hot Dogs with caramelised onion & accompaniments (2,14) | **€8pp**

Bacon Baps (2) | **€8pp**



### EVENING BUFFET SELECTION

Selection of fresh cut sandwiches, Tea/Coffee (2,4,7) | **€7.50pp**

Selection of fresh cut sandwiches, Cocktail Sausages, Tea/Coffee (2,4,7) | **€10pp**

Selection of fresh cut sandwiches, Cocktail Sausages, Chicken Goujons, Tea/Coffee (2,4,7, 14) | **€12pp**

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

Pizza Slices (2,4,7) | **€2.50pp**

Smoked Bacon & Cheese Quiche (2,4,7) | **€2.50pp**

Fish & Chip Cones (2,4,5,7) | **€9.50pp**

Chicken Skewers | **€3.50pp**

**Allergens list**

1. Celery | 2. Cereal containing gluten | 3. Crustacean | 4. Eggs | 5. Fish | 6. Lupin | 7. Dairy | 8. Molluscs | 9. Mustard  
10. Nuts | 11. Peanuts | 12. Sesame Seeds | 13. Soya | 14. Sulphites

Food produced in a kitchen (area) where allergens are handled & while we try to keep things separate, we cannot guarantee that any item is allergen free



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