

Wedding Menu

SALTHILL HOTEL

TO START

Chicken Liver Paté served with Cumberland Sauce and Melba Toast

Warm Chicken Caesar Salad, Garlic and Herb Croutons, Crispy Bacon, freshly grated Parmesan Cheese

Bruschetta of Caramelised Red Onion, Chopped Tomato with Fresh Basil and Ardsallagh Goats Cheese

Chicken and Mushroom Vol-au-Vent with a light, White Wine Cream Sauce

Warm Goat's Cheese and Roasted thyme Tartlet with a Honey Infused Balsamic Dressing

Lightly Baked Puff Pastry topped with layers of Warm Tomato and Mozzarella Cheese

Chilled Cocktail of Irish Seafood bound with a Prom Marie-Rose dressing over Field Greens and a Roasted Red Pepper Aioli (€1.50 Supp)

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SOUPS

Cream of Garden Vegetable Soup

Carrot, Coriander and Coconut Milk

Roast Parsnip and Thyme

Mushroom and Madeira

Cream of Leek and Potato

Broccoli and Toasted Almond

SORBETS

- (Optional - €3.50 per person) -

Bitter Lemon with Fresh Mint Sprigs

Champagne and Strawberry

Raspberry with Crème de Cassis

Mango and Passion Fruit

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MAINS

Pan Roasted Supreme of Chicken with a Forest Mushroom and Madeira Sauce

Grilled or Poached Dorne of Salmon with a Prawn Bisque and Brandy Flamed Jus

Traditional Roast Breast of Turkey with a Sage and Onion Stuffing over Oven-Baked Ham with a Rich Cranberry Infused Sauce

Baked Fillet of Cod, dressed with a Lemongrass Infused Cream Sauce

Baked Fillet of Hake served with a Lemon & Herb Butter

Roast Sirloin of Beef with a Yorkshire Pudding and Rich Bordeaux Sauce

Lightly Grilled Fillet of Sea Bass on a bed of Colcannon with a White Wine, Shallot, Lemon Butter and Cream Sauce

Grilled Fillet Steak cooked medium to well, finished with a Braised Shallot Red Wine Sauce or Brandy Peppercorn Sauce (Supplement of €6.50)

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VEGGIE

Butternut Squash Risotto with Freshly Grated Parmesan

Bow-tie Pasta with Red Bell Peppers, Mushrooms, Roasted Shallots and Broccoli Florets in a Chardonnay and Light Cream Sauce

Stir fry of mixed Seasonal Vegetables with a Light Chilli Glaze on a bed of Savoury Rice and garnished with a Crispy Vegetable Spring Roll

Vegetarian Tortilla Wrap in a Lightly Spiced Tomato Sauce

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SIDES

Potato

(Choose 3 options from the list)

Traditional Mash

Roast Potato

Potato Gratin

Boiled, Buttered Baby Potatoes

Croquette Potatoes

Cauliflower Mornay

Broccoli with Toasted Almonds

Carrot and Parsnip Puree

Buttered Baton of Carrots

Braised Red Cabbage

Green Beans wrapped in Bacon

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DESSERTS

Dark Chocolate and Macadamia Nut Brownie with Rich Chocolate Sauce

Bailey's Cheesecake with Butterscotch Sauce

Warm Apple Pie drizzled with Creme Anglaise

Tiramisu dressed with a light Caramel Sauce

Warm Chocolate Lava Cake with a Baileys Infused Chocolate Sauce

Traditional Sherry Trifle with Creme Anglaise and Chantilly Cream

Black Forest Gateau with a Wild Berry Coulis

Cream Filled Mini Profiteroles with a Warm Chocolate Sauce

Salthill Hotel Dessert Assiette - Choice of three mini versions of any of the above

Fresh Fruit Salad in a Swiss Chocolate Cup, served with Fresh cream

Warm Sticky Toffee Pudding with Butterscotch Sauce

- Our desserts are served with Vanilla Ice-Cream -