

Wedding Options 2023

Truffle Honey Gourmet Grazing Table

Of

Canapes (please choose 2 hot and 2 cold items)

Cold

Fivemiletown truffled goat cheese choux buns
Wicklow blue brie in puff pastry with pepper jelly
Gin cured salmon with charcoal crisp, lemon gel
Cashel blue cheese with pear, sesame brittle
Beef tartare with black sesame
Kenmare smoked salmon mousse, seaweed cone
Spiced chicken with curry mayo

Hot

Saffron Arancini with Lemon Aioli
Duck pancake with hoisin
Kataifi Prawns with chilli sauce
Shredded beef and chilli brioche
Caramelised Red Onion and Wild Mushroom Quiche
Pork and apple sausage rolls in puff pasty

Starters (choose two)

Andarl pork belly, pickled carrot, sheeps yoghurt, Sneem black pudding, apple relish

Fivemiletown goats cheese, beetroot, candied pecans, fig, sourdough croute

Ginger cured Kenmare salmon, sesame seed brittle, avocado, orange, watercress

Macroom buffalo mozzarella, heirloom tomato, olive tapenade, basil, sourdough

Castletownbere crab salad, apple, cucumber, lemon verbena, herb mayonnaise

Ham hock terrine, green beans, toasted hazelnut, apple puree

Mains (choose two)

Roasted Irish beef fillet, celeriac, beef cheek rosti, leek ash, red wine jus

Duo of Lamb,braised shoulder, roast Loin, herb crust, peas, broad beans, garlic jus

Roasted pork fillet with sage and smoked pancetta, carrot and anise puree, fondant potato, truffle

Pan roast chicken supreme, green asparagus, boulangère potato, wild mushroom sauce
Wild halibut, smoked pancetta, cucumber, samphire, golden raisins, ponzu dressing

Roast Atlantic salmon fillet, seafood boxty potato cake, lemon and chive butter sauce
Pan seared sea bass fillets, red pepper cherry tomato broth, potato gnocchi, basil puree

Wild mushroom risotto, tarragon, truffle, parmesan cheese crisp Sweet potato and feta cheese strudel, filo pastry, grilled pine nuts, spiced lentils

Dessert (Choose one)

Dark Chocolate tart, hazelnut pralines, vanilla ice cream

Orange cake with dark chocolate mousse, peanut and chocolate brittle

Vanilla baked cheesecake, berries and raspberry sorbet

Summer berry Eton mess, meringue, fresh custard, chantilly cream, toasted almonds

Lemon meringue pie with berries

Apple and berry crumble, sauce anglaise, vanilla ice cream

Late Night Food

Nachos with guacamole, tomato salsa and sour cream
Hot Dogs (fresh chorizo or pork and apple)
Beef Sliders in a soft brioche bun
Pizza Selection
Keoghs crisp sandwiches
Sweet and savoury popcorn
Selection of gourmet sandwiches and wraps

For more information please visit our website www.trufflehoney.ie or call Collette on +35387-786-0118 or email on info@trufflehoney.ie Further Vegetarian and Vegan options available on request.All dietary requirements catered for