

# Cashel Palace Hotel Wedding Menus

## Starters

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Marinated Squid & Ginger Salad with Spring Onion & Mango Salsa, Mussels  
Marnier, Julienne of Vegetables, Garlic & White Wine Cream

Smoked and Fresh Salmon Roulade, Sesame & Cucumber Compote, with Dill &  
Caviar Cream

Lemon & Lime Cray Fish Cocktail with Dill & Brandy Crème Fraiche

Warm Salad of Chicken Livers, Fois Gras, & Balsamic Reduction & spiced  
tomato Compot

Braised Venison Ravioli, Fricassee of Baby Potato & Green Beans with Port &  
Thyme Jus

Marinated Confit of Duck Leg with Honey Roasted Sweet Potatoes Chilli and  
Ginger, Caramel Sauce

Chilli & Lemon Grass infused Chicken with Crisp Baby Cass Leaves, Herb  
Crusted Parmesan Shavings

Organic Smoked Cheese & Basil Risotto with Confit Tomatoes, Truffle  
Vinaigrette

Crispy Pastry of Warm Cashel Blue Cheese with Spinach Tart & Caramelised  
Onion

Whipped Organic Goats Cheese, With Wild Cantrell's, Roasted Walnuts, and  
Beetroot Puree

Truffle, Asparagus and Cashel Blue Cheese Ravioli & Braised Baby Leeks, Wilted  
Rocket and a Parmesan Cheese Cream

Mediterranean Vegetable Tartlet with Slow Roasted Vine Tomato & Buffalo  
Mozzarella

## Soup

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Celeriac Volute with Cornier Blue Cheese

Roasted Chestnut & Truffle Soup, Served with Chestnut & Tarragon Dumpling

Roasted Pumpkin & Coconut Soup with Coriander Crème Fraiche

Cream of Seafood Chowder, Fresh Dill, & Homemade Breads

Organic Vegetable Broth Served With Chicken Dumplings

Cream of French Onion Soup with Coriander Crisp

Sweet Baby Pea, Honey Glazed Ham Hock Soup, Mint Crème Fraiche

Cream of Potato and Parsley Soup

Asparagus and Watercress Soup with Truffle Cream Fraiche

Spiced Prawn & Crab Meat Soup with Coriander Crème Fraiche

Cream of chicken & Thyme Soup with Citrus Scented Croutons

#### Sorbets

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Wild Summer Berry Sorbets

Lemon & Lime Sorbets

Champagne & Mint Sorbets

Mango & Basil Sorbets

Malibu & Coconut Sorbets

Gin & Tonic Sorbets

Passion Fruit & lime Sorbets

#### Mains

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Char Grilled Sirloin of Tipperary Beef Served with Champ Potatoes, Red Onion Marmalade, Celeriac, Truffle & Puree Sauce Béarnaise

Honey & Mustard Marinated Pork Fillet with Fricassee Herbed Potatoes & Thyme Jus

Pan Seared Corn Fed Chicken Breast with Roasted Courgette & Aubergine, Bell Pepper & Tarragon Puree

Oven Roasted Guinea -Fowl,, Smoked Duck and Black Truffle Risotto, Whole Grain Mustard & Cauliflower Puree.

Apple & Sage Stuffed Fillet of Pork with Pumpkin & Fennel Puree, Caramelised Apple & Cider

Braised Lamb Shank with Semi-Sun Dried Tomato Mash, Caramelized Vegetables, Port & Red Wine Jus

Marinated Barbary Duck Breast with Asian Greens, Melon Compote, Lemon Balm with Infused Jus

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Marinated Rack of Cashel Lamb with Fennel and Herb Risotto, Confit Garlic, Honeyed Parsnip & Truffle Puree

Char Grilled Fillet of Tipperary Beef with Wild, Seared Foie Grass & Truffle Puree with Juniper Berry

Medley of Dunmore East Fresh Seafood, Poached in White Wine, Served with Mussels & Saffron Sauce

Pan Roasted Fillet of Brill with Lobster & Clam Risotto, Saffron & Dill Foam

Steamed Fillet Of Sea Bass, Wilted Asian Greens, Candied Aubergine, & Spiced Tomato Sauce.

Bamboo Steamed Fillet of Brill, Butter & Mint Crusted Baby Peas with Lemon and Caper Butter

Pan-seared Monkfish, Ginger & Cardamom Infused Rice, Asian Greens, Lemongrass with Coconut Cream

Pan Seared Local Salmon with Baby Spinach, Asparagus and Saffron Mash, Citrus and Caviar Beurre Blanc

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Asparagus and Herb Risotto, With Parmesan, Roast Cherry Tomatoes and Saffron Oil

Tower of Midstream Vegetable & Chick Peas with Organic Goat's Cheese & Pesto Dressing

Moroccan Spiced Vegetable Wellington with Almond Pastry, Marinated Cucumber & Coriander Yoghurt

Char grilled Aubergine & Organic Goats Cheese Roulade, With Baby Spinach, Green Beans, & Chick Pea Fricassee

### Desserts

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Rich Dark and White Chocolate Mousse Cake With a Praline base, Drizzled with a Sticky Chocolate Sauce

Hot Sticky Date and Walnut Pudding Smothered with Butterscotch Sauce & a Scoop of Brown Bread Ice Cream

Caramelized Apple & Cinnamon Tart-Tan with Pistachio Ice Cream

White Chocolate & Strawberry Parfait Served with a Spoon Sugar

Selection of Tipperary Ice Creams, Served in a Brandy Snap Basket

Cashel palace Cashel Palace Dessert Plate

Baileys and Caramelised Nuts Parfait Served with a Winter Berry Coulis

Pear and Almond Tartlet Served Warm with Crème Anglaise

Head Chef Shane McGonigle