



WEDDING MENU

Sample

Starters

Cordal Kerry Goats Cheese Mousse

Beetroot Textures, Candied Walnut, Pea Shoot

Black Leg Chicken & Ham Hock Terrine

Pickled Vegetables, Burnt Apple Puree, Warm Brioche, Homemade Chutney

Barbary Duck

Crispy Croquette, Confit Leg Terrine, Sweet Marmalade, Poached Apple, Macerated Peach

Caramelized Pork Belly

Walnut & Celeriac Remoulade, Cider Vinaigrette, Crispy Black Pudding

Dingle Crab Meat

Citrus Jelly, Dingle Gin Cured Cucumber, Yogurt, Samphire

Cured Salmon Gravlox

Baby Fennel Salad, Citrus Crème Fraiche

Roast Salmon Pave

Fennel, Broad bean, Watercress Salad, Crispy Capers, Lemon Gel

Smoked Mackerel

Crispy Crab Beignet, Samphire, Orange Puree, Dingle Gin Cured Cucumber

Smoked Chicken Salad

Baby Vegetables, Pine Nuts, Parmesan Shavings, Dried Cherry Tomatoes

Roasted Skeaghanore Duck Salad

Orange, Candied Pecan Nuts, House Salad Leaves

Caprese Salad

Buffalo Mozzarella, Heirloom Tomato Honey Roasted Figs, Basil Pesto
Toasted Pumpkin Seeds

Cesar Salad

Smoked Chicken, Crispy Bacon, Little Gem, Croutons, Parmesan, Cesar Dressing





Intermediate Course

Sorbets

Elderflower Sorbet

Cherry Sorbet

Apple Sorbet

Champagne Sorbet

Lemon and Lime Sorbet

Raspberry Sorbet

Wild Blackberry Sorbet

Strawberry Sorbet

Mango Sorbet

Soups

Wild Mushroom, Truffle Oil Soup

Butternut Squash Soup, Thyme Cream

Thai Sweet Potato Soup, Coconut

Honey Roasted Celeriac Soup, Apple

Leek & Rooster Potato Soup, Smoked Bacon

Pea Soup, Smoked Bacon Rilette

Roasted Bell Pepper Soup, Coriander Emulsion

Cream of Tomato Soup, Basil Crème Fraiche





Main Course

Supreme of Chicken

Smoked Bacon & Leek Mash, Roasted Fine Beans, Thyme Cream

Ring of Kerry Rack of Lamb

Mint Crumble, Colcannon, Red Pepper, Organic Basil Relish

Irish Beef Fillet (7oz- cooked Medium)

Beef Dripping Roast Potato, Baby Spinach, Onion Confit, Port Wine Jus

Irish Pork Fillet

Pancetta Mousse, "Bubble & Squeak" glazed baby Parsnips
Apple & Calvados Reduction

Duck Leg Confit

Ham Hock & Potato Gratin, Savoy Cabbage, Red Wine Jus

Pan Fried Fillet of Halibut

Herb Crust, Baby Spinach, Beet Root, Grape Dressing

Hake Fillet

Brioche & Almond Crust, Parsley, Pomme Purée, Caper & Raisin Sauce

Cod Fillet

Wrapped in Prosciutto, Brandade, Sea Asparagus, Fennel Velouté

Roasted Sea Bass Fillet

Lemon Confit, Crushed Peas, Baby Potato, Prosecco Veloute

Fillet of Monkfish

Celeriac, Baby Spinach, Shellfish Bisque

Vegetarian/Vegan Menu

On Request





Dessert

Mango Cheese Cake

Mango Puree, Toasted Coconut Ice Cream

Eton Mess

Lemon Curd, Cream Chantilly, Berries, Vanilla Cream

White Chocolate Grand Marnier Parfait

Yogurt Sauce, Berry Compote, Vanilla Meringue

French Lemon Tart

Meringue, Strawberry Sorbet

Dark Chocolate Mousse

Chocolate Sauce, Mango Sorbet

Vanilla Crème Brulée

Fresh Strawberries, Shortbread

Cappuccino Cheese Cake

Caramel Sauce, Chocolate Ice Cream

Assiette of Desserts – Option One

Chocolate Mousse, Lemon Tart, Mango Cheese Cake, Vanilla Ice Cream

Assiette of Desserts – Option Two

Cappuccino Cheese Cake, Vanilla Panacotta, Orange Macaron, Chocolate Ice Cream

Cost per Guest

€70.00 per person

Starter, Main Course with Choice, Dessert, Tea/Coffee & Petit Fours

€75.00 per person

Starter, Intermediate Course, Main Course with Choice Dessert, Tea/Coffee & Petit Fours

Additional course-supplement of €3.00 per person (Intermediate Course -Soup or Sorbet)

Additional course-supplement of €5.00 per person (Starters & Dessert)

Additional course-supplement of €6.00 per person (Main Course)

All prices are exclusive of 12.5% Service Charge



Aghadoe Heights Hotel & Spa
Killarney, Co. Kerry, Ireland – www.aghadoeheights.com