

# wedding menu selector

please see packages for details of what is included

## STARTERS (choose two)

**Ardsallagh Goat Cheese**  
beetroot tasting, toasted almond,  
manodori balsamic vinegar  
Contains allergens 7, 8h, 10, 12

**Skeaghanore Duck** **S**  
duck breast, duck rillette,  
cherries, hazelnut  
Contains allergens 7, 8c, 10, 12

**Irish Lobster Cake** **S**  
saffron aioli, herb salad  
Contains allergens 2, 3, 4, 7, 10, 12, 14

**24 Hour Free Range Irish  
Cider Braised Pork Belly**  
apple gel, caramelised apple  
Contains allergens 7, 9, 10, 12

**Organic Irish Salmon** **S**  
gin cured salmon,  
smoked salmon tartar, lemon  
gel, irish trout caviar  
Contains allergens 3, 4, 7, 10, 12

**Croustillant of Irish  
Cornfed Chicken**  
wild mushroom & leek fondue,  
marsala velouté, herb salad  
Contains allergens 1a, 3, 7, 9, 10, 12

**Macroom Buffalo  
Mozzarella**  
heirloom tomato tastings,  
rocket, basil, pine nuts  
Contains allergens 7, 10, 12, 8i

## MAINS (choose two)

**Roast Sirloin  
of Hereford Beef**  
young carrots,  
bourguignon sauce  
Contains allergens 7, 9, 12

**Chargrilled Fillet  
of Hereford Beef** **S**  
young carrots,  
bourguignon sauce  
Contains allergens 7, 9, 12

**Rossini** **S**  
grilled brioche, confit shallot,  
foie gras, black truffle  
Contains allergens 1a, 7, 12

**Roast Fillet** **S**  
**of Monkfish**  
lemon & honey glaze,  
warm fennel, samphire, citrus  
Contains allergens 4, 9, 12

**Pan Seared Fillet  
of Sea Bass**  
red pepper fondue,  
champagne beurre blanc  
Contains allergens 4, 7, 9, 12

**Roast Suprême of Irish  
Cornfed Chicken**  
leek and black truffle fondue  
Contains allergens 7, 9, 12

**Baked Fillet of Cod**  
prawn crust, mussel,  
orange & saffron sauce  
Contains allergens 2, 3, 4, 7, 9, 12

**Slow Roast Rack** **S**  
**of Kerry Lamb**  
braised lamb,  
rosemary & garlic jus  
Contains allergens 7, 9, 12

All mains are served with a potato bacon & cheddar gratin and a bouquet of vegetables on the plate. In addition a choice of mash potato or roasted baby potatoes will be placed on the table  
Contains allergens 7, 9

## MIDDLE COURSE (choose either a soup or a sorbet)

All our soups contain allergens 7, 9 but can be made dairy free on prior request. This is a sample list but we can also make any soup you desire

**Potato & Leek Soup**  
chive creme fraiche

**Root Vegetable Soup**  
toasted almonds

**Carrot & Buttermilk Soup**  
fresh coriander

**Mushroom Cream Soup**  
parmesan

**Roast Parsnip Soup**  
truffle oil

**Roast Vine Tomato Soup**  
basil

**Sweet Potato Velouté**  
coconut & curry drizzle

**Butternut Squash Soup**  
feta cheese

Or choose a refreshing sorbet course

**Lemon & Vodka Sorbet**

**Passion & Mango Sorbet**  
crispy yogurt  
Contains allergen 7 (or dairy free without yoghurt)

**Lime & Green Tea Sorbet**

**Champagne Sorbet**  
popping candy  
Contains allergen 12

## DESSERTS (choose one or one assiette)

All the main desserts items can be served as mini desserts by choosing 3 of them as part of an Assiette Gourmande

**Valrhona Dark  
Chocolate Delice**  
with a seasonal pairing of  
ginger poached pear (winter)  
or cherries or irish berries  
(summer only)  
Contains allergens 3, 6, 7  
(may contain traces of 8c, 8d, 8e, 8g, 8h)

**Sticky Toffee Pudding**  
vanilla ice cream,  
miso caramel, pop corn  
Contains allergens 1a, 3, 6, 7  
(may contain traces of 8c, 8d, 8e, 8g, 8h)

**Lemon & Elderflower  
Meringue Tart**  
fresh strawberries  
Contains allergens 1a, 3, 7  
(can be made gluten free)

**Apple Granola Crumble**  
apple gel, caramel ice cream  
Contains allergens 1a, 3, 7, 8c, 8g, 8h  
(can be made gluten free and vegan)

**Vanilla Cheesecake**  
flavour topping of your choice  
(strawberry, mango, passionfruit,  
raspberry, etc) served with  
a seasonal pairing  
Contains allergens 1a, 3, 7  
(may contain traces of 8c, 8d, 8e, 8f, 8g, 8h)

**Greek Yoghurt Panna Cotta**  
flavour topping of your choice  
(strawberry, mango, passionfruit,  
raspberry, etc) served with a  
seasonal pairing, brandy snap tuile  
Contains allergens 1a, 3, 7, 8h  
(may contain traces of 8c, 8d, 8e, 8f, 8g, 8h)

An additional supplement may apply for choices marked with **S**

## Allergens

**1** Cereals containing Gluten (**1a** Wheat, **1b** Barley, **1c** Oats, **1d** Rye) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soybeans **7** Dairy **8** Nuts (**8a** Brazil, **8b** Cashew, **8c** Hazelnut, **8d** Macadamia, **8e** Pecans, **8f** Pistachio, **8g** Walnuts, **8h** Almonds, **8i** Pinenuts) **9** Celery **10** Mustard **11** Sesame **12** Sulphites **13** Lupin **14** Molluscs All our beef is of Irish Origin

CALL +353 64 6631766 OR EMAIL [EVENTS@AGHADOEHEIGHTS.COM](mailto:EVENTS@AGHADOEHEIGHTS.COM)  
LAKES OF KILLARNEY, KILLARNEY, CO. KERRY, IRELAND V93 DH59

Prices correct at time of issue. Our menus are seasonal and so may change.

**AGHADOEHEIGHTS.COM**

  
Aghadoe Heights  
HOTEL AND SPA

# wedding arrival & late food

please see packages for details of what is included

## ARRIVAL CANAPÉS

Pick three canapés €15.00 per person

Ardsallagh Goat s Cheese,  
Grape & Pistachio Rocher

Contains allergens

Mini Tartlet Selection

Contains allergen

Mini Duck & Vegetable Spring Rolls

sweet chilli sauce

Contains allergen

Crisp Falafels

yogurt & coriander dip

Contains allergen

Crisp Citrus Breaded Prawns

garlic aioli

Contains allergen

Irish Smoked Salmon

with chive cream cheese on brown bread

Contains allergen

## ARRIVAL ADD-ON STATIONS

Available with minimum 35 people

Bruschetta Selection

displayed as self service station with grilled garlic bread,  
tomato, basil pesto, goat cheese, olive tapenade

€7.50 per person

Contains allergens

Irish Artisan station

displayed as a self service station with grilled garlic bread,  
selection of the best irish cold cuts from james mc gehough  
artisan butcher, gubbeen farm and corndale farm marinated  
chargrilled vegetables, house pickled vegetables

€12.50 per person

Contains allergens

Irish Cheese station

€12.50 per person

selection of best irish farmhouse cheeses, served with  
crackers, fruits and chutneys and jams (you may have  
your own favourite selection, we would be happy to  
provide them for your selection)

Contains allergens

## LATE FOOD MENU

All served with a selection of dips

Duck & Vegetable Spring Rolls €8.50

Contains allergen

Mini Beef Burgers & Cheese (GF) €8.50

Contains allergen 1a, 3, 6, 7, 10, 12

Selection of Sandwiches & Wraps €8.50

Contains allergen 1a, 3, 4, 6, 7, 10, 12

Homemade Breaded Chicken Strips €8.50

Contains allergen 1a, 3, 7

Homemade Fresh Fish Goujons €8.50

Contains allergen 2, 3, 7

## Allergens

1 Cereals containing Gluten (1a Wheat, 1b Barley, 1c Oats, 1d Rye) 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Dairy 8 Nuts (8a Brazil, 8b Cashew, 8c Hazelnut, 8d Macadamia, 8e Pecans, 8f Pistachio, 8g Walnuts, 8h Almonds, 8i Pinenuts) 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs All our beef is of Irish Origin

CALL +353 64 6631766 OR EMAIL [EVENTS@AGHADOEHEIGHTS.COM](mailto:EVENTS@AGHADOEHEIGHTS.COM)  
LAKES OF KILLARNEY, KILLARNEY, CO. KERRY, IRELAND V93 DH59

Prices correct at time of issue. Our menus are seasonal and so may change.

[AGHADOEHEIGHTS.COM](http://AGHADOEHEIGHTS.COM)

  
Aghadoe Heights  
HOTEL AND SPA