**Sunday-Wednesday €55pp**

**Thursday €60pp**

**Friday €65pp**

**Saturday, Bank Holiday Sunday & Peak Dates €70pp**

**Children 12yrs and under can avail of a childrens menu with 3-course €20pp**

**Coose two Starters, & soup of your choice (not a separate course, if you wish to add as an additional course there is a €6pp suppl) two Mains and two Desserts** **& Tea/Coffee. If you choose to include any of the main courses which carry a supplement this charge will apply for all guests. The supplement is €7.50pp or €15pp if you choose two of these mains to be included & so on.** **Sorbet course additional €6 per person**

**+10% Service charge which applies to food only**

**Sample Menu Subject to Change – Please note we change & update our menu on a regular basis in order to use the very best of fresh produce.**

**Appetisers**

Confit duck salad, vanilla poached pear, rocket, walnut dressing

Wrights Oak smoked salmon, baby beet salad split beetroot dressing

Citrus dressed crab salad with carrot and fennel salad

Clonakilty black pudding, caramelised apple, pickled red onion

Duck liver and foie gras parfait, plum chutney, toasted sourdough bread

Tarragon scented couscous & mushroom salad with wilted spinach

**Soups**

Cream of celeriac with truffle oil

Carrot and Coriander

Cream of leek and Potato

Mushroom and tarragon cream

**Sorbet**

Champagne

Lemon

Lime & Ginger

Mango

Raspberry

**Main courses**

Beef fillet with spring onion mash, baby veg bouquet, and red wine jus (€7.50pp supplement)

French trimmed rack of lamb, pomme puree, aubergine puree, and port jus (€7.50pp supplement)

Pan-Fried breast of chicken, pomme puree, roast parsnip, smoked bacon and tarragon jus

Seared organic salmon, basil pomme puree, mixed bean & oven dried tomato salsa

Cauliflower Steak with roasted Provencal vegetables, mozzarella & garlic crumbs - Vegan

Roast pumpkin risotto, sage and parmesan cheese – Vegetarian

Roast Monkfish wrapped in Parma ham, celeriac gratin, and chive beurre blanc (€7.50pp supplement)

Slow cooked belly of pork, roast butternut squash, cider jus

(Our beef and lamb dishes are served medium to medium well)

**Desserts**

Lemon tart, raspberry sorbet, crème fraiche

Chocolate tart, crème Chantilly, orange caramel

Mixed berry cheesecake, crème Anglaise, Chantilly cream

Granny smith vanilla apple Crumble with vanilla ice cream

Passionfruit Meringue with chocolate ice-cream

**Late Night Snack Options**

Wrights mini Fish and homecut Chips

Crispy chicken Goujons and Chips

Selection of Homemade Sandwiches

€8pp

**Pre Dinner Canapés**

**For a selection of 3 canapés €10pp from the list below**

(Please choose three canapés from the selection below)

Smoked salmon, pickled cucumber ©

Tomato and buffalo mozzarella brochette (H)

Watermelon, feta, Parma ham, mint ©

Citrus crab, fennel and carrot ©

Rare beef en croute, horseradish cream, cress (H)

Prawns in filo (H)

Chicken satay (H)

Lamb koftas (H)

Fish cakes, tartare sauce(H)

Duck liver parfait, fig chutney ©

**Please note that we cater for all dietary requirements, we do however request that you advise us of all requirements in advance so we can accommodate you on the day. If you have any further queries regarding dietary requirements, please feel free to ask**

**If in the unlikely event there is a supply issue with a product we will inform you as soon as we are notified by our suppliers & endeavour to replace with as close a produce as possible.**

**Complimentary Inclusions;**

* Set up & use of our Collins Room for your ceremony
* Complimentary function room hire
* All tables dressed with crisp white linen, mirrored centre plates, candles & vases of seasonal flowers (your colour choice)
* Menu & wine tasting for the couple 6 weeks in advance of the big day
* Use of mic & pa system for speeches
* Cake stand & knife