

Sample Wedding Menus

Our Chef Samuel Le Cam has chosen some of his favourite menus for you here but there are many other options to choose from.

The Roundstone Menu

Marinated Wild Connemara Salmon

On warm potato with onion carrot and a fresh garden salad

Cream of Asparagus Soup

With fresh cream

Roast Connemara Lamb

Loin stuffed with green cabbage served in crispy filo pastry & rack served with carrot and tomato sauce

Chocolate Fondant

Served with sauce anglaise and walnut ice-cream

The Cashel Menu

Terrine of Crab Meat

On fresh guacamole and basil with salad and passion-fruit dressing

Lime & Thyme Sorbet

Fillet of Beef Wellington

Stuffed with mushroom duxelle and served with a simple truffle scented jus

Passion Fruit Meringue Nest

With vanilla ice-cream and exotic fruits

The MacDaras Menu

Pancake of Potato And Wild Salmon

Served with white wine sauce and baby spinach salad

Champagne Granitée

With Ginger

Pan-fried Cod Fillet

Served with red pepper fondue and chorizo chantilly

Forest Fruit Terrine

With red syrup and mascarpone basil ice cream

The Aran Menu

Foie Gras Terrine

Served with bitter grapefruit, fresh garden salad and a Guinness caramel

Leek & Potato Soup

Served with curried mussel

Half Fillet Plaice on the Bone

Roasted with white wine champignons de Paris and spinach drizzled with virgin oil

Puff Pastry Mille-feuille

With fresh reaspberry and pistachio chibouste ice cream

All served with Petits Fours and Tea/Coffee for €56 euro per person