

Lexlip Manor And Garden

Wedding Sample Menu

Starters

Classic Caesar Salad

Baby ben lettuce, roasted garlic and herb croutons, freshly grated parmesan cheese and crispy bacon finished with classic Caesar dressing and anchovy fillets.

Parma Ham and Melon Rosette

Dry aged Parma ham with Ogre melon, seasonal berries and raspberry sorbet.

Chicken and Mushroom Vol-au-Vent.

Poached breast of chicken and sautéed mushrooms in a white wine light cream tarragon sauce in a puff pastry shell.

Wild Atlantic Seafood Pastry Cup

Selection of freshly caught fish cooked in a white wine veloute and served in a savoury basket.

Duck Terrine with Bell Pepper Sauce.

Smooth Duck Accompanied by herb infused brioche bread and roasted red peppers.

Soups

Country Vegetable Soup.

Assorted seasonal vegetable soup with cream and geant pesto crouton.

Red Pepper and Tomato

Roasted red pepper and ripe tomato soup with crème fraiche.

Cauliflower and Blue Cheese

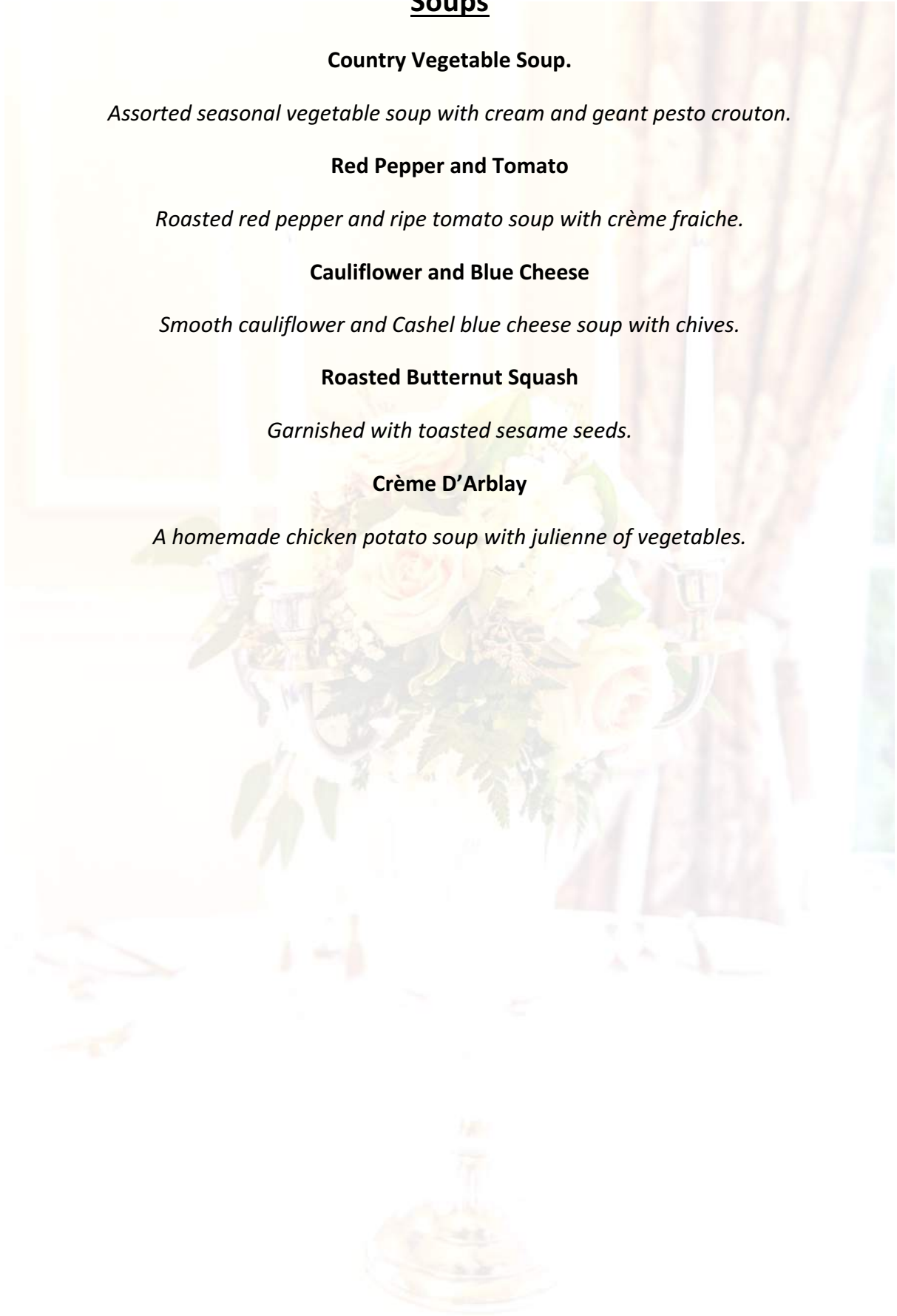
Smooth cauliflower and Cashel blue cheese soup with chives.

Roasted Butternut Squash

Garnished with toasted sesame seeds.

Crème D'Arblay

A homemade chicken potato soup with julienne of vegetables.



Main Course

Grilled Filet of Seabass

Over coriander fondant and potato served with smoked salmon and lemon butter sauce.

Gaelic Fillet Steak

Grilled Irish fillet beef steak cooked medium-well, served with roasted shallot, brandy and peppercorn sauce.

Slow Roasted Half Duck

Three hour slow roasted half duck drizzled with an apricot and gin orange glaze over baked apple mashed potatoes.

Monk Fish Beurre Blanc

Monkfish Fillet wrapped in Parma ham served on dill crashed baby potato, topped by smoked salmon mousse, and citrus Beurre Blanc.

Roasted Pork Fillet

Oven baked fillet of pork wrapped with maple smoked pancetta with baked caramelised apple and Madeira jus.

Vegetarian Options

Roast Vegetable and Goat Cheese Tartlet

Wild Mushroom and Thyme Risotto

Spinach and Ricotta Ravioli with Parmesan

Vegetable Stir Fry with Jasmine Rice

Roasted Vegetable Penne Pasta in a Tomato and Basil Sauce

Desserts

Warm Bramley Apple Crumble with Vanilla Custard and Ice-Cream

White Belgian Chocolate Mousse and Berry Compote

Chocolate Mini Eclairs and Profiteroles with Fresh Whipped Cream, Chocolate Sauce and Pistachio Crust

Raspberry and White Chocolate Roulade with Fresh Berries

Baileys Cheesecake Slice

Strawberry and Cream Slice

