



**THE LORD BAGENAL INN**



EXCELLENCE SINCE 1979

**MENU SELECTOR**  
2020/2021





## ARRIVAL DRINKS RECEPTION

PERHAPS YOU MIGHT LIKE TO HAVE A DRINKS RECEPTION ON ARRIVAL. RELAX IN THE COMFORT OF THE LOBBY OR MINGLE OUTSIDE ON THE TERRACE WITH A DRINK OR TWO FROM THE WATERFRONT BAR

*You have the option to choose what you would like to offer for your drinks reception  
List not extensive just some suggestions for you....*

### Refreshing soft drinks

Fever-Tree Elderflower | €3.50

Ballygowan Sparkling/Still Mineral Water €5/large bottle

Fresh Fruit Smoothies | €5.00

### Cocktails

Gin Bar | €10pp to include Bombay/Gordons/Gordons Pink & mixers

Mojito | €8pp

Strawberry Daiquiri | €9pp

Campari Spritz | €8pp

### Bottled Beers served over ice:

Heineken | €4.90

Corona | €4.90

Coors | €4.90

### Bottled Cider:

Kopparberg Strawberry & Lime | €5.50

Stella "Cidre" | €5.50

Falling Apple Cider | €5.50

### Sparkling/Wine

Prosecco | €6pp or €30/bottle

Champagne | €90/bottle

House Wines | €25/bottle

*A corkage charge applies if you prefer to supply your own wine €8/bottle*



YOUR WEDDING YOUR WAY



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## PRE MEAL CANAPÉ SELECTION

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### MENU 1 - €12.50

18 month aged white cheddar quince & almonds *(MK. N)*

Quiche Lorraine smoked bacon & cheese quiche *(MK. E)*

Warm Tomato & Basil Bruschetta *(G.N)*

Smoked Salmon on Lord Bagenal brown soda bread *(G.N.SS)*

Freshly cut sandwiches using our own cooked ham, rib eye beef, turkey & stuffing, salad *(G.MK.E)*

### MENU 2 - €20

#### COLD CANAPÉS

Spoon of Crab mayonnaise Soda bread crouton *(G.C.E)*

18 month aged white cheddar quince & almonds *(MK.N)*

Smoked Salmon on Lord Bagenal brown soda bread *(F.G.MK)*

Miniature Goats Cheese Tartlet *(G.MK.MD)*

A selection of freshly cut finger sandwiches made using our own cooked ham and ribeye beef

#### HOT CANAPÉS

Prawn Tempura *(C.E.MK.S)*

Confit Duck Rolls chili jam *(S.G)*

### MENU 3

Macaroons (flavours TBC) *(E.MK)* | €5

Artisan Tipperary Ice Cream 125ml *(MK.E.S)* | €5  
(Choice of flavours including strawberries & cream, cookies & cream, and Honeycomb)

Fresh Wexford Strawberries/Marshmallows dipped in chocolate *(S.MK)* | €5 (min. numbers 30)



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## MENU SELECTOR

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WE PRIDE OURSELVES ON CREATING UNIQUE WEDDING MENUS

### STARTERS

Cold Oak Smoked Duncannon Salmon fennel & potato salad (F.E.MD) | €11.50

Traditional Jumbo Iced Prawns with Tabasco spiced mayonnaise & lemon (C.E.MD) | €13

Lord Bagenal Salad of Fresh Duncannon Crab fresh apple & lime (C.E.MD) | €11.50

Caesar Salad with Scampi crisp romaine leaves, garlic croutons, parmesan shavings (C.G.E.MD) | €10.50

Roast Quail stuffed with prunes & served with wild mushroom jus (G) | €13.50

Chicken Liver Pate Cumberland sauce, toasted brioche (G.MK) | €9.50

Coarse Farmhouse Terrine apricot relish (C.SP.E.N.MD) | €9.50

Duck Spring Roll with pickled cucumber & hoi sin sauce (G.E) | €10

Classic Caesar Salad Smoked Chicken, fresh parmesan shavings & garlic croutons (G.E.MD.MK) | €10

Warm Chicken & Mushroom Vol au Vent chicken & sauté mushrooms in a white wine & tarragon cream served in puff pastry with a tossed green salad (G.MK.SP.MD) | €10

(V) Warm Goats Cheese Tartlet with lemon & basil dressing (MK.G) | €11.50

(V) Crisp Wrap of Camembert Cheese with homemade chutney (G.E.MK) | €10



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### SOUPS

All soups are served with a warm crusty roll or homemade brown bread

Cream of Vegetable & Herb Soup (CY.MK) | €5.00

Cream of Potato & Leek Soup (MK) | €5.00

Roasted Tomato & Basil Soup | €5.00

Carrot & Coriander Soup (MK) | €5.00

Wild Mushroom Soup, white truffle oil (MK) | €5.00

Chicken, Miso, & Noodle Broth (G) | €6.50



### SORBETS

Champagne Sorbet | €4.70

Raspberry Sorbet | €4.70

Lemon Sorbet with Orange Zest | €4.70

Tropical Fruit Sorbet | €4.70

Passion Fruit Sorbet | €4.70



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### MAIN COURSE

- Roast Rib Eye of Irish Beef, red wine jus, roast potato (G) | €26
- 8 oz Fillet of Irish Hereford, Dauphinoise potato, Béarnaise sauce (E.MK) | €31.50
- Roast Crown of Turkey & Ham fresh herb stuffing, roast potato, cranberry sauce (G.MK) | €21
- Roast Sirloin of Irish Beef, red wine jus, roast potato (G) | €26
- Roast Stuffed Leg of Lamb with rosemary scented jus, Boulangere potato (G.MK) | €24
- Slow Cooked Lamb Shank served over champ potato with shallots, carrots & braising juices (G) | €26
- Farm to Fork Free Range Chicken béarnaise sauce, smoked gubeen potato (MK.E) | €26
- Grilled Supreme of Chicken wild mushroom risotto & thyme jus (G.MK) | €21
- Poached Darne of Wexford Salmon hollandaise sauce, au gratin potato & tomato salsa (F.MK) | €21.50
- Roasted Darne of Cajun spiced Wexford Salmon Jalapeno salsa (F) | €21.50
- Pan Seared Seabass served with chive Beurre Blanc (F.MK) | €24
- Oven Baked Pave of Cod Wrapped in Parma Ham served over a bed of creamed leeks with saffron cream sauce, au gratin potato (F.MK) | €24
- Herb Crusted Pave of Hake Dublin bay prawns, sauce Bercy (C.F.MK) | €26



### VEGETARIAN

- Roast Red Pepper, Courgette & Goats Cheese Tartlet homemade chutney, au gratin potato (G.MK) | €18.50
- Crisp Wrap of Goats Cheese with toasted pine nuts & honey (G.N.MK) | €18.50
- Thai Style Vegetarian Curry with steamed rice & poppadom (MK.G.N) | €18.50
- Macaroni & Cheese Pasta Bake roasted red peppers, fresh basil & tomato (G) | €18.50
- All main course dishes are served with your choice of an additional potato & vegetables

FOR OUR YOUNGER GUESTS WE OFFER A CHILDREN'S MENU



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*You have the option to choose a dessert or perhaps our Lord Bagenal tasting plate 3 mini desserts served on dessert plate*

### DESSERTS

Seasonal Berried Fruit Terrine (Diabetic/Coeliac/Vegetarian  
Profiteroles drizzled with a Dark Chocolate Sauce (G.MK)  
Cheesecake (Citrus, Strawberry, Raspberry or Baileys)(G.MK)  
Warm Apple & Blackberry Crumble Tartlet(G.MK.N)  
Ice Cream Tuille(G.E.MK)  
Tiramisu(G.E.MK)  
Chocolate Brownie(G.E.N.MK)  
Lemon Meringue Pie (G.E.N.MK)  
Baked Raspberry & White Chocolate Cheesecake (G.E.MK)  
Chocolate & Raspberry Truffle Gateau (G.MK)  
Warm Traditional Bread & Butter Pudding (G.E.MK)  
Homemade Apple Tart with Cream (G.MK.E)  
Warm Apple Crumble with Custard (G.MK.N)  
Sticky Toffee & Pecan Muffin (E.N.G)  
Traditional Sherry Trifle (G.MK)  
Red Berry Meringue (E.MK)  
Chocolate & Hazelnut Meringue (E.N.MK)



Dessert | €7

Lord Bagenal Dessert Tasting Plate | €7.50

Selection of Irish Cheeses & Water Biscuits (G.MK | €9

Tea or Coffee served with after dinner mints | €2.00

Petit Fours (MK.G | €1.60



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### THE GREAT OUTDOORS

Roast Shredded Rotisserie Chicken, curried coleslaw & floured bap (G.SS.E) €1500/100 guests  
Boss Hog Pig on Spit, floured baps & accompaniments (G.SS.E) | €15pp (minimum numbers 100)

**Barbeque:**

Cajun Salmon Skewers; Homemade Beef burger with grilled onion;  
BBQ Chicken Fillets; Handcrafted Sausages (F.G.SP) | €17pp (minimum numbers 50)

Hot Dogs with caramelised onion & accompaniments (G.SP) | €7pp

Bacon Baps (G) | €7pp



### EVENING BUFFET SELECTION

Selection of fresh cut sandwiches, Tea/Coffee (G.MK.E) | €6.50pp

Selection of fresh cut sandwiches, Cocktail Sausages, Tea/Coffee (G.MK.E.SP) | €9pp

Fresh cut sandwiches, Cocktail Sausages, Chicken Goujons, Tea/Coffee (G.MK.E.SP) | €11pp

Or you can choose to add.....

Pizza Slices (G) | €2.10pp

Smoked Bacon & Cheese Quiche (G.E.MK) | €2.10pp

Fish & Chip Cones (F.MK.E) | €7.50pp

Tomato & Basil Bruschetta (G.N.MK) | €1.60pp

**Allergens list**

Gluten - G | Crustaceans - C | Eggs - E | Fish - F | Molluscs - M | Soybeans - S | Peanuts - P | Nuts - N | Milk - MK  
Celery - CY | Mustard - MD | Sesame Seeds - SS | Sulphites - SP | Lupin - L



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