



**Wedding
Menu
at
Trim
Castle
Hotel**



PRE DINNER CANAPES

Black Pudding w/ Caramelised Onion, Apple & Thyme Purée

Thai Coconut Chicken Satay Skewers, Coriander & Mint Sauce

Breaded Brie Bon Bons w/ Cranberry Relish (V)

Tempura Prawns, Coriander & Mint Chili Sauce

Butterfly Tiger Prawns on Skewers w/ Chimichurri Aioli (+S)

Lemon & Thyme Chicken & Mushroom Puff Pastry Vol-au-Vents

Vegetable Spring Rolls w/ Chili Tomato Jam (V)

Oven Baked Tomato, Herb Oil, Goats Cheese Tart (V)

Smoked Salmon & Cream Cheese on Guinness Bread

Devilled Crab, Mirin, Ginger, Avocado & Apple Bruschetta

Mini Beef Wellingtons w/ Onion Confit (+S)

Melon, Prosciutto, Bocconcini Skewers

Strawberry Cheesecake Wonton Cups (V)

Lemon Shortbread Bars (V)

Rosemary & Sea Salt Chocolate Brownies (V)

Chocolate Dipped Strawberries (V)



APPETISER

Roasted Corn Fed Chicken Roulade
Prosciutto, Spinach, Roast Pimento Salsa

Caprese Salad (V)
Mozzarella, Vine Tomatoes, Basil, Balsamic Reduction

Chicken Caesar Salad
Crispy Pancetta, Croutons, Parmesan Shavings

Wild Mushroom & Chicken Filo Pastry Parcel
White Wine Velouté

Tipperary Brie, Leek & Onion Croquette (V)
Apple Puree, Roasted Cauliflower

Ryefield Goat's Cheese & Lemon Mousse (V)
Beetroot Carpaccio, Granny Smith Apple, Walnut Dressing

Salmon & Prawn Wellington
Dill & Caper Velouté

Duck Spring Roll
Plum Chutney, Bok Choy, Noodles, Lime, Mint Yogurt

Pan Seared Fish Cakes
Wasabi Aioli, Wild Rocket, Chili Jam

Prawn Cocktail
*Avocado, Lemongrass, Chili, Roast Pepper Mayonnaise, Pink Grapefruit
w/ Coriander, Lime and Crunchy Lettuce*

Tian of Crab
Couscous, Gaucamole, Baby Peashoots, Salsa Verde

Asian Confit Duck Salad
Rice Noodles, Chili, Crispy Greens, Cashew Praline, Lime & Ginger Dressing

Antipasti
*Chorizo Sausage, Serrano Ham, Herbed Olives, Sun-dried Tomato Pesto,
Marinated Artichokes, Mozzarella, Caper Berries, Dipping Oil*

Chef's Starter Plate
*Brie Croquette & Roast Cauliflower, Chicken Caesar Bruschetta,
Black Pudding & Apple Puree*



SOUP

Smoked Celeriac w/ Crispy Pancetta

Sweet Potato & Butternut Squash w/ Coconut Cream (V)

Leek & Potato, Chive Crème Fraîche (V)

Wild Mushroom, Porcini Oil (V)

Seasonal Vegetable, Herb Cream (V)

Roasted Red Pepper & Tomato, Saffron Oil (V)

Tomato & Basil (V)

SORBET

Granny Smith Apple

Champagne & Elderflower

Strawberry & Hibiscus

Raspberry & Lime

Gunpowder Gin & Blueberry

Mojito Green Tea

Lemon Curd



MAIN COURSE

Pan-Fried Corn-Fed Chicken
Butternut Squash Puree, Maple Bacon, Thyme Burgundy Jus

Roast Sirloin of Beef
Truffled Pomme Purée, Crispy Fried Onions, Port & Red Wine Jus

Roast Turkey & Slane Whiskey Glazed Ham
Goose Fat Roast Potatoes, Cranberry & Herb Stuffing, Thyme Gravy

Roast Cannon of Lamb (+S)
*Herb crust, Pomme Anna, Black Olive Purée,
Honey Roast Baby Carrots, Rosemary Jus*

Fillet of Sea Bass
*Roast Cauliflower Purée, Samphire, Brown Shrimp,
Fennel, Parsley Oil*

Fillet of Beef (+S)
Pomme Gratin, Crispy Pancetta, Red Wine & Thyme Jus

Roast Cod
Leek & Fennel Risotto, Chorizo & Saffron Oil, Crispy Leeks

Slow Roasted Pork Belly
Braised Red Cabbage, Cider Sauce, Apple Purée

Serrano Baked Monkfish (+S)
*Cauliflower Purée, Chili Lentils, Cauliflower Tempura,
Lemon Butter*

Herb Crusted Rack of Lamb (+S)
*Shallot Purée, Dauphinoise Potatoes,
Buttered Heritage Carrots, Rosemary Jus*

Fillet Of Salmon
Dauphinoise Potato, Wilted Greens, Citrus Beurre Blanc

Strudel of Five-Spice Crispy Tofu (V)
Bok Choy, Spicy Curry Oil

Tipperary Brie, Leek & Onion Croquette (V)
Apple Puree, Roasted Cauliflower



DESSERT

Apple Crumble Tart (V)
Gingerbread Ice Cream

Malteser's Cheesecake (V)
Honeycomb & Chocolate Ganache

Rhubarb & Custard Pavlova (V)
Stem Ginger Syrup

Chocolate Trifle (V)
*Chocolate & Kahlua Custard, Raspberry Brownie, Chocolate
& Almond Brownie Ice Cream*

Lemon Curd Tart (V)
Strawberry & Hibiscus Sorbet

Warm Chocolate Fondant (V)
Vanilla Creme Fraiche Ice Cream

Trim Castle Assiette (V)
*Chocolate & Raspberry Brownie, Lemon Curd Tart, Strawberry Sorbet,
White chocolate & Vanilla Cheesecake*

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€5pp: to offer an additional choice of Appetiser or Dessert.

€8pp: to offer an additional choice of Main Course.

€3pp: Canape Supplement

€6.50pp: Main Course Supplement

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(V) Vegetarian
(+S) Supplement Applies



FOR THE EVENING

Choose any three

Selection of Sandwiches including:

*Roast Chicken & Herb Stuffing
Honey Baked Ham & Boyne Valley Farmhouse Cheese
Mixed Leaf Salad*

Mini Sausage Rolls

Cocktail Sausages

Asian Spring Rolls

Crisp Potato Wedges

Satay Grilled Chicken

Chicken Goujons

French Fries

Crumbed Garlic Mushrooms

OR UPGRADE TO

Additional €6pp

Gourmet MiniBeef Burgers

Fish / Breaded Chicken & Chips in Newspaper Cones

Bacon Butties

New York-Style Hot Dogs

SUPPER CLUB TABLE

Additional €12pp

Selection of all the above menu