

Ashley Park House



WEDDING MENU

ENTREES

Warm Hoisin Duck Breast Salad
on garden leaves with pickled cucumber (11, 12)

Leek & Mushroom or Chicken & Mushroom Vol-au-vent *(1,3,9,11)*

Baked Goat's Cheese & Avocado
in a filo cup & served with basil pesto (1,8,9,11)

Goujons of Lemon Sole
served with garden salad & lemon and dill cream sauce (1,3,4,9,11)

Tian of Crab
with avocado, vine tomato salsa & rocket leaves (2,3,11)

Homemade Chicken Liver Parfait
served with redcurrant jelly, figs & sourdough (1,9,11,13)

Cahirciveen Irish Smoked Salmon
on a bed of pickled cucumber, mustard & dill dressing (4,11)

Pear and Tipperary Cashel Blue Salad
with candied walnuts (8,9,11)

Vegetarian / vegan option, please select one

Potato & Pea Pom Pom
with mango sauce (12)

Trio of Melon
served with blueberry yogurt dressing (9)

Ashley Park House Salad
with sun dried tomatoes & chickpeas (11)

Ashley Park House



SOUP OR SORBET (supplement for both)

If you wish to offer guests a choice between soup or sorbet, there is a supplement of €2pp (applied to all guests). If you wish to offer a soup course AND a sorbet course, the additional course is €5pp (applied to all guests).

Cream of Garden Vegetable (9,10,12,13)
Celeriac & Chorizo (9,10,13)
Cream of Leek & Potato (9,10,13)
Carrot & Coriander (9,10,13)
Cream of Carrot and Orange soup (9,10,13)
Tomato & Basil (9,10,13)
Wild Mushroom & Chives (9,10,13)

Mango & Passion Fruit Sorbet
Blackberry Sorbet
Gin & Tonic Sorbet
Champagne Sorbet
Lemon Sorbet

All Boulabán Farm sorbets are suitable for vegans

Ashley Park House



MAIN COURSES

Roast Irish Hereford Prime Sirloin of Beef
in a red wine jus, served with a Yorkshire pudding (1,3,9,13)

Roast Chicken Supreme
in a wholegrain mustard cream reduction (9,11)

Beef Wellington (€8 supplement)
*served with roasted vegetables, a gratin of potatoes
& a red wine jus (1,3,13)*

Roast Lamb
with garlic & rosemary jus (13)

Pan Fried Sea Bass
with garlic, lemon and chive cream (4,9,13)

Baked Salmon
with a basil pesto cream (4,8,9,13)

Baked Halibut (€5 supplement)
with Mediterranean pine nut butter (4,8,9,13)

Pan-Seared Cod
with buttered garden leeks (4,9,13)

*All served with seasonal vegetables, garlic potato gratin & creamed mashed
potatoes with spring onion (9,13)*

Vegetarian / vegan option, please select one

Creamy Mushroom Tagliatelle (1)
Gluten free option available

Vegetable Lasagna
served with dressed garden leaves (1,11,12)

Roast Vegetable & Chickpea Masala
in a coconut cream sauce (8)

Ashley Park House



DESSERTS

Pear and Almond Torte
with Boulabán Farm vanilla ice cream (1,3,8,9)

Crème Brûlée
with a sugar crust & Almond puff pastry twist (1,3,8,9)

Warm Apple & Rhubarb Crumble
with homemade Custard (1,3,8,9)

Tarte Au Citron
with fresh cream & raspberry coulis (1,3,9)

Chocolate Tiramisu (1,3,9)

Banoffee Pie Pot
with Chocolate Swirls (1,8,9)

Poached Pear
with caramel sauce, vanilla ice-cream & hazelnut Tuilles (1,3,8,9)

Vegan Banoffee Pie (silent option) (1,8)

Vegan Chocolate Cake (silent option)
with a vegan ice cream (8)

Our menus are based on a five-course meal – based on a selection of two entrees, one soup, a choice of two main courses, two desserts and tea, coffee. Vegan options and any other dietary requirements can be catered.