

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)

Organic Smoked Salmon
avocado and rocket salad, lemon and herb dressing (4,11)

Goujons of Lemon Sole
served with a lemon and caper sauce (1,3,4,9,11)

Crab and tiger Prawn Cocktail
Brandy Marie-Rose, garlic toast (1,2,3,13)

Whipped Goat's Cheese & Caramelized Beetroot
with port, toasted walnuts, toasts (1,8,9,13)

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

Vegetarian / vegan option, please select one

Vine Tomato Bruschetta
served with garlic toasted Ciabatta, basil, Extra Virgin Olive oil (1)

Trio of Melon
served with blueberry yogurt dressing (9)

Potato & Pea Pom Pom
with mango sauce (12)

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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)

Spiced Sweet Potato soup with Maple and Pecans (9,10,13)

Tomato & Basil (9,10,13)

Wild Mushroom & Chives (9,10,13)

Mango & Passion Fruit Sorbet

Champagne Sorbet

Lemon Sorbet

Gin & Tonic Sorbet

All Boulabán Farm sorbets are suitable for vegans

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MAIN COURSES

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

Chicken Supreme
stuffed with ricotta and spinach, semi dried tomato and parmesan cream (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)

Barbary Duck Breast
Barbary Duck Breast, a duck leg croquette, blackberry reduction (1,13)

Pan Fried Sea Bass
with herb lemon butter cream (4,9,13)

Salmon with Braised Fennel
served with Tomato salsa (4,9,13)

Baked Halibut (€5 supplement)
with an Asian Style Butter Sauce (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 with Truffle oil (1)
Gluten free option available

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

Roast Aubergine with Romesco Sauce (8)

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

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DESSERTS

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

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)

White Chocolate and Berry Cheesecake (1,9)

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

Chocolate Tiramisu (1,3,9)

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.