

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)

Arancini
Creamy Risotto balls with shaved parmesan, marinara sauce and pesto oil (1,8,9,10)

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

Organic Smoked Salmon
with fennel and avocado puree (4,11)

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

Whipped Goats Cheese & Caramelized Beetroot
with port, walnuts toasted ciabatta (1,8,9,13)

Tender Pulled Pork
in a grated Potato cup with sour cream, rocket and pickled salad (3,9)

Chicken & Chorizo Croquette
with a leek cream sauce (1,3,9,11)

Silent vegetarian / vegan option, please select one

Vine Tomato Bruschetta
Garlic toasted Ciabatta, basil, Extra Virgin Olive oil (1)

Trio of Melon
served with blueberry yogurt dressing (9) - vegan option available

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. The Soups can be vegan also.

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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 (1,12)

Pan Fried Sea Bass
with prawn mousse, turmeric and coconut cream (2,4,9,13)

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)*

Silent vegetarian / vegan option, please select one

Ashley Park House Risotto
*with spinach & semi dried tomatoes in a white wine cream sauce (9,13) - vegan option
available*

Vegan Vegetable Lasagna
served with dressed garden leaves & vegan cheese (1,1)

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

Roast Aubergine with Romesco Sauce (8)

Gluten = 1 Crustaceans = 2 Eggs = 3 Fish = 4 Molluscs = 5 Soybeans = 6 Peanuts = 7 Nuts = 8
Milk/dairy = 9 Celery = 10 Mustard = 11 Sesame Seeds = 12 Sulphites = 13 Lupin = 14

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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)

Chocolate Cake
with Cointreau Glaze with bourbon vanilla ice-cream & red berries (3,9)

Chocolate Pistachio Cake (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)

Silent vegan option

Vegan Chocolate Cake
with a vegan ice cream (8)

Vegan Banoffee Pie(1,8)

Our menus are based on a five-course meal – based on a selection of two starters, one soup (or a sorbet), a choice of two main courses, two desserts and tea, coffee.

Silent Vegan/Vegetarian options and any other serious dietary requirements can be catered for. Guests can inform us of their serious dietary allergies with their menu reply.