

# Wedding Menus

at the Radisson Blu Hotel & Spa, Sligo



## Dartry Menu

### Tossed Baby Cos Salad Leaves

with crisp bacon, parmesan shavings, garlic croutons, marinated cherry tomatoes & caesar dressing

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### Leek & Seasonal Potato Soup

with truffle oil

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### Baked Supreme of Chicken

stuffed with basil mousse, courgette & tomato compote & olive tapenade

OR

### Lemon Crusted Darne of Salmon

with traditional beurre blanc

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### Fruit Pavlova

with kiwi, mango, banana & orange dusted with basil sugar

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Tea / Coffee

## Rossespoint Menu

### Tossed Baby Cos Salad Leaves

with crisp bacon, parmesan shavings, garlic croutons, marinated cherry tomatoes & caesar dressing

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### Creamed Seasonal Vegetable soup

topped with chive cream.

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### Roast Prime Irish Sirloin of Beef

with yorkshire pudding, red wine jus and horseradish sauce

OR

### Lemon Crusted Darne of Salmon

with traditional beurre blanc

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### Grande Dessert Plate

profiteroles & baileys cream, passion fruit mousse in a chocolate tear drop, mandarin ice in a brandy snap basket

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Tea / Coffee

## Classiebawn Menu

### Oak Smoked Irish Salmon

marinated sun blushed tomato & rocket salad with horseradish crème fraîche

OR

### Exotic Fruit Platter

with mango, seasonal melon, kiwi, drizzled with passion fruit coulis

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### Roasted Chicken & Rosemary Soup

drizzled with roasted green pepper pesto

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### Roast Prime Irish Fillet of Beef

with green peppercorn & brandy cream, with grilled onion & herb mash

OR

### Pan Fried Fillet of Cod

tarragon and dill mash served with onion spiced tomato cream

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### Strawberries with Grand Marnier Whipped Cream

with strawberry yoghurt ice-cream

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Tea / Coffee

## Benbulbin Menu

### Smoked Chicken

with fig chutney and lambs lettuce salad, drizzled with balsamic reduction

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### Mushroom & Smoked Bacon Soup

with garlic herb crouton

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### Roast Prime Irish Sirloin of Beef

with yorkshire pudding, red wine jus and horseradish sauce

OR

### Poached Roulade of Dover Sole

with a vermouth and chive cream

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### Chocolate Coated Profiteroles

with tia maria sauce and chocolate spiral

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Tea / Coffee

## Benwisikin Menu

### Cajun Spiced Chicken

on a tossed salad, sun blushed tomatoes with pine nuts & basil pesto

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### French Onion Soup

with emmenthal croutons

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### Roast Irish Sirloin of Irish beef

thyme roasted chateau potato, with burgundy & shallot jus

OR

### Seared Darne of Warm Water Sea Bass

with tarragon crab cake served with a dill chardonnay white wine sauce

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### Grande Dessert Platter

with profiteroles filled with baileys cream, passion fruit mousse in a chocolate tear drop, mandarin ice in a brandy snap basket

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Tea / Coffee

## Glencar Menu

### Shredded Duck Confit

fresh mango & coriander hoi sin sauce

OR

### Glazed Goats Cheese

with warm organic honey, plum tomatoes, red onion marmalade & basil pesto

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### Sweet Potato & Courgette Soup

with pearls of barley

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### Iced Granny Smith sorbet

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### Roast Rack of Lamb

herb and garlic crust served with a rosemary jus.

OR

### Roast Monkfish Tail

with shallot puree & caviar cream sauce

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### Grande Dessert Plate

chocolate trellis with lemon flavored mousse, profiteroles with baileys cream, strawberry cheesecake, blueberry compote in a marbled chocolate cup

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Tea / Coffee with a Selection of Petit Fours