

Newport Package

€89

per person

Includes
half bottle of wine
for every guest

ARRIVAL RECEPTION

Sparkling Wine / Freshly Brewed Tea & Coffee / Still & Sparkling Water
Sweet and Savoury Canapes / Complimentary Candy Cart / Complimentary Live Musician

MENU

Select 2 starters, 1 soup or sorbet, 2 mains

STARTER

**Select Castletownbere
Seafood Vol-au-vent**

*Cooked in a creamy white
wine & dill sauce*

**Union Hall Tian of Crab
& Smoked Salmon**

*Baby Leaf Salad, Lemon
& Dill Crème Fraîche*

**Warm Cajun
Chicken Salad**

Coriander & Lime Vinaigrette

**Warm Clonakilty Black
Pudding Tartlet**

*Spicy Apple Jam &
Carrigaline Cheese*

MIDDLE COURSE

Market Vegetable Soup
Herb Oil

Pumpkin and Chorizo Soup
Lime Crème Fraîche

**Cream of Potato
and Leek Soup**
Crispy Leeks

Roasted Sweet Potato Soup
Crispy Sage Leaf

Champagne Sorbet
Dried Strawberries

Lemon Sorbet
Bitter Chocolate

MAIN COURSE

**Roast Sirloin of
Prime Irish Beef**

*Sea Salt and Rosemary Crust,
Yorkshire Pudding, Red Wine Jus*

8oz West Cork

Angus Fillet Steak

*28 days hung for prime tenderness.
Sautéed Wild Mushrooms,
Rioja Glaze*

**Baked Monkfish
in Serrano Ham**

Tomato Salsa, Baby Carrots

Grilled Fillets of Seabass

*Mediterranean Stuffing, Capér
Berry Salsa, Pesto Crème*

DESSERT

Signature Dessert Plate

Custom your own Dessert Plate with a choice of three from the following:

Baileys Cheesecake, Profiterole, Apple & Berry Crumble, Chocolate Brownie, Mango Mousse, Vanilla Panna Cotta, Lemon Posset

Freshly Brewed Tea or Coffee

EVENING RECEPTION

Chicken Goujons, Cocktail Sausages, Potato Wedges