

Charles Fort Package

ARRIVAL RECEPTION

Sparkling Wine / Freshly Brewed Tea & Coffee / Still & Sparkling Water
Sweet and Savoury Canapes

MENU

STARTER

Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Mushroom, Confit Tomatoes

Warm West Cork Black Pudding Tartlet

Spicy Apple Jam & Carrigaline Cheese

MIDDLE COURSE

Market Vegetable Soup

Herb Oil

MAIN COURSE

Baked Suprême of Chicken

Tarragon café au lait

Baked Fillet of Irish Salmon

Chardonnay Dill Cream, Pea Purée

DESSERT

Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble

Freshly Brewed Tea or Coffee

€79

per person

(available Jan-Apr, Oct-Dec)

Includes
half bottle of wine
for every guest

EVENING RECEPTION

Beef Sliders, Pulled Pork Baps, Vegetable Spring Rolls

Oysterhaven Package

ARRIVAL RECEPTION

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

€89

per person

Includes
half bottle of wine
for every guest

MENU

Select 2 starters, 1 soup or sorbet, 2 mains

STARTER

Chicken & Mushroom Bouchée

Creamy White Wine Sauce, Confit Tomatoes

Warm West Cork Black Pudding Tartlet

*Spicy Apple Jam &
Carrigaline Cheese*

Warm Cajun Chicken Salad

*Coriander & Lime
Vinaigrette*

Union Hall Smoked Haddock & White Truffle Fish Cake

Green Salad & Tartare Sauce

MIDDLE COURSE

Market Vegetable Soup

Herb Oil

Lemon Sorbet

Bitter Chocolate

Cream of Potato and Leek Soup

Crispy Leeks

MAIN COURSE

Roast Sirloin of Prime Irish Beef

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

Baked Suprême of Chicken

Tarragon Caf  au Lait

Grilled Fillets of Seabass

*Mediterranean Stuffing, Caper
Berry Salsa, Pesto Cr me*

Baked Fillet of Irish Salmon

*Chardonnay Dill Cream,
Pea Pur e*

DESSERT

Signature Dessert Plate

Baileys Cheesecake, Profiterole, Apple & Berry Crumble

Freshly Brewed Tea or Coffee

EVENING RECEPTION

Beef Sliders, Pulled Pork Baps, Vegetable Spring Rolls

Newport Package

€95

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

Chicken & Mushroom Bouchée

*Creamy White Wine Sauce,
Confit Tomatoes*

Smoked Salmon

*Baby Leaf Salad, Lemon
& Dill Crème Fraîche*

Warm Cajun

Chicken Salad

Coriander & Lime Vinaigrette

Warm West Cork 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*

6oz 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

Beef Sliders, Pulled Pork Baps, Vegetable Spring Rolls

Junior VIP's Package

ARRIVAL RECEPTION

Fresh Juice and Cookies

M E N U

Choose one option from each course

MAIN COURSE

Penne Pasta

Sausages and Mash

Chicken Goujons and Fries

Half Roast of the Day

DESSERT

Selection of Ice Cream

Chocolate Brownie

€17.95
per child