

DIVINE DINING...

LOUGH ERNE WEDDING MENUS



Canapé Selection

For 1 item £3.00 | For 2 items £5.50 | For 3 items £8.00 | For 4 items £10.00

Mini Prawn Cocktail with Fresh Chives & Lemon
Fresh Smoked Local Chicken with Pickled Ginger & Sesame
Polenta Tomato, Chilli & Fresh Lime Salsa Cake (v)
Pork & Cheese Pinwheel
Mini Cheese Burgers
Duck & Vegetable Spring Roll
Baby Potato with a Red Onion & Potato Salad (v)
Pencil Asparagus wrapped with Cured Ham
Boile Goats Cheese, Crispy Fine Herb Crumb (v)
Roast Beef, Horseradish & Spinach Ciabbatini
Smoked Salmon & Chive Mousse, Savoury Crispy Tart

Signature Tasters

£5.00 each

Tempura of Oysters – Red Pickled Cabbage, Lime Segment
Keenan's Smoked Salmon, Riesling Jelly
Ham Hock & Irish Stout Fritter, Deep Fried Capers
Fivemiletown Goats Cheese, Yellowman Crumb -
Pat O Doherty's Black Pudding Bon Bon
Fermanagh Chicken Liathroidi, Pickled Ginger & Spring Onions
Irish Boxtee Pancake, Apple Butter - Spring Onion (*Can be served with Smoked Toomebridge Eel*)



www.loughernerest.com

DIVINE DINING...

LOUGH ERNE WEDDING MENUS

5 Course Dinner

Based on: Starter, Soup/Sorbet, Main Course, Dessert, Petit Fours.

STARTERS

Organic Fresh Mixed Lettuce Salad
Cured Irish Bacon & Pickled Beetroot

Fresh Local Irish Smoked Salmon
Mustard Grain Cream, Crispy Capers

Home Made Chicken & Wild Mushroom Boudin
Julienne of Vegetables, Fresh Basil Cream Sauce (served Warm)

Traditional Niçoise Salad
Tomatoes, Anchovies, Black Olives, Capers, Green Beans, Tuna & Baby Quails Eggs

Warm Fivemiletown Goats Cheese
Red Onion Marmalade Tart, Toasted Pine Nuts & Basil Pesto Dressing (v)

Fresh Sweet Gala Melon & Cured Irish Ham
Fresh Rocket Salad & Champagne Syrup

Smoked Chicken Salad
Baby Gem Lettuce, Smoked Bacon, Caesar Dressing & Parmesan Shavings

Terrine of Fresh Local Seafood
Lobster, Dill Cream

Cold Thai Crab Gateau
*Pickled Beetroot, Spiced Couscous, Lemongrass, Coriander, Pickled Ginger & Thai Dressing **

Confit of Duck
*Red Onion Marmalade Tart, Coriander Lemon Grass & Chilli Dressing (served Warm) **

**£4.00 supplement per person for the Cygnature Package*

SOUPS

Cream of Vegetable Soup

Roast Red Bell Pepper & Tomato Soup

Courgette and Thyme Soup

Cream of Wild Mushroom Soup

Carrot & Orange Soup
Black Pepper Crème Fraiche

Cream of Two Celeries
Buttery Croutons

Fresh Pea & Mint Soup
Ham Hock

Fresh Broccoli & Star Anise Soup
Pernod Cream

Cream of Potato & Leek Soup

Fresh Pea & Mint Soup

Cream of Vegetable Soup

Cream of Leek & Potato Soup

SORBETS

Potcheen & Lime

Orange & Tequila

Gin & Tonic

Cranberry & Orange

Pink Grapefruit

Lemon

Cassis

DIVINE DINING...

LOUGH ERNE WEDDING MENUS

5 Course Dinner

Based on: Starter, Soup/Sorbet, Main Course, Dessert, Petit Fours.

MAIN COURSES

Pan-fried Fillet of Irish Beef* or Pan-fried Sirloin of Irish Beef

Potato Gratin, Wild Mushroom Duxelle & Turned Carrots

Choice of:

- *Green Peppercorn & Brandy Sauce*
- *Roast Gravy*
- *Roasted Onion & Rosemary Gravy*
- *Red Wine Jus*

Pan-fried Breast of Free Range Chicken

Traditional Irish Champ, Savoy Cabbage & Pat Doherty's Smoked Bacon Tarragon Cream Sauce

Honey Glazed Silver Hill Breast of Duck

Fondant Potato, Pickled Red Cabbage, Organic Honey Jus

Roast Fillet of Pork wrapped in Cured Bacon,

Potato & Chive Puree, Apple Butter, Calvados Cream

Fillet of Turbot*

Chateau Potatoes, Spinach Mousse, Chive & Mustard Grain Sauce

Fillet of Irish Glenarm Salmon

Spring Onion Mash, Leek & Fennel Puree, Lemon & Dill Sauce

Roast Cannon of Lamb

Herb & Mustard Crust, Rosemary Scented Fondant Potato, Traditional Ratatouille & Shallot Jus

Roast Fillet of Sea Bass

Traditional Potato Box Tee, Spaghetti of Vegetables, Saffron & Chive Sauce

All Served with Roasted Baby Potatoes with Rosemary & Sea Salt and Mixed Green Vegetables for all tables

**£6 supplement per person for the Cygnature Package*

** £5 Supplement for a choice of main course*

DIVINE DINING...

LOUGH ERNE WEDDING MENUS

5 Course Dinner

Based on: Starter, Soup/Sorbet, Main Course, Dessert, Petit Fours.

DESSERTS

Strawberry Cheesecake

Raspberry Sorbet & Raspberry Coulis

Coco Barry White & Dark Chocolate Delice

Chocolate Sauce & Vanilla Ice Cream

Fresh Fruit Pavlova

Red Berry Coulis & Vanilla Ice Cream

Steamed Sponge Pudding

Toffee Sauce & Yellowman Ice Cream

Baked Irish Mead Cheesecake

Mixed Berry Compote

Traditional Lemon Tart

Lemon Sorbet, Raspberry & Rosewater Syrup

Cold Raspberry & Ginger Crème Custard Crumble

Raspberry Sorbet

Grande Selection of Miniature Desserts

Chocolate Delice, Lemon Tart, Raspberry Mousse, Honeycomb Ice Cream

ADD A CHEESE COURSE

Selection of Irish Country House Cheeses with Grapes & Ditty's Home-made Crackers £11.00

or

Cheese Board £40.00 per Table

SELECTION OF PETIT FOURS

DIVINE DINING...

LOUGH ERNE WEDDING MENUS

5 Course Dinner

Based on: Starter, Soup/Sorbet, Main Course, Dessert, Petit Fours.

VEGETARIAN STARTERS

Warm Fivemiletown Goats Cheese

Red Onion Marmalade Tart, Toasted Pine Nuts, Basil Pesto dressing

Fresh Sweet Gala Melon

Fresh Rocket Salad, Champagne Syrup

Wild Mushroom Risotto

Fine Herbs, Fresh Parmesan Cheese

Salad of Sun Blushed Tomatoes

Buffalo Mozzarella, Pesto Dressing

VEGETARIAN MAIN COURSES

Vegetarian Mixed Grill

Wild Mushroom Risotto, Seasonal Vegetables, Ponte Neuf Potatoes, Wilted Spinach, Fresh Organic Egg Topped with Béarnaise Sauce

Medley of Seasonal Vegetables

Fresh Herb Cream Sauce

Roast Honey Carrot & Cumin Risotto

Parsnip Fritters

Timbale of Roast Vegetables & Cous Cous

Toasted Pine Nuts & Pickled Ginger

WEDDING AFTERS OPTIONS

Tea & Coffee, Selection of Freshly made Sandwiches and Cocktail Sausages - £7.50 per person

Add any of the below £3.00 per person

Sausage Rolls | Honey and Sesame Coated Chicken Drumsticks | Chicken Skewers | Fresh Plaice Goujons

Assorted Dim Sum, Sweet & Sour Sauce | Smoked Salmon & Cream Cheese Cornets | Cajun Chicken Goujons

SIGNATURE AFTERS

Bacon Butties - £5.50

Mini Fish & French Fries Cones - £8.00