



**KILKENNY ORMONDE
HOTEL**

LEISURE CLUB & KO SPA



WEDDING MENU SELECTOR

kilkennyormonde.com

As part of your wedding planning, we include an exclusive consultation with our Executive Chef who will guide you through the selections for your wedding celebration.

If you have chosen an Elegance Wedding you may select dishes from any of our menus. And for a Signature Wedding, you may select from either the Signature or Classic Wedding Menus.

We hope you enjoy browsing our menus.



Classic Wedding

Four Course Meal: Starter, Choice of Two Mains, Dessert, Tea Coffee and Infusions

STARTERS

Chicken and Mushroom Vol-an-Vent

Puff Pastry Filled with Poached Fillet of Chicken, Sautéed Field Mushrooms, White Wine and Scallion Cream, Watercress Salad

Tomato and Mozzarella Bruschetta

Garlic Buttered 'Blaaguette', Heirloom Tomato & Basil Tapenade, Toonsbridge Mozzarella, Basil Aioli, Herb & Cress Salad

Ormonde Caesar Salad

Baby Gem Lettuce, Sourdough Croutons, Shaved Cais Na Tíre Goats Cheese from Terryglass, Cherry Tomatoes, Cajun Chicken, House Caesar Dressing

Roast Root Vegetable Soup

Creamed Carrots, Celeriac, Parsnip & Turnip, Parsley Cream

MAINS

Slow Roast Ribeye of Watergrass Hill Beef

Yorkshire Pudding, Wild Mushroom & Madeira Sauce

Roast Shoulder of Kerry Hill Lamb

Cooked Over Sliced Potatoes, Red Wine and Rosemary Jus Homemade Mint & Redcurrant Jelly

Andarl Farm Velvet Pork

Prune Stuffing, Apple Brandy Cream Sauce Grilled Fillet of Icelandic Cod

Supreme of Glynn Valley Free Range Chicken

Apricot & Tarragon Stuffing, Tomato & Thyme Jus

DESSERTS

Forest Berry & Apple Crumble Tart

Vanilla Ice Cream

Seasonal Eton Mess

Meringue, Fruit, Cream, Toasted Almonds

Homemade Cheesecake

Flavour of Your Choice

Warm Chocolate Fudge Cake

Chocolate Sauce



Signature Wedding

Five Course Meal: Choice of Two Starters, Soup, Choice of Two Mains,
Choice of Dessert, Tea Coffee and Infusions
Extra Choices: Starters €3 Mains €5 Desserts €3

STARTERS

Howth Smoked Salmon & Greenland Prawns

Asian Greens, Mint, Coriander, Peanuts, Mango, Grated Carrot, Asian Vinaigrette

Cod and Chorizo Fishcakes

Lime and Passion Fruit Aioli. Olive and Chorizo Cake

Smoked Duck Salad

Lambs Lettuce, Orange Segments, Raspberries, Cherry Tomatoes & Wexford Strawberry Dressing

Slow Roasted Miso & Honey Belly Pork

*Clonakilty Black Pudding, Bramley Apple & Cardamom Compote,
Fennel & Cress Salad*

SOUPS

Apple, Butternut Squash & Carrot

Roast Pepper and Tomato Maple Smoked Bacon Cream

Cream of Mushroom Pancetta Float

Cream of Parsnip Dry Cured Smoked Bacon Pieces

MAINS

Grilled 9oz Ribeye of Watergrass Hill Beef

Wild Mushroom & Madeira Sauce

Roast Leg of Kerry Hill Lamb

Minted Pear & Water Chestnut Stuffing, Port and Redcurrant Jus

Fillet of Monkfish

Wrapped in Prosciutto, Mediterranean Butter Bean Casserole

Duo of Skeghanore Duck

Roast Breast of Duck, Cointreau & Chive Sauce & Spring Roll with Shredded Duck and Dried Cranberries

Lemon, Chorizo & Thyme Crusted Fillet of Scottish Salmon

Sun Dried Tomato Butter Sauce

Supreme of Glynn Valley Free Range Chicken

Apricot & Tarragon Stuffing, Tomato & Thyme Jus

DESSERTS

Warm Chocolate Lava Cake

Madagascan Vanilla Ice Cream

Orange & Passion Fruit Curd Tart

Strawberry 'Salad' with Balsamic

Raspberry & Malibu Liqueur Bakewell Tart

Tonka Bean Sauce Anglaise

Profiteroles

Salted Caramel & Bailey Sauce

Elegance Wedding

Five Course Meal: Choice of Two Starters, Choice of Soup or Sorbet,
Choice of Two Mains, Choice of Two Desserts, Tea Coffee and Infusions
Extra Choices: Starters €3 Mains €5 Desserts €3

STARTERS

Black Pudding & Baby Spinach Salad

Poached Pears, Hard Boiled Egg & Warm Bacon Dressing

Duck and Foie Gras Terrine

Green Fig Chutney, Sour Dough Crisps, Herb Micro Salad

Spatchcock Quail

Cranberry, Foie Gras & Armagnac Stuffing, Wild Mushroom

Hawthorn Wood Smoked Chicken

Gold River Leaves, Stilton, Pears, Crispy Bacon Pieces, White Balsamic Dressing

SOUPS

Guinness and Onion Soup *Porter Cheese Croute*

Cream of Cauliflower *Caramelized Onions*

Minestrone *Aged Parmesan*

Crab Bisque *Cognac & Lemon Crème Fraiche*

MAINS

7oz Fillet of Watergrass Hill Beef

Wild Mushroom & Madeira Sauce

Herb Crusted Rack of Slaney Valley Lamb

Crispy fried Baby Apples, Tomato Thyme Jus

Maple Glazed Roast Loin of Kilkenny Rose Veal

Coarse Grain Mustard Sauce, Chalk Stream Watercress

Grilled Fillet of Brill

Blue Swimmer Crab Bisque

Seared Fillet of Castletownbere Lemon Sole

Prawn & Smoked Salmon Mousse, Sorel Sauce

Supreme of Corn Fed Guinea Fowl

Spinach & Wild Rice, Wild Mushroom & Truffle Jus

DESSERTS

Chocolate Marquise

Lemon Tart with Pistachio Pastry Custard

Tiramisu

Traditional Layered Italian Dessert with Espresso Coffee & Tia Maria

Homemade Cheesecake

Flavour of Your Choice

Salted Caramel & White Chocolate Mousse

Raspberry Coulis

Pimp Your Reception

Gin Bar

From €6.90 per person
Bombay Sapphire or Gordons with
Schweppes Tonic. Served with berries
and garnishes and displayed on
a stylish table setting. Other Gins
available, prices on request.

Pimp Your Prosecco

From €6.50 per person
Prosecco station with a selection
of fruit juices and berry garnishes.
Kir Liqueur available - price on request

Late Bites Served After Midnight

Pizza Station

€13 per pizza
10" presented sliced in pizza boxes
3 varieties: Margherita, Hawaiian,
Pepperoni

Crisp Cart

Tayto sandwiches – €3 each
Served in the Residents' Bar.



Day Two Options

The Events Team would be delighted to explore ideas with you for a get together with your guests on the day after your wedding.

Couples can choose from a whole range of options in a number of different venues to suit the style of gathering you have in mind and the number of guests you'd like to cater for.

Something like a casual event in a section of Hoban Brasserie – Finger Food with some live music. Or how about an informal, indoor BBQ – a buffet style gathering with all your favourites from the BBQ starting from €18 per guest for a Classic BBQ or themed options like The Rancher from €28 or Surf & Turf from €37 per guest. A more traditional but always welcome, sit-down Celebration Lunch in our Savour Restaurant – 3 courses from €28 per person or a Celebration Dinner From €37.50 per person. Sample Menus are available on request

We can design an event to suit the atmosphere you'd like to create as well as your budget; with menus starting From €13.50 per person for Finger Food. Maybe you have an idea or something else in mind – our Executive Chef is always happy to discuss and to propose different ideas to you. Simply let one of the Events Team know and we'd be happy to arrange a consultation for you.

Many of these ideas work very well as an alternative to a pre wedding gathering also. Feel free to chat to us about your plans for the day before and the day after your wedding celebration. We'd be delighted to help.

