



**KILKENNY
ORMONDE**
HOTEL



WEDDING MENU SELECTOR
kilkennyormonde.com

*So that you can personalise
your own celebration menu, we
offer a selection for each course
for you to choose from...*



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

ORMONDE CAESAR SALAD

A Very Special, Local, Caesar Salad: Riversfield Farm Baby Gem Lettuce & Cherry Tomatoes, Sourdough Croutons, Shaved Cáis Na Tíre Goats Cheese From Terryglass, Spiced Chicken, House Caesar Dressing

GOATS CHEESE TART

Swiss Cheese, Apple and Walnut Riversfield Farm Leaves and Garden Produce, Sundried Tomato & Chervil Vinaigrette

ROAST ROOT VEGETABLE SOUP

Creamed Carrots, Celeriac, Parsnip & Turnip, Parsley Cream

Mains

SLOW ROAST SIRLOIN OF WATERGRASS HILL BEEF

Wild Mushroom Cognac Pepper Sauce

ROAST SHOULDER OF KERRY HILL LAMB

Mint, Pear and Water Chestnut Stuffing, Red Wine and Rosemary Jus Homemade Mint & Redcurrant Jelly

ANDARL FARM VELVET PORK

Prune Stuffing, Apple Brandy Cream Sauce

GRILLED FILLET OF NORTH SEA COD

Roast Red Pepper & Caper Sauce

SUPREME OF GLYNN VALLEY FREE RANGE CHICKEN

Apricot & Toasted Pumpkin Seed Stuffing, Natural Jus

Desserts

FOREST BERRY & APPLE CRUMBLE TART

Vanilla Ice Cream

SEASONAL ETON MESS

Meringue, Fruit, Cream, Toasted Almonds

HOMEMADE CHEESECAKE

Flavour of Your Choice

CHOCOLATE BROWNIE

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 €4 Mains €6 Desserts €4. Anything on the Classic menu plus:

Starters

SMOKED SALMON & GREENLAND PRAWNS

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

COD AND PRAWN FISHCAKES

Lime and Passion Fruit Aioli. Olive and Chorizo Cake

SMOKED CHICKEN SALAD

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

SLOW ROASTED MISO & HONEY BELLY PORK

Clonakilty Black Pudding, Bramley Apple & Cardamom Compote

BLACK PUDDING & BABY SPINACH SALAD

Poached Pears, Hard Boiled Egg & Warm Bacon Dressing

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

ROAST SIRLOIN OF WATERGRASS HILL BEEF

Wild Mushroom Cognac Pepper Sauce

SLOW BRAISED BARROW VALLEY LAMB SHANK

Port and Redcurrant Jus, Homemade Mint & Redcurrant Jelly

FILLETS OF SEA BASS

Crayfish & Chorizo Jambalaya

DUO OF SCOTTISH SALMON & ICELANDIC COD

Lemon, Chorizo & Thyme Crust, Roast Red Pepper and Caper Sauce

SUPREME OF GLYNN VALLEY FREE RANGE CHICKEN

Wild Mushroom, Sundried Tomato and Parmesan, Tomato & Thyme Jus

ROASTED CROWN OF BRONZE IRISH TURKEY & HONEY

Glazed Limerick Ham. Your Choice of Stuffing, Roast 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 Custard

DOUBLE CREAM FILLED 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 €4 Mains €6 Desserts €4.
Anything on the Classic & Signature menus plus:

Starters

DUCK LIVER MOUSSE

Fig Chutney, Cornichon, Sour Dough Crisps, Herb Micro Salad

SPATCHCOCK QUAIL

Cranberry, Foie Gras & Armagnac Stuffing, Wild Mushroom Sauce

HAWTHORN WOOD SMOKED CHICKEN

*Riversfield Farm Leaves, Cashel Blue, Pears, Crispy Bacon Pieces,
White Balsamic Dressing*

PLUM AND YUZU GLAZED CONFIT LEG OF HILL DUCK

Asian Salad and Dressing

Soups

Guinness and Onion Soup Guinness Cheese Croute
Cream of Cauliflower Crispy Caramelized Onions & Wild Garlic Oil
Minestrone Aged Parmesan
Crayfish Bisque, Truffle Crème Fraiche
Seafood Chowder, Puff Pastry Fennel Seed Float

Mains

ROAST RIBEYE OF WATERGRASS HILL BEEF

Wild Mushroom Cognac Pepper Sauce

HERB CRUSTED RACK OF BARROW VALLEY LAMB

Crispy fried Baby Apples, Tomato Thyme Jus

MAPLE GLAZED ROAST LOIN OF KILKENNY ROSE VEAL

Coarse Grain Mustard Sauce, Chalk Stream Watercress

SEARED FILLET OF CASTLETOWNBERE PLAICE

*Prawn and Mussel Fragola, Bavarian Spec Bacon Tranche of Greenland
Halibut, Dauphinoise Potato, Blue Swimmer Crab Bisque*

ROAST HALF DUCK

North African Cous Cous, Tamarind Sauce

SUPREME OF CORN FED GUINEA FOWL OR FREE-RANGE CHICKEN

Black Pudding and Rosemary Stuffing, 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*

THE 'ULTIMATE' MINI DESSERT SELECTION

