

Appetisers

Additional Starter €2.50pp

- **Chicken Piri Piri Salad**

Piri Piri spiced chicken, mixed leaves, red onion, sliced pear, cherry tomato, lightly spiced dressing and sweet potato strings
(contains 1-wheat,3,7,10,12)

- **Chili Lime Chicken Salad with Mango**

Tossed with mixed leaves salad, baby tomato, cucumber, pomegranate, peanut, crispy wonton, red onion with a chili-lime dressing
(contains 1-wheat,5,6,8-peanut,10,11,12)

- **Wild Mushroom & Chicken Bouchées**

Creamy mushroom & poached chicken mixture filled in a crispy golden puff pastry drizzled with pesto and with micro greens
(contains 1-wheat,3,7,9,12)

- **Golden fried Salmon Fish Cake GF**

With Siracha chili mayo, lumpfish roe served in a horizon farm leaf salad
(contains 2,3,4,7,9,10,11,12)

- **Red Beet & Gin Cured Salmon**

With sourdough, baby leaves, capers, and drizzled with smoked crème fraiche
(contains 1-wheat,4,7,12)

- **Seasonal Melon**

Wrapped with dry aged Parma ham, balsamic glazed vinegar, basil and sprinkled with toasted almond flakes
(contains 8-almonds,12)

- **Filo Wrapped Baked Brie**

With red berry coulis & crushed pistachio
(contains 1-wheat,7,8-pistachio,12)

- **Tomato and Goat cheese Bruschetta**

With tossed garden leaves and balsamic reduction
(contains 1-wheat, 3,7,10,12)

- **Heirloom Caprese Salad**

With traditional Italian buffalo mozzarella, cherry Tomato, basil pesto, micro greens and drizzled with balsamic glazed vinegar
(contains (7,8,12)

- **Asian Style Confit Duck Spring Roll**

With pickled vegetables, Asian garden salad, drizzled with sweet chili & lemon dressing
(contains (1 wheat, 5,9,6,7,9,11,12)

Soups or Sorbets

Soups

- Cream of Honey Roasted Vegetable & Lemon Thyme Soup
(contains 7,9,12)
- Cream of Potato & Leek Soup
(contains 7,9,12)
- Creamy Slow Roasted Tomato & Pepper Soup with Basil
(contains 7,9,10)
- Creamy Chicken & Corn Soup, with scallions
(contains 7,9,12,13) (Sup. €1pp)
- Creamy Sweet Potato Soup, with bacon bits
(contains 7,9,12)
- Clear Chicken & Vegetable Broth, with chives
(contains 3,6,9,12) (Sup. €1.50pp)
- Creamy Mixed Forest Mushroom Soup, with a truffle parmesan cream
(contains 6,7,9,12)
- Cream Of Cauliflower & Blue Cheese Soup, with croutons
(contains 1-wheet, 7,9,12)

Sorbets

- Passion Fruit Sorbet
- Strawberry Sorbet with Prosecco *(contains 12)*
- Tullamore DEW Sorbet *(contains 12)*

Mains

- **Roast Turkey Breast with Honey & Mustard Glazed Ham**

Apple & fresh sage stuffing, roast vegetables and creamed potato

(contains 1-wheat,6,7,9,10,12)

- **Herb Infused Featherblade of Beef**

Overnight slow cooked beef Featherblade with seasonal vegetables and creamed potato

(contains,6,7,9,10,12)

- **Supreme of Chicken**

With gratin potato, corn puree, plum tomatoes, butter tossed young vegetables in a marsala wine jus

(contains 1-wheat,6,7,9,12)

- **Slow Roasted 24 Day Matured Striploin of Beef**

Chateau potato, mélange of vegetable, crispy onion in a Tullamore Dew jus **(sup. €4.00pp)**

(contains 6,7,9,10,12)

- **Slow Cooked Braised Lamb Shank**

Served with creamed potato, butter tossed vegetables, plum tomato vine, crispy fried onions in a red wine jus **(sup. €4.50pp)**

(contains 6,7,9,10,12)

- **Bacon Wrapped Chicken Fillet**

Fresh herb cream cheese, seasonal vegetables and roast potato

(contains 6,7,9,10,12)

- **Baked Fillet of Salmon**

Grilled asparagus and lime, tomato confit, with cream potato

(contains 4,7,9,12)

- **Fresh fillet of Cod Fish**

With herb & grain mustard crust, scallion champ, baby vegetables, plum tomato in a saffron beurre blanc

(contains 4,7,9,12)

- **Grilled Fillet of Seabass**

With celeriac puree, crunchy leeks, crushed potato, mélange of vegetables in a herb beurre blanc

(sup. €4.00pp)

(contains 4,7,9,12)

- **Authentic Vegetable Chickpea Curry**

With basmati rice & naan bread

(contains 1-wheat,8-cashew,12)

- **Sweet and Sour Vegetable**

With basmati rice

(contains 1-wheat,2,6,9,11,12)

- **Moroccan Vegetable stew**

With mint & golden raisin cous-cous

(contains 1-corn,9,12)

- **Tortellini of Spinach & Cream Cheese Pesto**

Served with seared vegetables and tomato confit

(contains 1-wheat,3,6,7,9,12)

Dessert

- **Chocolate Velvet Mousse Dome**

Silky chocolate mousse, drizzled with caramel sauce
(contains 3,7)

- **Forest Berries Cheesecake**

With homemade berry compote and fresh forest berries
(contains 1,3,7,12)

- **Panna Cotta - Vanilla or Mango**

With raspberry coulis and seasonal berries
(contains 7)

- **Seasonal Fruit Pavlova**

Duo of sauces & vanilla cream
(contains 3,7)

- **Passionfruit Tartlet**

Served with fresh cream
(contains 1-wheat,3,7,12)

- **Baileys Tiramisu**

Cappuccino crunchy tuile, white chocolate sauce
(contains 1-wheat, 3,7,12)

- **Salted caramel Cheesecake**

Honeycomb Crunch & Toffee Sauce *(contains 1-wheat, 3,7,12)*

- **Summer Berry Gateaux**

With fresh homemade berry compote *(contains 1-wheat, 3,7,12)*

Tullamore Court Hotel Assiette of Desserts

*(Choice of three) -
€2.50 for extra choice.*

- **Chocolate Fudge Cake**
(contains 1-wheat, 3,7,8)
- **Strawberry Shortbread**
(contains 1-wheat, 3,7,)
- **Ferrero Rocher Cheesecake**
(contains 1-wheat, 3,7,8,12)
- **Lemon Meringue Tartlet**
(contains 1-wheat, 3,7)
- **Maltesers Cheesecake**
(contains 1-wheat, 3,7)
- **Baileys Tiramisu** **(contains 1-wheat, 3,7,12)**
- **Passion Fruit Tartlet**
(contains 1-wheat, 3,7,12)

Evening Food

Options

Chose according to your
Package

- Golden Fried Chicken Tenders
- BBQ chicken wings
- Tandoori Chicken skewers
- Plain cocktail sausages
- Sesame & honey glazed cocktail sausages
- Garlic mushrooms
- Potato wedges
- Mini veg spring rolls
- Homemade onion rings
- Finger Sandwiches & Wraps

Kids Menu

Vegetable Soup

Assiette of Honeydew & Watermelon

Breaded Chicken Goujons Served
with Homemade Chips

Irish Pork Sausages
Served with Homemade Chips or
Mashed Potato

Penne Pasta
Served with a Tomato & Herb Sauce

Selection of Homemade Ice Cream
Fresh Fruit Salad With Fresh Cream
or Ice Cream

***This menu is available to Children
between the ages of 3-12 years.
(Children under 3 years
complimentary)**

Additional Add ons

Additional Starter €2.50pp

Additional Main Course €4.00Pp

Additional Dessert €2.50 Pp

Arrival Drinks Options

- Mulled Wine - €6.50pp
- Sparkling Wine Reception - €5pp
- Signature Cocktail - €8.75pp
- Tullamore DEW & Cloudy Apple - €6.50pp
- Gin & Tonic - €9.25pp
- Bottled Beer - €6.30pp bottle

Wedding Meal

- Bubbly Toast – €6.25pp
- Champagne Toast - €9.50pp
- Additional Glass of Wine €5.25pp

Arrival Food Options

- Mini Scones & Preserves, Fresh Cream - €2pp
 - Homemade Cookies €2pp
 - Carving Station - €300 based on 120 guests
- Additional guests €2.50pp
- Finger Sandwiches & Wraps - €6pp

Evening food:

Tayto Sandwiches €4.50pp

Cold Canapés

- **Smoked Salmon**

On Brown Soda Bread, Lime Cream Cheese and Pickled Red Onion

- **Prawn Cocktail Tartlet,**
Orange Marie Rose Dressing

- **Goats cheese and Roast Vegetable Tartlet**

- **Classic Tomato and Irish Buffalo Mozzarella Bruschetta**

- **Chicken Liver Parfait.**
Blackcurrant Gel

Hot Canapés

- **Prawn tempura**

- **Wild mushroom tartlet**

- **Mini mushroom and chicken pie**
Fresh cod fillet finger

*(€ 7.50 pp) for selection of three
Or (€ 9.50 pp) for select of four.*

Day 2 Celebrations

FAREWELL REFRESHMENTS

Before your guests depart why not have a cuppa with them to share stories of your special day.

Tea/Coffee and Scones €6.50pp

Wedding Cake can also be served

(Location to be advised based on availability)

DAY 2 BUFFET

Why not continue the celebrations in to Day 2 here at The Tullamore Court Hotel.

With options to suit all your requirements and budget it's a non-stop party :

BBQ €35.00pp

Hot Buffet €35.00pp (3 Salads, 2 Main, Dessert plus T & C)

Wedding Finger Food from €19.95pp (6 items) or €22.95pp (8 items)

(Location to be advised based on availability)

DAY 2 - DINNER 1PM-5PM

Celebration Menu

3 Course meal plus Tea & Coffee €36.50pp

Wedding Cake can also be served

(Location to be advised based on availability)