



Rock, Royalty & Romance

Wedding Package Menu

The Warm Up

Crumbled Boyne Valley Goats Cheese Salad

Tossed Mixed Organic Leaves, Toasted Hazelnuts, Cherry Tomatoes & Clementine Dressing

Castle Caesar Salad

Ciabatta Croutons, Toasted Pine Nuts & Shaved Parmesan with Smoked Organic Chicken Breast

Chicken Liver Paté

Served with Organic Green Leaves on Sourdough Toast

Boyne Valley Farmhouse Goats Cheese Puff

With Fig & Caramelised Onion

Caramelised Leek and Pea Soup

With Sourdough Croutons



The Headliner

Prime Sirloin of Organic Rock Farm* Irish Angus Beef

Roasted with Herbes de Provence & served with Traditional Roast Gravy & Yorkshire Pudding

Chargrilled Fillet of Organic Rock Farm* Irish Angus Beef

Sautéed Onions & Wild Mushroom with a Brandy Cream Peppercorn Sauce

(Supplement €12)

Confit of Organic Chicken Supreme

Served with Creamy Gratin Potato & Slane Whiskey Peppercorn Sauce

Oven Baked Salmon

Creamy Gratin Potato & Pesto Cream Sauce

Fillet of Sea Bass

Presented with Lime, Shallot & Champagne Cream

(Supplement €8)

Rack of Organic Lamb

Wholegrain Mustard Mash & Honey Ginger Gravy

Mushroom Wellington

Served with Spinach & Blue Cheese Sauce (v)

or

with Vegan Creamed Spinach (v)



The Finale

Local Apple Crumble

Served with Crème Anglaise

Traditional Plum Pudding

With Slane Irish Whiskey Ice Cream

Meringue

Lemon Curd, Fresh Berries, Fresh Cream

Chocolate & Hazelnut Tart

Served with Hazelnut Praline Ice Cream

French-Style Glazed Lemon Tart

Crystallised Lemon & Chocolate-Dipped Strawberry

Selection of Sorbets & Ice Creams

Freshly Brewed Tea and Coffee

The Encore

Optional Cheese Course, €15 per guest

Selection of 3 premium cheeses sourced from Sheridan's Cheesemongers.

Style + Variety of cheeses will reflect guest preferences.

Served with local Honey, Homemade chutneys, and Rye Crackers



* We use organic beef from Rock Farm on Slane Castle Estate when available
All desserts are made in house