



Rock, Royalty & Romance

Wedding Package Menu

The Warm Up

Castle Caesar Salad

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

Chicken Liver Paté

Served with Brioche & Blackcurrant Jam

Boyne Valley Farmhouse Goats Cheese Puff

With Fig & Caramelised Onion

Roasted Tomato & Red Pepper Soup

With Fresh Cream & Basil



The Headliner

Prime Sirloin of Organic Rock Farm* Irish Beef

Traditional Roast Beef with Creamy Mashed Potato, a rich Gravy & Yorkshire Pudding

Chargrilled Fillet of Organic Rock Farm* Irish Beef

Sautéed Onions & Wild Mushroom with a Slane Whiskey Peppercorn Sauce

(Supplement €12)

Confit of Organic Chicken Supreme

Served with a creamy Mushroom Sauce, Gratin Potato & Roasted Shallots

Oven Baked Darn of Salmon

Creamy Gratin Potato, Pesto Cream Sauce & Scorched Lemon

Fillet of Sea Bass

With Gratin Potato & Champagne Cream Sauce

(Supplement €8)

Rack of Organic Lamb

Wholegrain Mustard Mash, Roasted Baby Carrots & Red Wine Jus

Mushroom Wellington

Served with Vegan Creamed Spinach (v)



The Finale

Local Apple Crumble

Served with Crème Anglaise and Vanilla Ice Cream

Meringue

Lemon Curd, Fresh Berries and Vanilla Ice Cream

Chocolate & Hazelnut Tart

Served with Hazelnut Ice Cream

French-Style Glazed Lemon Tart

Crystallised Lemon & Chocolate-Dipped Strawberry and Vanilla Ice Cream

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