



Rock, Royalty & Romance

Wedding Package Menu

The Warm Up

Castle Caesar Salad

Ciabatta Croutons, Toasted Pine Nuts & Shaved Parmesan w/ Smoked Organic Chicken Breast *1,3,4,7,8,10*

Chicken Liver Paté

Served with Brioche & Blackcurrant Jam *1,3,7*

Boyne Valley Farmhouse Goats Cheese Puff

With Beetroot & Caramelised Onion *1,3,7*

Roasted Tomato & Red Pepper Soup

With Fresh Cream & Basil *7*



The Headliner

Prime Sirloin of Organic Rock Farm* Irish Beef

Creamy Mashed Potato, a rich Gravy & Yorkshire Pudding 1,3,7,12

Chargrilled Fillet of Organic Rock Farm* Irish Beef

Sautéed Onions & Wild Mushroom with a Slane Whiskey Peppercorn Sauce 7,12

(Supplement €12)

Chicken Supreme

Served with a Creamy Mushroom Sauce, Gratin Potato & Roasted Shallots 7,12

Oven Baked Darne of Salmon

Creamy Gratin Potato, Pesto Cream Sauce & Scorched Lemon 7,8

Fillet of Sea Bass

With Gratin Potato, Roasted Fennel & Champagne Cream Sauce 4,7,12

(Supplement €8)

Rack of Organic Lamb

Wholegrain Mustard Mash, Roasted Baby Carrots & Red Wine Jus 7,12

(Supplement €6)

Mushroom Wellington

Served with Creamed Spinach (v) 1,7



The Finale

Local Apple Crumble

Served with Crème Anglaise and Vanilla Ice Cream 1,3,7

Meringue

Lemon Curd, Fresh Berries and Vanilla Ice Cream 1,3,7

Chocolate Souffle

White Chocolate Sauce, Pistachio Crumble & Slane Whiskey Cream 1,3,7,8

French-Style Glazed Lemon Tart

Chocolate-Dipped Strawberry and Vanilla Ice Cream 1,3,7

Selection of Sorbets & Ice Creams

Menu Selection

To ensure a smooth and seamless dinner service:

Starter: One selection for all guests

Main Course: Choose two main course options for your guests to select from. All vegetarian guests must have the same vegetarian main course

Dessert: One selection for all guests

Dietary requirements and suitable alternatives can be accommodated where required

Following your booking, your menu selection form will be provided through your wedding planning portal for your guests' main course selection. Please return your completed selections to SCL at least two weeks before your wedding day, this helps us minimise food waste and ensure a smooth and seamless dining experience for you and your guests

* We use organic beef from Rock Farm on Slane Castle Estate when available

*All desserts are hand made in house