Deer Park Hotel

Golf & Spa

Wedding & Banqueting Menus 2009

Starters

Fresh Melon. Selection of seasonal melon with honey & créme fraiche accompanied by a raspberry reduction. €7.00

Monkfish Terrine served with balsamic dressed leafs accompanied by an orange & fennel confit. €7.99

Classic Caeser Salad. Crisp romaine lettuce, lardons of bacon and croutons tossed in a creamy caesar dressing topped with parmesan shavings. €5.50

With Smoked Chicked €7.50

Bollie of Goats Cheese Tartlet topped with basil & pine nut crust set on Italian dressed salad. €6.95

Crab Cakes. Fresh crab & smoked haddock coated in an oatmeal crumb served with rocket salad and saffron aioli. €9.50

Crispy Duck Spring Rolls. Slivers of duck with Asian style vegetables, wrapped in filo pastry set on a blood orange salad drizzled with a honey & sesame sauce. €7.95

Chicken Vol au Vent. Tender Strips of chicken & shitake mushrooms bound in a creamy white wine sauce. €7.50

Terraine of Wild Irish Venison. Served on mizuno & red chard accompanied by a red currant & wild pear compote. €8.95

Smoked Salmon. Rosette's of smoked salmon on buckwheat blinis with roast red pepper and cream cheese accompanied by a baby caper & red onion salad. €9.50

Soups

Cream of vegetable soup, topped with fresh herbs and croutons

Creamy Howth seafood chowder, with fresh dill and croutons

Lightly curried apple and roast parsnip soup with rosemary croutons.

Cream of wild mushroom and fresh tarragon soup

Cream of leek and potato soup, topped with garlic croutons.

Cream of carrot and coconut soup

Roast tomato and basil soup

All soups €5.50

Sorbets

Selection of Champagne, Lemon, Orange, Tropical. (All dressed with freesh strawberries and mint.) €4.00

Main Courses

Roast Beef. Prime roast rib of irish angus beef served with carmelised red onion, crisp Yorkshire pudding accompanied by a classic bordelaise sauce. €25.95

Monkfish. Speared monkfish wrapped in parma ham and oven baked, set on a bed of saffron risotto, accompanied by a red wine butter sauce. €24.95

Turkey and Ham. Roast Crown of turkey & honey baked ham with cranberry & apricot stuffing, accompanied by a red wine jus. €23.50

Sirloin Beef. Cognac scorched sirloin in a black pepper & rosemary crust, served with chive mash, accompanied by a mustard & thyme sauce. €26.00

Rack of Lamb. Roast rack of Wicklow lamb capped with a mint and walnut crust, accompanied by a garlic & red wine sauce. Price on booking

Loin of Lamb. Seared loin of lamb served with fried baby potatoes, roast garlic & vine ripened tomatoes, accompanied by a honey & mint jus. €23.00

Barbary Duck. Panfried breast of barbery duck served gratin potatoes & green beans, wrapped in pancetta, accompanied with a lemongrass & ginger sauce €22.00

Roast Loin Pork. Roast loin of port served with Shallots & apple mash, accompanied by wholegrain mustard & cider sabayon. €21.00

Roast Poussin. Whole roast poussin served with mixed bean cassoulett and croquette potatoes, accompanied by a shallot & chardonnay sauce, drizzled with truffle oil. €21.50

Fresh Salmon. Grilled darne of atlantic salmon topped with a red pepper & chive crust, served with a warm potato salad and creamed leeks. €22.00

Desserts

Homemade apple & cinanamon crumble served with a vanilla créme anglais

Bailey's & malteaser cheesecake

Chocolate & lemongrass mousse served with an orange caramel sauce

Profiterole Pyramid drenched in a duo of chocolate sauce

Fresh Meringue Nest filled with fresh cream and fruit drizzled with a strawberry & mint sauce

All desserts €6.00

Tea or freshly ground Coffee €2.00

House Wines

White	Bottle
Moreau Chardonnay	€18.50
Torreon Sauvignon Blanc	€19.50
Rosemount Chardonnay	€19.00
Trebbiano Rubicano	€18.00
Red	
Moreau Merlot	€18.50
Torreon Merlot	€19.00
Rosemount Shiraz	€19.00
Barbera D'Asti	€19.00
Champagne and Sparkling Wines	
Wolf Blass Sparkling	€25.00
Moet & Chandon N.V.	€60.00

A full wine list is available on request.

Please do not hesitate to enquire if you have any requests or requirements not detailed above

Corkage

75cl Wines €10.00 per bottle

Sparkling Wines and Champagne €15.00 per bottle