

Diamond Package

€100 per person

Minimum 50 guests

Below is a sample menu for a 10 course wedding dinner.

Our chefs will be delighted to create bespoke options to suit your requirements.

- ◆ Roast Beetroot Salad with Pickled Beetroot, Goat's Cheese Cream and Truffle Oil
- ◆ Smoked Garlic and Potato Soup with Mushroom
- ◆ Roast Pumpkin and Sage Ravioli with Amaretto Biscuit and Brown Butter Sauce
- ◆ Champagne Sorbet
- ◆ Roast Breast of Duck, with Spiced Cabbage, Orange and Star Anise
- ◆ Roast Scallops served with Lemon, Thyme and Pearl Barley
- ◆ Beef Wellington with Carrot and Cumin, Beef Reduction
- ◆ Selection Plate of 3 Desserts
- ◆ Selection Plate of Cheese
- ◆ Freshly Brewed Tea and Coffee

Our experienced team would be delighted to advise on complementing wines and champagnes to match your course selections.



THE RED DOOR
COUNTRY HOUSE • BAR • RESTAURANT

Wedding Packages

Please find enclosed details of the prices and menu selections for our *Ruby, Sapphire and Diamond* wedding packages.

All prices are inclusive of current VAT rate.

All prices are for the number of courses and options stated per package. Please note, a reduction in courses or options will not reduce the advertised price.



Sapphire Package

€60 per person

Menu items marked with an asterix* are not available with this package option.

- ◆ Choice of 2 starters
- ◆ 1 soup
- ◆ Choice of 3 main courses including one vegetarian option
- ◆ Selection plate of 3 desserts
- ◆ Tea and coffee

Starters

- ◆ Smoked Chicken Caesar Salad
- ◆ The Red Door Fishcakes, Lemon, Baby Salad
- ◆ Crispy Stuffed Mushrooms, Garlic Mayonnaise, Baby Salad
- ◆ Goats Cheese Tartlet, Red Onion Marmalade, Balsamic Reduction
- ◆ Smoked Chicken and Mushroom Pie
- ◆ Duo of Melon, Mint Syrup, Fruit Coulis
- ◆ Chicken Liver Parfait, Apricot Chutney, Toasted Sourdough Bread *
- ◆ Duck Leg Confit, Cucumber, Green Onion Salad, Oriental Sauce *
- ◆ Crispy Prawn Wontons, Pineapple Chutney, Dipping Sauce *
- ◆ Panfried Scallops, Chorizo, Thyme Risotto *
- ◆ The Red Door Ravioli, Tomato Coulis *
- ◆ Smoked Salmon, Boxy Potato, Cream Cheese and Chive *
- ◆ Pork Belly, Apple and Black Pudding Fritter *
- ◆ Cauliflower and Goats Cheese Cake, Beetroot Sauce *
- ◆ Poached Egg and Bacon Salad, Hollandaise Sauce *
- ◆ Grilled Mackerel *

Ruby Package

€70 per person

- ◆ Choice of any 2 starters
- ◆ 1 soup
- ◆ 1 sorbet
- ◆ Choice of any 3 main courses including one vegetarian option
- ◆ Selection plate of 5 desserts
- ◆ Tea and coffee

Soups

- ◆ Carrot and Coriander
- ◆ Cream of Seasonal Vegetable
- ◆ Tomato and Pesto
- ◆ Leek and Potato
- ◆ Smoked Chicken and Mushroom
- ◆ Pea and Smoked Bacon
- ◆ Potato and Smoked Garlic
- ◆ Chicken and Sweetcorn
- ◆ Tomato and Roast Pepper
- ◆ Smoked Chicken
- ◆ Seafood Chowder *

Sorbets

- ◆ Champagne *
- ◆ Pineapple and Mint *
- ◆ Passion Fruit *
- ◆ Tropical Orange and Citrus *

Mains

- ◆ Roast Beef, Chasseur Sauce, Yorkshire Pudding
- ◆ Roast Turkey and Honey Glazed Ham, Sage and Sausage Meat Stuffing, Roast Gravy
- ◆ Supreme of Irish Chicken stuffed with Wild Mushrooms, Chestnut Cream
- ◆ Loin of Bacon, Boxy Potato, Mustard and Whiskey Sauce
- ◆ Baked Salmon Fillet, Crispy Skin, Fennel Confit, Lemon, Thyme Hollandaise
- ◆ The Red Door Fish Cakes, Green Bean and Sun Blushed Tomato Salad, Tartar Sauce
- ◆ Breaded Greencastle Haddock, Mushy Peas, Lemon
- ◆ (V) Herb Crusted Goats Cheese Tartlet, Red Onion Compote, Tomato Sauce
- ◆ (V) Pumpkin and Amaretto Ravioli, Brown Butter Sauce
- ◆ (V) Wild Mushroom Risotto, Chestnuts, Parmesan, White Truffle Oil
- ◆ (V) Stuffed Courgettes, Red Pepper Stew, Tomato and Basil
- ◆ Roast Loin of Pork stuffed with Black Pudding, Pork Shoulder Confit, Apple Sauce
- ◆ Slow Braised Beef, Colcannon Mash, Guinness Gravy
- ◆ Panfried Seabass, Basil, Black Olive, Tomato Sauce
- ◆ Rack of Irish Lamb, Thyme Jus *
- ◆ Five Spiced Duck Breast, Spiced Red Cabbage, Honey and Red Wine Jus *
- ◆ Sirloin Steak, Baked Mushrooms, French Fried Onions, Cream of Mushroom Sauce *
- ◆ Fillet of Beef Wellington, Buttered Spinach *
- ◆ Panfried Hake, Lightly Curried, Mussel Cream, Chorizo *
- ◆ Fillets of John Dory, Creamed Leeks, Vanilla Cream Sauce *
- ◆ Monkfish, wrapped in Parma Ham, with Tomato and Red Pepper Stew *

All mains are served with selection of fresh garden vegetables and potatoes.