

# THE RED DOOR COUNTRY HOUSE



## *Wedding Packages*

Please find enclosed details of the prices and menu selections for our *Sapphire, Ruby, Diamond* and *Champagne* wedding packages. All dishes and accompaniments can be adapted to suit couples' preferences.

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.

All prices apply to weddings booked before 31st December 2020.

This price list replaces all previous publications.



## *Sapphire Package*

**€70 per person**

Menu items marked (S) are available with this package option.

- ◆ 1 starter
- ◆ 1 soup
- ◆ Choice of 2 main courses (plus vegetarian option)
- ◆ Duo of desserts
- ◆ Tea and coffee

## *Ruby Package*

**€80 per person**

Menu items marked (S) and (R) are available with this package option.

- ◆ Choice of 2 starters
- ◆ 1 soup
- ◆ Sorbet
- ◆ Choice of 3 main courses (plus vegetarian option)
- ◆ Trio of desserts
- ◆ Tea and coffee

## *Diamond Package*

**€90 per person**

All menu items, (S), (R) and (D) are available with this package.

- ◆ Glass of bubbly
- ◆ Canapés reception
- ◆ Choice of 3 starters
- ◆ 1 soup
- ◆ Sorbet
- ◆ Choice of 3 main courses (plus vegetarian option)
- ◆ Trio of desserts
- ◆ Tea and coffee

## *Champagne Package*

**€99 per person**

All menu items, (S), (R) and (D) are available with this package.

- ◆ Glass of champagne
- ◆ Canapés reception
- ◆ Glass of Wine
- ◆ Choice of 3 starters
- ◆ 1 soup
- ◆ Sorbet
- ◆ Choice of 3 main courses (plus vegetarian option)
- ◆ Trio of desserts
- ◆ Tea and coffee
- ◆ Deluxe evening buffet

## Starters

- ◆ Seafood Selection - Kataifi Prawn, Fishcake, Scallops (D)
- ◆ Pan Fried Scallops, Cauliflower Puree, Black Pudding (D)
- ◆ Crispy Katifi Prawns, Sweet Chilli Dipping Sauce (D)
- ◆ Warm Confit Duck Salad (D)
- ◆ Smoked Salmon, Boxy Potato, Cream Cheese and Chive (R)
- ◆ Prawn Cocktail, Marie Rose Sauce (R)
- ◆ Crispy breaded Egg and Bacon Salad, Hollandaise Sauce (S)
- ◆ Smoked Chicken Caesar Salad (S)
- ◆ The Red Door Fishcakes, Lemon, Tartare Sauce (S)
- ◆ Goats Cheese Tart, Red Onion Marmalade, Balsamic Reduction (S)
- ◆ Smoked Chicken and Mushroom Vol au Vont (S)
- ◆ Duo of Melon, Mint Syrup, Fruit Coulis (seasonal) (S)
- ◆ Duck Liver Parfait, Homemade Chutney, Toasted Sourdough Bread (S)
- ◆ Deep Fried Breaded Brie, Sweet Chilli Chutney (S)

## Soups

- ◆ Seafood Chowder (D)
- ◆ Smoked Chicken and Mushroom (R)
- ◆ Carrot and Coriander (S)
- ◆ Cream of Seasonal Vegetable (S)
- ◆ Leek and Potato (S)
- ◆ Tomato and Roast Pepper (S)
- ◆ Pea and Smoked Bacon (S)

## Sorbets

- ◆ Champagne (R)
- ◆ Lemon (R)
- ◆ Raspberry (R)
- ◆ Tropical (R)
- ◆ Lime & Ginger (R)

## *Mains*

- ◆ Selection of seafood (seasonal) (D)
- ◆ Fillet Steak, Baked Mushroom, Brandy and Pepper Sauce (D)
- ◆ Rack of Irish Lamb, Champ Potato, Port and Rosemary Jus (R)
- ◆ Sirloin Steak, Baked Mushrooms, Cream of Pepper Sauce (R)
- ◆ Duck Breast, Spiced Red Cabbage Honey and Red Wine Jus (R)
- ◆ Panfried Hake, Lightly Curried Prawn Cream, Chorizo (R)
- ◆ Killybegs Cod with Garden Peas, Crab and Bacon (R)
- ◆ Roast Turkey and Honey Glazed Ham, Sage and Sausage Meat Stuffing, Roast Gravy (S)
- ◆ Supreme of Irish Chicken, Colcannon Mash and Choice of Sauce (S)
- ◆ Baked Atlantic Salmon Fillet, Spinach, Hollandaise (S)
- ◆ Roast Loin of Pork, Black Pudding Bon Bon, Apple Sauce (S)
- ◆ Slow Braised Beef, Colcannon Mash, Guinness Gravy (S)
- ◆ Panfried Seabass, Basil, Black Olive, Tomato Sauce (S)
- ◆ Vegetarian options dependant on seasonal availability.

All Main Courses served with Selection of Vegetables, Fries and Mashed Potato. Substitute sauces and garnishes available on request. In the unlikely event of a chosen dish being unavailable on the wedding day, the closest possible substitute will be provided.

## *Desserts*

- ◆ Chef's Selection Dessert Duo (S)
- ◆ Chef's Selection Dessert Trio (R)

## Optional Enhancements

◆ Cocktail party jars (25 glasses)*	€150 p/jar
◆ Bottles of regular beer*	€72 p/24 bottles
◆ Bottles of craft beer*	€54 p/12 bottles
◆ Champagne reception	€9 p/person
◆ Prosecco reception	€6 p/person
◆ Non-alcoholic fruit punch	€4 p/person
◆ Canapés on arrival	€5 p/person
◆ Homemade scones with jam and cream	€4 p/person
◆ House wine	€20 p/bottle
◆ Champagne	€42 p/bottle
◆ Prosecco	€29 p/bottle



\*Ts&Cs: Applies to set selection of cocktails and beers. For arrival reception only.  
3 months notice required for craft beers.

# Evening Buffet

## *Classic*

**€6 per person**

Selection of sandwiches  
Sausage rolls

## *Superior*

**€8 per person**

Selection of sandwiches  
Spicy wings  
Mini beef burgers

## *Night Supper*

**€9 per person**

Mini battered fish and skinny fries  
served in a paper cone  
Bacon butties

## *Deluxe*

**€10.00 per person**

Selection of sandwiches  
Sausage rolls  
Spicy wings  
Honey and sesame seed cocktail sausages  
Mini beef burgers