

Our Wedding Package will include

Champagne for bridal party on arrival

Prosecco for all guests on arrival

Pre-dinner reception, selection of finger Sandwiches, Canapes,
Scones Jam & Cream

Glass of Wine for each guest during dinner

Choice of 3 starters

1 Soup

Sorbet

Choice of 3 Main Courses (plus vegetarian option)

Trio of Desserts

Tea and Coffee

Night Supper

Minimum payment of €10000 for up to 100 guests, €100 per person
thereafter up to a maximum of 140 guests.

All dishes and accompaniments can be adapted to suit couples' preferences.

All prices are inclusive of current VAT rate on your wedding date.

Please note, a reduction in courses or options will not reduce
the advertised price.

All prices apply to weddings booked before 31st December

*This price list replaces all previous publications.



THE RED DOOR COUNTRY HOUSE

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Wedding Package



Starters

Seafood Selection - Kataifi Prawn, Fishcake, Scallops
Crispy Kataifi Prawns, Sweet Chilli Dipping Sauce
Warm Confit Duck Salad
Smoked Salmon, Boxy Potato, Cream Cheese and Chive
Prawn Cocktail, Marie Rose Sauce
Crispy Breaded Egg and Bacon Salad, Hollandaise Sauce
Smoked Chicken Caesar Salad
The Red Door Fishcakes, Lemon, House, Tartare Sauce
Goats Cheese Tart, Red Onion Marmalade, Balsamic Reduction
Smoked Chicken and Mushroom Vol au Vent
Duo of Melon, Mint Syrup, Fruit Coulis (seasonal)
Duck Liver Parfait, Homemade Chutney, Toasted Sourdough
Breaded Brie, Sweet Chilli Chutney
**choose 3 of above*

Soups

Seafood Chowder
Smoked Chicken and Mushroom
Carrot and Coriander
Cream of Seasonal Vegetable
Leek and Potato
Tomato and Roast Pepper
Pea and Smoked Bacon
**choose 1 of above*

Mains

Selection of Seafood (seasonal)
Fillet Steak, Baked Mushroom, Brandy and Pepper Sauce
Sirloin Steak, Baked Mushroom, Cream of Pepper Sauce
Duck Breast, Spiced Red Cabbage Honey and Red Wine Jus
Pan-fried Hake, Lightly Curried Prawn Cream, Chorizo
Killybegs Cod with Garden Peas, Crab and Bacon
Roast Turkey and Honey Glazed Ham, Sage and Sausage Meat
Stuffing, Roast Gravy
Supreme of Irish Chicken, Colcannon Mash and Choice of Sauce
Baked Atlantic Salmon Fillet, Spinach, Hollandaise
Slow Braised Beef, Colcannon Mash, Guinness Gravy
Pan-fried Seabass, Basil, Black Olive, Tomato Sauce
Lamb Shank, Champ Potato, Lamb and Rosemary Sauce
Vegetarian options dependant on seasonal availability.
**choose 3 of above*

**All mains served with Seasonal Vegetables and Creamed Potatoes*

**All allergies can be accommodated on request*



Sorbets

Champagne
Lemon
Raspberry
Tropical
**choose 1 of above*

Desserts

Chef's Selection Dessert Trio
**Wedding Coordinator will discuss with you both in advance.*

Optional Enhancements

House Wine €20 p/bottle
Champagne €42 p/bottle
Prosecco €29 p/bottle

Night Supper

Hand Cut Sandwiches Served on a Selection of Breads
Mini Beef Burgers, Dubliner Cheese and Brioche Bun
Sausage Rolls, Homemade and lightly spiced
Cocktail Sausages Served with Honey and Sesame
Tea & Coffee