



HARBOURMASTER

## ♥ Wedding Menu Sample ♥

### Starters

Homemade Cream Soup of The Day, served with Warm Penny Loaf

Slow Cooked Pork Belly on Cider Braised Red Cabbage, Spiced Apple Chutney & Roast Jus

Pan Fried Tiger Prawns Tossed in Garlic & Herb Butter served on Toasted Sourdough

Fivemiletown Goats' Cheese and Toasted Red Onion Flatbread, Balsamic Glaze & Dressed Leaves

Crispy Duck Pancakes, Hoi Sin Sauce & Shredded Spring Onion

### Mains

*All Mains Served with Roasted Baby Potatoes and Vegetables*

8 Oz Rib Eye Steak served with Pepper Cream Sauce, Twice Cooked Chunky Chips and a Mushroom & Onion Compote

Slow Cooked Shank of Wicklow Lamb, Pearl Onion & Red Wine Jus

Pan Fried Fillet of Sea Trout, Roasted Cherry Tomatoes, Capers & Basil Butter

Ricotta and Spinach Ravioli, Sweet Potato Puree & Shaved Parmesan

Pan Fried Supreme of Chicken wrapped in Parma Ham, Tomato & Herb Sauce

### Desserts

Fresh Strawberry Mango Cheesecake

Warm Chocolate Fondant, served with Pistachio Ice-Cream

Banana Caramel Belgium Waffle with Fresh Cream, Ice-Cream & Caramel Sauce

Fresh Fruit Compote, Prosecco, & Vanilla Syrup

### Petti Fours



*Have a Wonderful Wedding Day!*

Heart of the IFSC

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