



HARBOURMASTER

BAR & RESTAURANT

Wedding Menu

STARTERS

Soup of the Day served with freshly Baked Bread
(Dairy, Wheat)

Lime & Chili Crabcakes Chorizo Aioli, Granny Smith Apple Slaw, Roasted Okra
(Dairy, Crustaceans, Mustard, Wheat, Egg)

Pheasant Terrine with Quince & Mango Salsa, Basil & Peppercorn, Warm Brioche
(Dairy, Mustard, Wheat, Egg)

Heirloom Baby Beetroots Salad with Hazelnut, Chicory, Dried Cherry Tomatoes, Mustard
vinaigrette (Mustard, Sesame, Peanuts)

MAINS

ROAST SIRLOIN OF BEEF

King Oyster mushrooms & Sweet Tomato, Spinach cream in a
Pastry Bouquet, Roasted duck fat potatoes, Salsify, Bone
Marrow Jus (Dairy, Mustard, Wheat, Egg, Sulphites)

ROAST TURKEY & HONEY GLAZED HAM

Irish Champ potatoes, sage & cranberry stuffing, Roast
potatoes, Selection of Vegetables, red wine & thyme Jus
(Dairy, Mustard, Wheat, Egg, Sulphites)

PAN FRIED FILLET OF HAKE

Black eyed peas & vegetable Pistou, garlic Mussels, steamed
samphire, homemade potato crisp, bearnaise (Dairy, Mustard,
Wheat, Egg, Sulphites)

VEGAN MUSHROOM & CRANBERRY WELLINGTON

Dates and mustard Vinaigrette, Crispy Sage, Salsify puree
(Mustard, Wheat, Sulphites, Peanuts, Sesame)

DESSERT

TRIO OF DESSERTS

Chocolate Cake, Lemon Cheesecake & Salted Caramel Roulade

Wishing you all a
Wonderful Wedding Day!

~ Harbourmaster Bar, Restaurant & Event Venue ~