



KILLALOE
HOTEL & SPA



Menu

Starters

Creamy Chicken & Mushroom vol-au-vent
Served with Roast Potato, Yorkshire Pudding
& Chef's Homemade Gravy

Creamy Chicken & Mushroom vol-au-vent
Creamy Chicken & Mushroom Served in
Delicate Pastry

Artisan Goat's Cheese Tartlet
Baked Parcel of Artisan Goat's Cheese
Tartlet Ballymaloe Tomato Relish,
Toasted Pine Nuts & Basil Pesto

Vegan Iced Honey Dew Melon
Vegan Iced Honey Dew Melon with
Seasonal Fruits & Lemon Syrup

Home Made Fish Cake
Home Made Seafood Fish Cake, Dressed
Baby Leaves & Sweet Chilli Sauce

€2.00 supplement per person applies for
an additional choice of starter

Soups

Cream of Vegetable Soup served
with Garlic Croûtons

Leek and Potato Soup
with Herb Cream

Tomato and Basil Soup
with Basil Pesto Cream

Wild Mushroom Soup
with Tarragon Cream

Cream of Sweet Potato &
Coconut Milk Soup

Roast Red Pepper and
Plum Tomato Soup

Sorbet

Lemon & Lime Sorbet
Champagne & Mint Sorbet

Can be added to your wedding
menu for an additional €3.00 per person



Main Courses

Served with Roast Potato, Yorkshire Pudding & Chef's Homemade Gravy

Roast Sirloin of Prime Irish Beef

Served with Roast Potato, Yorkshire Pudding & Chef's Homemade Gravy Grilled Supreme of Chicken Served with Creamed Mash & Natural Jus

Traditional Roast Turkey & Honey Roast Ham

Served with Savoury Stuffing, Roast Potato & Cranberry Gravy (Seasonal)

Roast Irish Rack of Lamb

Served with Roast Potato, Rosemary & Garlic Jus

Pan Seared Fillet of Salmon

Served with Spring Onion Mash & Basil Cream Sauce (seasonal)

Pan Fried Fillet of Sea Bass

Served with Chive Champ & Sauce Vierge

6 oz Fillet of Irish Beef

Served with Braised Portobello Mushroom, Roast Potato, Black Pepper Cream Sauce, or Port Wine & Wild Mushroom Jus (€15 supplement)

Evening Buffet

Please Choose According to Package

Mini Chicken Waffles with BBQ Dip

Mini Fish & Chip with Tartar Sauce

Vegetable Spring Rolls with Chipotle Dip

Mini Bacon Butty served in a floury bap

Canapes

Smoked Salmon Wasabi Belini

Brie & Cranberry Crostini

Mini Black Pudding & Apple Sausage Roll

Mini Quiche Beef Tartare with Shallots in Basil Cup