

Sample Wedding Menu A

TO START, A CHOICE OF

QC's Summer salad
Gubeen chorizo, fresh peach, micro leaves, citrus dressing

Crab & Prawn Bisque flavoured with Pernod

Thai fish cakes, red pepper relish

TO FOLLOW, A CHOICE OF

Roast wild Atlantic turbot with prawns
Sautéed leek and crushed potatoes,
Lemon butter (g)

Rack of Kerry Lamb
Rosemary crust, red wine reduction

Baked Hake fillet, wilted greens, smoked paprika butter

TO FINISH

A tasting of desserts

Tea/Coffee

€55 per person