



THE MARSHALL WEDDING PACKAGE MENU SELECTOR



Gourmet Canape Selection

Hot Canapés

Tandoori chicken skewer
Duck spring rolls
Selection of quiches
Caramelised red onion & brie tartlets
Selection of bruschetta
Thai fish cakes

Cold Canapés

Smoked salmon & cream cheese on
homemade brown soda bread
Chicken liver parfait, port reduction,
toasted brioche
Smoked chicken Caesar salad in a filo basket
Prawn cocktail with maire rose sauce



A NEVILLE HOTEL



Starter Selection

Chicken Liver Parfait, Spiced Pear Compote, Port Reduction, Toasted Brioche

Blue Bell Falls Goats Cheese, Red Pepper Compote, Basil Pesto, Ciabatta Croutons

Chilled Melon, Seasonal Berries, Lemon Sorbet, Mint & Orange Syrup

Creamy Chicken & Mushroom Vol au Vent in a light pastry case,
White Wine & Tarragon Sauce

Oak Smoked Salmon on Guinness Bread, Baby Leaf Salad, Caper, Tomato & Lemon Salsa

Warm Spiced Chicken Salad, Toasted Cashew Nuts,
Asian Vegetable Slaw, Lemon Grass Dressing

Classic Caesar Salad, Dressed Cos Leaves, Bacon Lardons, Herb Croutons, Shaved Parmesan

Oak Smoked Salmon, Crab Meat, Prawns, Tomato Aioli, Frissee, Confit Tomatoes
(additional €2.50pp)



A NEVILLE HOTEL



Soup Selection

Roasted Vegetable, Herb Croutons & Cream

Spiced Parsnip Soup

Cream of Leek & Potato, Smokey Bacon

Tomato & Basil, Pesto Crème Fraiche

Carrot, Orange & Coriander

Classic French Onion, Gruyere Cheese Croute

Mushroom & Thyme

Roasted Butternut Squash, Cumin Scented Cream

Seafood Chowder
(additional €2.50pp)

Sorbet Selection

Champagne with fresh Strawberries

Lemon, Lime & Mint Syrup

Raspberry & Gin

Mango & Passion Fruit

Blackcurrant & Cassis

Orange & Cointreau



A NEVILLE HOTEL



Main Course Selection

Meats

Supreme of Chicken wrapped in Bacon,
Root Vegetable Purée, Sautéed, Green Beans, Thyme Jus

Roasted Sirloin of Prime Irish Beef, Champ Potatoes, Roasted Shallots, Red Wine Jus

Herb Crusted Rack of Lamb, Crushed Minted Peas, Gratin Potato,
Rosemary & Red Currant Jus (*additional €5.50pp*)

Fillet of Pork, stuffed with Pear & Pistachio,
wrapped in Smoked Bacon, Apple & Celeriac purée, Thyme Jus

Roasted Turkey & Honey Baked Ham, Sage & Onion Stuffing, Port Jus

Grilled Fillet of Beef, Fondant Potato, Portobello Mushroom, Caramelised Red Onion,
Green Peppercorn Sauce (*additional €5.50pp*)

Slow Roasted Rump of Lamb,
Colcannon Mash, Root Vegetables & Barley Ragout, Mint Oil

Supreme of Chicken,
Butternut Squash purée, Parmentier Potatoes, Garden Peas, Chicken Jus



A NEVILLE HOTEL



Main Course Selection

Fish

Herb Crusted Fillet of Hake,
Sautéed Green Vegetables, Lemon & White Wine Cream Sauce

Pan Fried Fillet of Salmon,
Lemon & Olive Oil Mashed Potato, Grilled Asparagus, Fennel Velouté

Tapenade Crusted Fillet of Cod,
Mediterranean Vegetable Ragout, Crisp Chorizo, Salsa Verde

Pan Fried Fillet of Sea Bass,
Three Onion Mash, Grilled Prawns, Roasted Cherry Tomato,
Buttered Samphire, Saffron Cream (*additional €5.50pp*)

Roasted Fillet of Cod,
Buttered Savoy Cabbage & Smoked Bacon, Champ Mash,
White Onion Cream Sauce



A NEVILLE HOTEL



Main Course Selection
Vegetarian

Baked Aubergine stuffed with Cous Cous,
Red Pepper Compote & Basil Pesto (Vegan)

Wild Mushroom & Thyme Risotto,
Rocket Salad, Shaved Parmesan

Roasted Vegetable & Spinach Lasagne,
Garlic Ciabatta

Grilled Cauliflower Steak,
Pine Nuts & Herb Crust, Caramelised Shallot Puree, Goats Cheese Fritter, Truffle Oil

Roasted Butternut Squash,
Grilled Toonsbridge Haloumi, Caramelised Red Onion,
Toasted Pumpkin Seeds, Rocket Leaves, Pomegranate Vinaigrette

Goh`s Vegetable Green Curry,
Fragrant Jasmine Rice (Vegan)

*A complimentary silent Vegetarian option is
included in The Marshall Wedding Package*



A NEVILLE HOTEL



Potato Selection

Creamed Potatoes

Champ Mash

Gratin Potatoes

Roasted Potatoes

New Baby Boiled Potatoes

Lyonnaise Potatoes

Vegetable Selection

Green Beans & Bacon

Cauliflower Cheese

Roasted Root Vegetables

Mixed Vegetables

Brussels Sprouts *(Seasonal)*

Braised Red Cabbage

Ratatouille Vegetables

Carrot & Parsnip Puree

Sauté Green Vegetables

Choose One Potato & Two Vegetables from the above selection

(additional €1.95 per choice)



A NEVILLE HOTEL



Dessert Selection

Vanilla Panna Cotta,
Strawberries and Mint, Strawberry Consommé, Granola Crunch

A Selection of Ice Creams in a Crisp Wafer Basket,
Fresh Berries and Fruit Coulis

Warm Apple and Cinnamon Crumble, Crème Anglaise, Vanilla ice cream

Rich Belgian Chocolate Tart, Seasonal Berries, Raspberry Sorbet

Warm Chocolate and Pecan Brownie, Chocolate Fudge and Salted Caramel Ice

Classic Crème Brulee, Almond Biscotti

Lemon Meringue Pie, Fresh Raspberries

Strawberry Eton Mess, Chantilly Cream, Fruit Coulis

The Kilkenny River Court Hotel Assiette of Desserts
(A choice of 3 miniature desserts and 1 Ice Cream – Supplement of €1.95pp)

*Chocolate Tart, Apple Crumble, Lemon Meringue, Profiteroles, Eton Mess,
Vanilla Panna Cotta, Baileys/Strawberry/Lemon Cheesecake
Vanilla/Chocolate/Strawberry/Salted Caramel Ice Cream served in a Chocolate Wafer Basket*



A NEVILLE HOTEL