

Wedding Menus

Knightsbrook Hotel & Golf Resort offers a choice of wedding menus using only the finest ingredients. The following is a selection of sample menus which would always include a vegetarian option.

Princess Menu

Knightsbrook Salad
 Smoked Chicken, Cos Lettuce, Crisp Bacon Lardons,
 Garlic Dressing, croutons and parmesan shavings
 ~~~~~  
 Cream of Root Vegetable Soup  
 ~~~~~  
 Belle Meuniere Chicken
 Roast Breast of Chicken wrapped in Parma ham, filled with
 Wild Mushroom served with Leek & Potato Mash

Served with Fresh Market Vegetables & Potatoes
 ~~~~~  
 Profiteroles  
 with Chantilly Cream and Warm Chocolate Sauce  
 ~~~~~  
 Freshly Brewed Tea or Coffee

Queen Menu

Trio of Melon
 Galia, Watermelon and Honeydew served with Port Syrup
 ~~~~~  
 Cream of Potato & Leek Soup  
 ~~~~~  
 Lemon & Lime Sorbet
 ~~~~~  
 Oven Roast Breast of Turkey  
 With Honey-glazed Ham, Apricot & Chestnut Stuffing,  
 Chateaux Potatoes & Cranberry Jus  
  
*Served with Fresh Market Vegetables & Potatoes*  
 ~~~~~  
 Warm Apple Tart
 Served traditionally with Cinnamon Ice-cream
 ~~~~~  
 Freshly Brewed Tea or Coffee

## King Menu

Mille Feuille of Chicken & Wild Mushroom  
 in a White Wine Sauce with mixed cress & fine herb salad  
 ~~~~~  
 Carrot and Fresh Coriander Soup
 ~~~~~  
 Roast Sirloin of Beef  
 with Yorkshire Pudding & a Red Wine Jus  
  
*Served with Fresh Market Vegetables & Potatoes*  
 ~~~~~  
 Sticky Toffee Pudding
 served with Caramel Sauce & Vanilla Ice-cream
 ~~~~~  
 Freshly Brewed Tea or Coffee

## Knight Menu

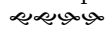
Goats Cheese & Plum Tomato  
 with slowly cooked shallots & Basil Pesto  
 ~~~~~  
 White Onion Soup with Chorizo & Marjoram
 ~~~~~  
 Slow Roasted Loin of Pork  
 Fondant Potato, Confit of Seasonal Vegetables,  
 Roast Apple and Calvados Sauce  
 or  
 Oven Baked Atlantic Salmon  
 Warm crushed potato salad, green beans and sauce vierge  
  
*Served with Fresh Market Vegetables & Potatoes*  
 ~~~~~  
 Knightsbrook Platter of Assorted Desserts
 ~~~~~  
 Freshly Brewed Tea or Coffee

# Wedding Menus *(Cont'd)*

## Tiara Menu

### Knightsbrook Salad

Smoked Chicken, Cos Lettuce, Crisp Bacon Lardons, & Garlic Dressing, croutons and parmesan shavings



### Chicken & Sweetcorn Soup



### Slow Roasted Irish Beef Fillet

Wild mushroom puree, champ mash, grilled flat cap mushroom, sauté leek & onion with Burgundy Jus



### Ladies & Gents Dessert



Freshly Brewed Tea or Coffee  
With Chocolates

## Prince Menu

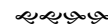
### Knightsbrook Platter

Smoked Salmon & Cream Cheese Crepe, Plum Tomato with mozzarella, Warm Chicken Spring Roll, Melon wrapped in

Parma Ham



### Celeriac Soup with Bacon & Walnut Oil



### Sirloin of Roast Beef

with slow roast flat cap Mushroom

and Brandy & Pepper Sauce

Or

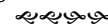
### Baked Sea Trout

with buttered asparagus and chive & dill beurre blanc



### Tiramisu,

with coffee Anglaise and a Chocolate Tuille

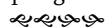


Freshly Brewed Tea or Coffee

## Crown Menu

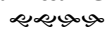
### Asian Style Crab Cakes

Sweet Ginger Glaze, Spring Onion & Coriander Salad



### Fresh Tomato & Basil Soup

with Parmesan Croutons



### Aged Prime Fillet of Beef

with Oven Roasted Red Onion, Sun dried Tomato Mashed Potato and a Tarragon Sauce

Or

### Sole Porte Feuille

stuffed with Salmon & Dill mousse, Saffron, tomato & prawn cream



### Chocolate Fondant

served with Black Cherry Compote and Vanilla Ice cream



Freshly Brewed Tea or Coffee

## Jewel Menu

### Trio of Salmon

Poached Salmon Mayonnaise, home cured organic and smoked salmon with seasonal salad, red onion & caper dressing



### French Onion Soup



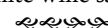
### Roast Rack of Lamb

with rosemary roast potatoes, slow roasted tomato with a confit of garlic and thyme jus

Or

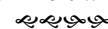
### Grilled Fillet of Turbot

With herb crumbs, Pommès vapours, braised baby fennel, and white wine sauce



### Tian of Meringue

Seasonal Fruit with Coulis



Freshly Brewed Tea or Coffee

With Petit Fours

# Knightsbrook Signature Menu

This Elaborate Menu has been designed by our Head Chef – Mr John O Neill.

All courses have been thoughtfully considered and have proven to be among the most popular dishes served in our Rococo restaurant. It is a beautiful menu for those who would like to offer their guests a fine dining experience. John would be delighted to discuss with you the ingredients used or if you would like to tailor make a menu to suit your individual tastes and requirements...

## Menu

### Amuse Bouche

(Chef's Creation)



### Chicken Liver & Foie Gras Parfait

Served with a homemade brioche & apple and redcurrant jelly



### Seafood Chowder

Tomato Based soup served with fresh seafood, herbs & water biscuit



### Knightsbrook Beef Wellington

Fillet of Irish Beef & Mushroom Duxelle wrapped in puff Pastry  
with confit of shallot and black truffle scented Jus

Or

### Baked Sea Bass

with Black Olive Mash, Carrot & Fennel Escabeche

*Served with Fresh Market Medley of Vegetables & Potatoes*



### Individual Baked Alaska

Madeira sponge, raspberry liquor, vanilla ice cream,  
and seasonal fruit coated in Italian Meringue



### Freshly Brewed Tea/Coffee

served with Homemade Petit Fours

# That Extra Touch...

## Welcoming Reception Drinks

Included in our exclusive package is a drinks reception area with a full service bar.

Why not enjoy this time with your friends and family with a relaxing aperitif.

|                                 |                          |
|---------------------------------|--------------------------|
| Champagne Reception             | from €14.95 per person   |
| Traditional Spiced Mulled Wine  | €7.95 per person         |
| Refreshing Summer Cocktail      | €8.95 per person         |
| Cheese & Wine Reception         | €10.95 per person        |
| Wine Reception                  | €6.50 per person         |
| Cosmopolitan Cocktail Reception | €9.95 per person         |
| Kir Royale with Sparkling Wine  | €9.95 per person         |
| Bucks Fizz with Sparkling Wine  | €9.95 per person         |
| Drink of Choice on arrival      | Variable cost per person |
| Wine                            | From €23.95 per bottle   |
| Sparkling Wine                  | From €45.00 per bottle   |
| Champagne                       | From €85.00 per bottle   |

## For your Banquet Room and Dinner

|                                                                                                    |                       |
|----------------------------------------------------------------------------------------------------|-----------------------|
| Chair Covers                                                                                       | €6.00 per person      |
| Bar Extension (incl. Residents Bar & Security)                                                     | €495.00               |
| Profiterole Sparkle Platter                                                                        | €2.00 per person      |
| Themed Canapé Selection                                                                            | €2.75 per person      |
| Amuse Bouche                                                                                       | From €2.50 per person |
| Home Made petit fours                                                                              | €1.75 per person      |
| Sorbet Selection                                                                                   | €3.75 per person      |
| <i>Apple &amp; Rosemary, Lemon &amp; Lime. Orange &amp; Thyme, Passion Fruit &amp; Lemon Balm.</i> |                       |
| <i>Coconut</i>                                                                                     | €5.50 per person      |
| Cheese Platter Course                                                                              |                       |

## Optional Extras

We would be delighted to assist you with the organisation of the following optional extras:

- A Post Wedding Barbeque: Held the next day on the Terrace overlooking our championship Golf Course. Your Best man & Chief Bridesmaids final duty... assisting our chef in the preparation and serving of the Knightsbrook Signature BBQ
- Country themed Marquee Party (Minimum numbers of 100 guests)
  - Special Golf Rates & Spa Treatments
  - Family Dinner prior to wedding
  - Champagne Fountain
  - Ice Sculptures & Dry Ice Sculptures
  - Elaborate/ Additional Floral Arrangements

# Evening Reception

## Option One

Selection of Freshly Cut Sandwiches  
with a wide variety of fillings  
Freshly Cooked Cocktail Sausages  
Tea/Coffee

**Price: €9.95per person**

## Option Two

Selection of Freshly Cut Sandwiches  
Oriental Spring rolls  
Freshly cooked cocktail Sausages  
Tea/Coffee

**Price: 12.95pp**

## Option Three

Selection of freshly cut sandwiches  
with a wide variety of fillings  
Freshly Cooked Cocktail Sausages  
Oriental Spring Rolls  
Chicken Wings with a Spicy Honey Sauce  
Savoury Vol-au-vents served Hot & Cold  
Selection of Dips  
Tea/Coffee

**Price: €13.50per person**

## Late Night Snack

Selection of freshly cut sandwiches with a wide variety of fillings  
**Price: €5.95per person**