

# TULFARRIS

HOTEL AND GOLF RESORT

## Wedding menus

**Menu must consist of 1 Starter, 1 Soup, 1 Main Course & 1 Dessert**

**Sorbet is optional**

**Choice of 2 Starters /2 Desserts – Supplement of €4pp per course applies**

**Choice of 2 Main Courses – Supplement of €8pp applies**

### Starters

**Tulfarris House Salad** €7.50

Strips of Cajun chicken on a bed of tossed lettuce with roasted red peppers and crisp garlic croutons finished with grain mustard dressing

**Wexford Smoked Salmon** €8.50

Sliced Wexford smoked salmon with salad of red onion and cherry tomatoes finished with lemon sour cream dressing

**Duet of Melon** €7.50

Fantail of honey dew and chantrel melon served with a warm mixed wild berry compote

**Chicken and Mushroom Vol au Vents** €7.50

Local chicken and mushrooms in a rich white wine cream sauce topped on a puff pastry case on a bed of tossed lettuce

**Kilmore Quay Seafood Tartlet** €8.50

Select sea food in a white wine cream sauce served in a short crust pastry shell finished with tossed rocket salad

**Pheasant and Wild Mushroom Parfait** €9.50

Wicklow pheasant and local wild mushrooms slow braised finished with red onion chutney tossed salad and fresh baked bread

**Sweet Chilli Beef Salad** €9.50

Strips of Irish beef sautéed with sweet chilli sauce red onions and mixed peppers on a bed of egg noodle and bean shoot salad

**Chicken Roulade** €9.50

Chicken vegetable mousse served with tossed mixed leaves finished with balsamic vinaigrette

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## **Soup**

Chef's own vegetable soup with crisp croutons	€6.00
Leek and potato soup with chive crème fraiche	€6.00
Cream of tomato and fennel soup with pernod cream	€6.00
Cream of mushroom and wild rice soup	€6.50
Beef consommé with strips of beef and shredded vegetables	€6.50
Courgette and white bean soup with mint yoghurt	€6.50

*All soup is served with freshly baked bread*

## **Sorbet**

Champagne	€3.50
Cassis	€3.50
Gin and Grapefruit	€3.50
Green Apple	€3.50
Lemon	€3.50
Orange	€3.50

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## Mains

<b>Fillet of Irish Beef</b>	<b>€32.00</b>
8oz Irish fillet of beef on a bed of sweet potato and honey mash, topped with red onion chutney, finished with a brandy and peppercorn sauce	
<b>Roast Sirloin of Irish Beef</b>	<b>€27.00</b>
Irish Sirloin of Beef roasted with mixed herbs on a bed of champ mash with Yorkshire puddings and châteaux potatoes, finished with a rich red wine jus	
<b>Best End of Irish Lamb</b>	<b>€30.00</b>
Roast rack of Irish Lamb with rosemary, on a bed of roasted root vegetables, finished with a rich mint and port wine sauce	
<b>Traditional Turkey and Ham</b>	<b>€25.00</b>
Limerick Ham and local Turkey breast with a sage and onion stuffing, on a bed of creamy mash and Chateaux potato, finished with a rich roast gravy	
<b>Tulfarris Chicken Supreme</b>	<b>€25.00</b>
Wicklow chicken breast wrapped in bacon with a wild mushroom risotto, finished with an asparagus white wine cream sauce	
<b>Baked Salmon Fillet</b>	<b>€25.00</b>
Galway Bay Salmon fillet topped with sundried tomato and cream cheese, wrapped in filo pastry, finished with a lemon butter sauce	
<b>Baked Monkfish Fillet</b>	<b>€27.50</b>
Roasted Monkfish fillet on a bed of sautéed shredded fennel and celery, finished with a pesto cream sauce	
<b>Baked Sea Bass Fillet</b>	<b>€25.00</b>
Sea bass fillet roasted with sea salt and mixed herbs served with sautéed Savoy cabbage finished with a saffron cream sauce	
<b>Vegetable Pillow</b>	<b>€ 15.00</b>
Puff pastry case filled with choice select vegetables in a rich lightly spiced tomato sauce	
<b>Roasted Mediterranean Vegetable Stack</b>	<b>€17.50</b>
Courgette, aubergine, peppers and onions roasted with garlic and olive oil, finished with goat's cheese	

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## To finish

**Tulfarris Assiette of Dessert** €8.50

Chef's choice of dessert with profiteroles, strawberry cheesecake, chocolate brownie and chocolate wafer basket filled with vanilla ice cream finished with a trio of sauces

**Lemon Cheesecake** €7.50

Served with whipped Chantilly cream, fruit garnish and a duet of sauces

**Profiteroles** €7.50

Served with duet of white and dark chocolate sauce and Chantilly cream

**Apple and Almond Tart** €7.50

Served with a chocolate wafer basket filled with vanilla ice cream and whipped Chantilly cream

**Duet of Chocolate Mousse** €7.50

Dark and white chocolate mousse served with fruit garnish and a duet of sauces

**Tea and coffee** €2.50

**Petits fours** €4.00

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## **Sample Menu one**

### **Tulfarris House Salad**

Strips of Cajun chicken on a bed of tossed lettuce with roasted red peppers and crisp garlic croutons finished with grain mustard dressing



### **Tulfarris Chicken Supreme**

Wicklow chicken breast wrapped in bacon with a wild mushroom risotto, finished with an asparagus white wine cream sauce



### **Tulfarris Assiette of Dessert**

Chef's choice of dessert with profiteroles, strawberry cheesecake, chocolate brownie and chocolate wafer basket filled with vanilla ice cream finished with a trio of sauces



Tea and coffee

**€43.50 Per person**

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## **Sample Menu two**

### **Chicken and Mushroom Vol au Vents**

Local chicken and mushrooms in a rich white wine cream sauce topped on a puff pastry case on a bed of tossed lettuce



### **Cream of Tomato and Fennel Soup with Pernod Cream**



### **Roast Sirloin of Irish Beef**

Irish Sirloin of Beef roasted with mixed herbs on a bed of champ mash with Yorkshire puddings and châteaux potatoes, finished with a rich red wine jus



### **Tulfarris Assiette of Dessert**

Chef's choice of dessert with profiteroles, strawberry cheesecake, chocolate brownie and chocolate wafer basket filled with vanilla ice cream finished with a trio of sauces



Tea and coffee

**€51.50Per person**

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## **Sample Menu three**

### **Kilmore Quay Seafood Tartlet**

Select sea food in a white wine cream sauce served in a short crust pastry shell finished with tossed rocket salad



### **Chef Vegetable Soup with Crisp Croutons**



### **Lemon Sorbet**



### **Fillet of Irish Beef**

8oz Irish fillet of beef on a bed of sweet potato and honey mash,  
topped with red onion chutney  
finished with a brandy and peppercorn sauce



### **Tulfarris Assiette of Dessert**

Chef's choice of dessert with profiteroles, strawberry cheesecake, chocolate brownie and chocolate wafer basket filled with vanilla ice cream finished with a trio of sauces



Tea and coffee

€61.00 Per person

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