

TULFARRIS

HOTEL AND GOLF RESORT

Wedding menus

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

Prices for 2011 may be subject to an increase of up to 10% in accordance with market value

TULFARRIS

HOTEL AND GOLF RESORT

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

Prices for 2011 may be subject to an increase of up to 10% in accordance with market value

TULFARRIS

HOTEL AND GOLF RESORT

Mains

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

Prices for 2011 may be subject to an increase of up to 10% in accordance with market value

TULFARRIS

HOTEL AND GOLF RESORT

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

TULFARRIS

HOTEL AND GOLF RESORT

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

Prices for 2011 may be subject to an increase of up to 10% in accordance with market value

TULFARRIS

HOTEL AND GOLF RESORT

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

Prices for 2011 may be subject to an increase of up to 10% in accordance with market value

TULFARRIS

HOTEL AND GOLF RESORT

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

Prices for 2011 may be subject to an increase of up to 10% in accordance with market value