



Sample Wedding Menu at Belle Isle Castle

Canapés

Smoked Irish Salmon, Crème Fraiche, Wheaten Bread

Selection of Corndale Irish Cured Meats with Pickles

Fivemiletown Goat's Cheese & Red Onion Bruschetta Mini

Thai Fish Cakes with Sweet Chilli Sauce

Corndale Chorizo, Sautéed Potato with Sour Cream and Chive Chicken

Satay Skewers, Spicy Peanut Sauce

Broad Bean and Garden Pea Bruschetta

Tomato, Basil, Garlic Bruschetta

Wild Mushroom & Asparagus Bruschetta

Baked Arancini, Arrabiata Sauce

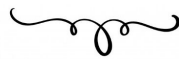
Mini Irish Breakfast

Homemade Chicken Liver Parfait, Apple Chutney Sourdough Toast

Teeny Yorkshire Pudding, Fillet of Beef, Horseradish Cream Capsicum

Muffins with Tapenade and Mascarpone

Smoked Trout Pate with Cucumber Pickle on Crostini



To Start

Boatyard Gin Cured Organic Salmon Gravlox, Cucumber Pickle, Blood Orange Mayonnaise

Fivemiletown Goats Cheese, Kitchen Garden Beetroot Textures, Wild Garlic Pesto Bourbon

Roasted Belly of Pork, Black Pudding Bon Bon, Apple Compote

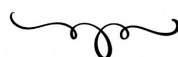
Caramelised Pear, Blue Cheese & Caramel Macadamia Nuts with

Mixed Leaves

Turf Smoked Chicken & Smoked Bacon Caesar Salad

Duo of Melon, Parma Ham, Mozzarella and Chargrilled Grapefruit with a Lime and Mint Dressing

Homemade Chicken Liver Parfait, Homemade Chutney Sourdough Toast



Choice of Soup or Sorbet

Pea & Mint Soup

Courgette & Rocket Soup

Carrot & Cumin Soup

Curried Parsnip & Apple Soup

Classic French Onion Soup

Roasted Butternut Squash & Smoked Bacon Soup

Half the Walled Garden Soup

Champagne & Strawberry Sorbet

Raspberry & Boat Yard Gin Sorbet

Wild Berry & Orange Sorbet

Lemon Sorbet



The Main Event

Roast Belle Isle Saddleback Pork, Crackling with a Cider Jus

Killybegs Market Fresh Fish, Lemon Caper Butter Sauce Herb

Roasted Rack of Lamb, Redcurrant Jus

Slow-roast Short Rib of Irish Beef and Red Wine Jus

Fillet of Sea Bass, Crushed Potato Slow Roasted Vine Tomato and Fennel Cream Free

Range Roast Chicken with a Creamy Bushmills & Smoked Bacon Sauce Thornhill Duck

Confit, Spiced Orange Sauce

All main courses are served with potatoes, kitchen garden greens and dressed mixed leaf salad, all grown fresh in our Walled Garden during the season



To Finish

Fresh Lemon Tart, Strawberry Meringue Kisses, Chantilly Cream

Vanilla Crème Brûlée, Homemade Ginger Shortbread Biscuits Dark

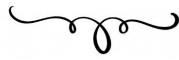
Chocolate & Raspberry Tart, Vanilla Bean Ice Cream

Orchard Apple & Wild Berry Crumble, Crème Anglaise, Fresh Cream Pear &

Almond Frangipane Tart, Vanilla Bean Ice Cream

Sticky Toffee Pudding with Toasted Pecan Nuts and a warmed Butterscotch Sauce

Served with freshly brewed tea/coffee



Evening Supper

Fermanagh Black Bacon & Joe the Bakers Sourdough Butties

Selection of local artisan cheeses served with cheese biscuits, fruit and chutney

The cheese board is placed on an antique sideboard in the grand hall and guests would help themselves to cheese.