



Wedding Menu A
2010

Dill and Sugar Cured Salmon,
With Cucumber Noodles and Wasabi
Mayonnaise.

Spring Roll of Duck Leg Confit,
Cucumber and Scallion Salad, B.B.Q. Dip.

Cream of Spicy Tomato Soup

Roast Truffled Breast of Chicken,
Roast Squash, Pea and Morel Cream.

Fillet of Brill,
Roast Artichokes, Haricot Beans and Baby
Carrots

Selection of Vegetables and
Potatoes

Panna Cotta,
With Raspberry Sorbet and Passion Fruit
Sauce.

Pear and Almond Tart,
With Almond Ice-Cream.

Tea or Coffee
Petit Fours

PRICE: ... €73.00

Wedding Menu B
2010

Ballontine of Herbed Lake Salmon,
Tempura of Tiger Prawns, Puy Lentils
and Lemon Vinaigrette.

Tian of Buffalo Mozzarella,
Tomatoes, Asparagus and Pesto.

Cream of Wild Mushroom Soup

Passion Fruit Sorbet

Maple Glazed Skeghamore Duck
Breast
Braised Cabbage, Poached Kumquats and
Cardamom Jus

Roast Seabass,
Rustic Ratatouille, Shrimps and Lemon
Butter Sauce

Selection of Vegetables and
Potatoes



Sticky Toffee Pudding,
With Caramel Ice-Cream.

Bailey's Crème Brulée,
Chocolate Sorbet.

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Tea or Coffee
Petit Fours

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PRICE: ... €77.00



Wedding Menu C
2010

Tea or Coffee
Petit Fours

Lobster, Crab and Avocado Salad,
Roast Scallop, Lemon Oil and Aged
Balsamic.

PRICE: ... €98.00

Paupiette of Sole,
Sweet Crushed Carrot and Tarragon.

Gin and Tonic Sorbet

Roast Cannon of Herb Crusted
Kerry Lamb,
Potato Fondant, Asparagus and Rosemary
Essence.

Or

Fillet of Monktail,
Truffled Leeks, Dingle Bay Prawns,
Lobster and Truffle Bisque.

Selection of Vegetables And
Potatoes

Coconut Parfait,
Caramelized Banana and Cocoa Sorbet.

Filo Baked Goat's Cheese Parcel,
Red Pepper Coulis.



THE
KILLARNEY
PARK
HOTEL