

## The Silk Collection €85.00 per person

This collection includes all our “Wedding Gifts” and a five course Wedding Banquet  
Prosecco Arrival Reception & Selection of Chefs Bespoke Canapés

1/2 bottle of House Wine per person served with your Wedding Banquet

Evening Reception Buffet to include Freshly Prepared Sandwiches, Chicken Goujons & Dips,  
Cocktail Sausages, Tea/Coffee OR

Roast Loin of Bacon with a sesame seed bun and tossed salads OR

Fish & Chips, Mini Pizzas & Pigs in Blankets

Complimentary Bedrooms on the Wedding Night for Parents of the Bride & Groom

12 months membership for the Hotel Leisure Club for the Bride & Groom

### Sample Menu

Please refer to The Silk Collection Wedding Selector Menu for alternatives

*Smoked Salmon & Prawn Salad, Lambs Lettuce, Pickled Cucumber, Caper & Lemon Dressing*  
Or

*Sundried Tomato, Leek and Goats Cheese Tartlet with Baby Leaves & Balsamic Dressing*

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*Cream of Leek & Potato Soup*  
Or

*Atlantic Seafood Chowder*

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*Roast 7oz Beef Fillet, Red Onion Confit, Cognac Pepper Sauce and Horseradish Crisps*  
Or

*Fillets of Sea Bass, Fennel Mash, Chive Beurre Blanc*  
Or

*Roast ½ Duck, Sweet Chilli & Pomegranate Glaze*

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*Strawberry & White Chocolate Panacotta, Macerated Raspberries, Chocolate Shavings*  
Or

*Pear & Almond Tart Tatin, Salted Caramel Ice Cream, Mandarin Syrup*

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*Freshly Brewed Coffee/Tea*



## The Silk Collection Menu Selector

### Starters

West Clare Crab Salad, Cherry Tomatoes, Coriander, Fresh Leaves & Pear Dressing  
St Tola's Goats Cheese & Sundried Tomato Roulade  
Smoked Duck Spring Roll, Seasonal Leaves, Sweet Chilli Dressing  
Julienne of Spiced Beef Salad, Roasted Bell Peppers, Soy & Sweet Chilli Dressing  
Warm Salad of Smoked Chicken, Crisp Leaves, Croutons, Pine Nut Dressing

### Soups

Homemade Seafood Chowder  
French Onion Soup, Cheese Crouton  
Carrot & Coriander Soup  
Chicken & Sweetcorn Noodle Soup

### Sorbets

Green Apple  
Cassis (Black Currant Liqueur)  
Tropical Fruit  
Raspberry

### Main Courses

Herb and Dijon Mustard Crust Rack of Burren Lamb, Butter Beans, Roasted Shallot Confit, Rosemary & Red Wine Jus  
Baked Supreme of Salmon, Roasted Butternut Squash, White Wine & Chive Sauce  
Fillet of Beef Wellington, Red Wine & Mushroom Jus  
Fillet of Salmon in Filo Pastry with Spinach and Citrus Cream Cheese, Lemon Butter Sauce  
Duo of Sole & Sea Trout, Sweet Lemon Pepper Dressing, Vine Cherry Tomatoes  
Fillet of Monkfish wrapped in Smoked Salmon and Basil, Chervil and Cashew Nut Pesto

### Desserts

Classic French Lemon Tart, Barbados Rum & Raisin Ice Cream  
Home-made Chocolate Brownie, Orange Chocolate Sauce, Honeycomb Ice Cream  
Creme de Menthe Panacotta, Apple Crisps