



INISHBOFIN HOUSE HOTEL
& MARINE SPA



SAMPLE WEDDING MENU

2010/2011



INISHBOFIN HOUSE HOTEL
& MARINE SPA

SAMPLE WEDDING MENU

The Art of hospitality at Inishbofin House Hotel & Marine Spa

Canapés

Fresh lake salmon with tomato on a herb blinis

Chicken and Mushroom filled Mini Bouche

Herbed crab cakes

Chicken liver parfait on toasted brioche

Roast red pepper tart

Goats cheese crostini

Smoked salmon on brown bread

€10.00 per person (5 pieces per person)

Beverages

Tea / Coffee €2.00 per person

Mulled Wine €4.00 per person

Fruit Punch €4.00 per person

Starters

Warm Salad of Chicken & Smoked Bacon, Mixed leaves,
Mustard Grain Vinaigrette

Potato & Crab Cake, Coriander, Chilli & Lime Dressing

Inishbofin Seafood Coulbiac, Semillon & Fennel Glaze

Connemara Black pudding & Potato Galette, topped with
Smoked Salmon and Chive Cream Sauce

Warm Goats Cheese Salad, Roast Cherry Tomato, Rocket
Leaves & Basil Pesto

Warm Cooleeny Cheese and Spinach Tartlet, Spicy Tomato
Chutney

Flaked Poached Salmon with Farfelle & Green Bean Salad, Citus
Dressing



INISHBOFIN HOUSE HOTEL
& MARINE SPA

SAMPLE WEDDING MENU

The Art of hospitality at Inishbofin House Hotel & Marine Spa

Middle Courses

1. Courgette & Thyme Soup,
2. Cream of Mushroom Soup
3. Cream of Celery & Walnut Soup
4. Roast Red Bell Pepper & Tomato Soup
5. French Onion Soup, Gruyere Cheese Crouton
6. House Salad, Basil Crouton Pine Nuts Parmesan Shavings, balsamic Vinaigrette
7. Crème d'Arbly – Cream of Chicken & Potato Soup
8. Cream of Cod & Chilli Chowder Soup

Main Courses

1. Paupiettes of Pork Fillet, Sage & Onion Stuffing, Caramelised Apple & Honey Jus
2. Pan Seared Breast of Chicken, stuffed with Potato Champ, wrapped in Bacon, served with Parley Sauce
3. Pan Fried Medallions of Beef, Celeriac Rosti, Thyme Infused Jus
4. Roast Noisettes of Lamb, Cherry Brandy & Rosemary Jus
5. Open Ravioli of Mixed Peppers, Wild Mushroom & Asparagus Spears, Tomato & Basil cream
6. Basil Tagliatelle, Almond Cream, Cherry Tomatoes, Parmesan shavings
7. Pan Seared Fillet of Salmon, Soft Herb Crust, Saffron Aioli
8. Baked Fillet of Cod, Spaghetti of Vegetables, Lemon & Dill Beurre Blanc
9. Pan Seared Seabass, Ragout of Vegetables, Coriander & Citrus butter



INISHBOFIN HOUSE HOTEL
& MARINE SPA

SAMPLE WEDDING MENU

The Art of hospitality at Inishbofin House Hotel & Marine Spa

Desserts

1. Strawberry Meille Feuille served with a Fruit Coulis
2. Gateaux Opera, Kahula and Coffee Cream Sauce
3. Fresh Fruit Charlotte Russe, Green Peppercorn and Strawberry Coulis
4. Chocolate & Orange Mousse with Grand Marnier sauce
5. Seasonal Fruit Pavola, Cream Chantilly
6. Baked Spiced Apple Crumble Cheese Cake, Spiced Honey Sauce
7. Lemon Tartlet, Lemon Sorbet Served with Suzette Sauce

Evening Buffet

Tea & Coffee	€2.00 per person
Selection of homemade sandwiches	€6.00 per person
Cocktail Sausages	€3.50 per person
Southern Fried Chicken Goujons	€3.50 per person
Fish Goujons	€4.00 per person
Hot Dogs	€4.00 per person
Burgers	€7.00 per person
Cheese Platter & Accompaniments	€60.00 (serves 12 people)

The wedding menu comprises of starter, middle course, choice of two main courses, dessert, tea/coffee and costs €55.00 per person