

wedding menu selector

please see packages for details of what is included

STARTERS (choose two)

Ardsallagh Goat Cheese
beetroot tasting, toasted almond,
manodori balsamic vinegar
Contains allergens 7, 8h, 10, 12

Skeaghanore Duck **S**
duck breast, duck rilette,
cherries, hazelnut
Contains allergens 7, 8c, 10, 12

Irish Lobster Cake **S**
saffron aioli, herb salad
Contains allergens 2, 3, 4, 7, 10, 12, 14

**24 Hour Free Range Irish
Cider Braised Pork Belly**
apple gel, caramelised apple
Contains allergens 7, 9, 10, 12

Organic Irish Salmon **S**
gin cured salmon,
smoked salmon tartar, lemon
gel, irish trout caviar
Contains allergens 3, 4, 7, 10, 12

**Croustillant of Irish
Cornfed Chicken**
wild mushroom & leek fondue,
marsala velouté, herb salad
Contains allergens 1a, 3, 7, 9, 10, 12

**Macroom Buffalo
Mozzarella**
heirloom tomato tastings,
rocket, basil, pine nuts
Contains allergens 7, 10, 12, 8i

MAINS (choose two)

**Roast Sirloin
of Hereford Beef**
young carrots,
bourguignon sauce
Contains allergens 7, 9, 12

**Chargrilled Fillet
of Hereford Beef** **S**
young carrots,
bourguignon sauce
Contains allergens 7, 9, 12

Rossini **S**
grilled brioche, confit shallot,
foie gras, black truffle
Contains allergens 1a, 7, 12

Roast Fillet **S**
of Monkfish
lemon & honey glaze,
warm fennel, samphire, citrus
Contains allergens 4, 9, 12

**Pan Seared Fillet
of Sea Bass**
red pepper fondue,
champagne beurre blanc
Contains allergens 4, 7, 9, 12

**Roast Suprême of Irish
Cornfed Chicken**
leek and black truffle fondue
Contains allergens 7, 9, 12

Baked Fillet of Cod
prawn crust, mussel,
orange & saffron sauce
Contains allergens 2, 3, 4, 7, 9, 12

Slow Roast Rack **S**
of Kerry Lamb
braised lamb,
rosemary & garlic jus
Contains allergens 7, 9, 12

All mains are served with a potato bacon & cheddar gratin and a bouquet of vegetables on the plate. In addition a choice of mash potato or roasted baby potatoes will be placed on the table
Contains allergens 7, 9

MIDDLE COURSE (choose either a soup or a sorbet)

All our soups contain allergens 7, 9 but can be made dairy free on prior request. This is a sample list but we can also make any soup you desire

Potato & Leek Soup
chive creme fraiche

Root Vegetable Soup
toasted almonds

Carrot & Buttermilk Soup
fresh coriander

Mushroom Cream Soup
parmesan

Roast Parsnip Soup
truffle oil

Roast Vine Tomato Soup
basil

Sweet Potato Velouté
coconut & curry drizzle

Butternut Squash Soup
feta cheese

Or choose a refreshing sorbet course

Lemon & Vodka Sorbet

Passion & Mango Sorbet
crispy yogurt
Contains allergen 7 (or dairy free without yoghurt)

Lime & Green Tea Sorbet

Champagne Sorbet
popping candy
Contains allergen 12

DESSERTS (choose one or one assiette)

All the main desserts items can be served as mini desserts by choosing 3 of them as part of an Assiette Gourmande

**Valrhona Dark
Chocolate Delice**
with a seasonal pairing of
ginger poached pear (winter)
or cherries or irish berries
(summer only)
Contains allergens 3, 6, 7
(may contain traces of 8c, 8d, 8e, 8g, 8h)

Sticky Toffee Pudding
vanilla ice cream,
miso caramel, pop corn
Contains allergens 1a, 3, 6, 7
(may contain traces of 8c, 8d, 8e, 8g, 8h)

**Lemon & Elderflower
Meringue Tart**
fresh strawberries
Contains allergens 1a, 3, 7
(can be made gluten free)

Apple Granola Crumble
apple gel, caramel ice cream
Contains allergens 1a, 3, 7, 8c, 8g, 8h
(can be made gluten free and vegan)

Vanilla Cheesecake
flavour topping of your choice
(strawberry, mango, passionfruit,
raspberry, etc) served with
a seasonal pairing
Contains allergens 1a, 3, 7
(may contain traces of 8c, 8d, 8e, 8f, 8g, 8h)

Greek Yoghurt Panna Cotta
flavour topping of your choice
(strawberry, mango, passionfruit,
raspberry, etc) served with a
seasonal pairing, brandy snap tuile
Contains allergens 1a, 3, 7, 8h
(may contain traces of 8c, 8d, 8e, 8f, 8g, 8h)

An additional supplement may apply for choices marked with **S**

Allergens

1 Cereals containing Gluten (**1a** Wheat, **1b** Barley, **1c** Oats, **1d** Rye) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soybeans **7** Dairy **8** Nuts (**8a** Brazil, **8b** Cashew, **8c** Hazelnut, **8d** Macadamia, **8e** Pecans, **8f** Pistachio, **8g** Walnuts, **8h** Almonds, **8i** Pinenuts) **9** Celery **10** Mustard **11** Sesame **12** Sulphites **13** Lupin **14** Molluscs All our beef is of Irish Origin

CALL +353 64 6631766 OR EMAIL EVENTS@AGHADOEHEIGHTS.COM
LAKES OF KILLARNEY, KILLARNEY, CO. KERRY, IRELAND V93 DH59

Prices correct at time of issue. Our menus are seasonal and so may change.

AGHADOEHEIGHTS.COM


Aghadoe Heights
HOTEL AND SPA

wedding arrival & late food

please see packages for details of what is included

ARRIVAL CANAPÉS

Pick three canapés €15.00 per person

Ardsallagh Goat s Cheese,
Grape & Pistachio Rocher

Contains allergens

Mini Tartlet Selection

Contains allergen

Mini Duck & Vegetable Spring Rolls

sweet chilli sauce

Contains allergen

Crisp Falafels

yogurt & coriander dip

Contains allergen

Crisp Citrus Breaded Prawns

garlic aioli

Contains allergen

Irish Smoked Salmon

with chive cream cheese on brown bread

Contains allergen

ARRIVAL ADD-ON STATIONS

Available with minimum 35 people

Bruschetta Selection

displayed as self service station with grilled garlic bread,
tomato, basil pesto, goat cheese, olive tapenade

€7.50 per person

Contains allergens

Irish Artisan station

displayed as a self service station with grilled garlic bread,
selection of the best irish cold cuts from james mc gehough
artisan butcher, gubbeen farm and corndale farm marinated
chargrilled vegetables, house pickled vegetables

€12.50 per person

Contains allergens

Irish Cheese station

€12.50 per person

selection of best irish farmhouse cheeses, served with
crackers, fruits and chutneys and jams (you may have
your own favourite selection, we would be happy to
provide them for your selection)

Contains allergens

LATE FOOD MENU

All served with a selection of dips

Duck & Vegetable Spring Rolls €8.50

Contains allergen

Mini Beef Burgers & Cheese (GF) €8.50

Contains allergen 1a, 3, 6, 7, 10, 12

Selection of Sandwiches & Wraps €8.50

Contains allergen 1a, 3, 4, 6, 7, 10, 12

Homemade Breaded Chicken Strips €8.50

Contains allergen 1a, 3, 7

Homemade Fresh Fish Goujons €8.50

Contains allergen 2, 3, 7

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