

*Weddings*

at Vaughan's Pub, Kilfenora

# Wedding Menu

Arrival Canapés served with Tea and Coffee or Prosecco

Cold Canapés

Finger Sandwiches

A selection of freshly made finger sandwiches using seasonal ingredients

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Freshly baked scones

Served with fresh cream and jam

Hot Canapés (Choose 5)

- Goat Cheese Bon Bons
- Roast Beef and Gherkin
- Smoked Salmon Crepes
- Black Pudding Fritters
- Mini Vegetarian Quiche (GF)
- Spicy Chicken Lollipop (GF)
- Cod Bites with Lemon Mayonaisse

## Starter

### **Classic Caesar Salad**

Baby gem lettuce, shaved Parmesan, sour croutons, crispy prosciutto and House Caesar dressing

### **Kilfenora Hog and Scallops**

Sautéed scallops, slow cooked pork belly, celeriac puree and chicken jus

### **Burren Smoked Salmon and Crab Terrine**

Locally sourced smoked salmon with a creamy crab filling

### **Confit of Duck Leg**

Served on a bed of ragout of Puy Lentils

### **Chicken and Mushroom Vol-au-Vent**

Creamy chicken, mushroom and white wine sauce served in puff pastry

### **Vaughan's Tasting Plate**

Pressed Ham Hock Terrine, Crab Roulade and Smoked Salmon

## Soup

Fresh Vegetable Soup (GF)

Cream of Leek and Potato Soup (GF)

Mild Curry Butternut Squash and Coconut Soup

Tomato and Basil Soup (GF)

Seafood Chowder with Dill and Dillisk (GF)

## Sorbet

Lemon and Gin Sorbet

Champagne Sorbet

## Main Course

### **Roast Sirloin of Burren Hereford Beef**

Served with with Yorkshire and a red wine and thyme jus

### **Rack of Kilkenny Lamb (Supplement €15)**

Herb crusted with a mint pea purée, rosemary and redcurrant jus

### **Pan-roasted Duck Breast**

Hoisin Seasoning, braised red cabbage and Cointreau jus

### **Pan-roasted Cornfed Chicken Breast**

With smoked ham, white cheddar and a chicken jus

### **Fillet of Prime Beef (Supplement €10)**

Topped with Portobello Mushroom, red onion, balsamic jam  
and black pepper

### **Baked Fillet of Hake**

Shrimp and capers, with a lemon butter sauce

### **Pan-fried Darn of Atlantic Salmon**

Seasoned with a mild Cajun spice, served with salsa

### **Paupiettes of Lemon Sole**

White wine, saffron and dill cream sauce

### **Wild Irish Lobster (Supplement €15)**

Served with a potato salad, lemon and garlic butter

## Vegetarian

### **Wild Mushroom and Pea Risotto**

Topped with Parmesan shavings, rocket dressed in truffle oil

### **Massaman Thai Curry**

Aromatic blend of lemon grass, chili peppers, coconut milk, steamed  
rice and poppadom

### **Baked Aubergine**

Served with a ratatouille of seasonal vegetables, and topped with  
shavings of vegan parmesan

### **Seasonal Vegetable Lasagne**

With homemade garlic bread

### **Indian Spiced Vegetable and Tofu Kebabs**

Served with aromatic steamed rice

### **Homemade Falafels**

Served in a warm pita bread and fresh tzatziki

### **Moroccan Vegetable Tajine**

Aromatic blend of spices, served with couscous

## Dessert

Fill your dessert towers from the following selection (choice of three)

Bride and Groom's choice of cheesecake

Warm Fruit Crumble made with seasonal fruit

Seasonal Fruit Posset

Chocolate Ganache Cake

Lemon Citrus Tartlet

Warm Chocolate Fondant

## Late Night Supper

Chicken Goujons

Homemade Chips

Cocktail Sausages

Vegetarian option available on request

# Wine List

## White Wine

**Sauvignon Blanc, Old Coach Road, New Zealand, 2021** - AWC Vienna Gold 2021 - €35.00

The 2021 Old Coach Road Nelson Sauvignon Blanc palate is bright and flavorsome with layers of tropical passion fruit and ripe grapefruit.

**Chardonnay, Shottesbrooke, South Australia, 2018** - Award tasting note: (2016 vintage) - €35.00

Crisp, rounded white peach and tropical fruit. Lively acidity and delicate palette. Bronze, International Wine Challenge.

**Pinot Grigio, Canto Novo, Catarratto, Italy** - €35.00

This blend of Catarratto and Pinot Grigio is a light, crisp and refreshing dry wine. The perfect choice for any occasion. Delicate floral aromas with a delicious citrus flavour.

## Red Wine

**Malbec, El Estero, Don David Reserve, Calchaqui Valley, Argentina 2020** - €35.00

Earthy, roasted plum and black-fruit aromas are reduced at first and never that bright. Ripe but short berry, spice and herbal flavours finish with a mix of wildness and sausage notes.

**Merlot, Reserve Saint Marc, France 2020** - €35.00

Made in a fruity and easy to drink style whilst being charming and well balanced. A dark garnet red colour with a fruity nose, mixed with spicy notes of thyme and pepper.

**Cabernet Sauvignon, Camino Del Rey Reserva, D.O Valle Central, Chile 2021** - €35.00

Classically high tannins, and strong red and black fruit-forward characteristics on both the nose and palette. Aged in American oak for 1-2 years which gives them classic hits of vanilla, spice, and tobacco.

**Couples are welcome to supply their own wine if they so wish.**

**Please note there is a corkage fee of €10.00 per bottle.**

