

Weddings

at Vaughan's Kilfenora

Wedding Menu

Arrival canapés served with tea and coffee or Prosecco

Cold Canapés

A selection of freshly made finger sandwiches using seasonal ingredients

&

Freshly baked scones

Served with fresh cream and jam

OR

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

St. Tola Goat's Cheese Salad

Textures of beetroot, Celtic greens and walnuts

Wild Mushroom Bruschetta

Served with garlic butter and sourdough bruschetta

Tomato and Basil Bruschetta

With aged Balsamic and sourdough bruschetta

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

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

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

Our wine list is curated to reflect the essence of each season, ensuring an ever-evolving selection. We take pride in offering a diverse range of wines that capture the spirit of the seasons, from crisp and refreshing whites perfect for summer evenings to robust reds that warm the soul during the cooler months.

Therefore, please note that our wine list is subject to change, allowing us to offer our guests an exceptional selection that enhances their dining experience.

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

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

