

*Our aim is to guide each and every couple to choose a menu that is unique and suites them on their special day.*

*The three celebration menus over-leaf are only suggestions and our executive chef looks forward to guiding you on your culinary journey.*



## Pimp Your Reception

### GIN BAR

Bombay Sapphire or Gordons with Schweppes Tonic. Served with berries and garnishes and displayed on a stylish table setting. Other Gins available, prices on request.

### PIMP YOUR PROSECCO

Prosecco station with a selection of fruit juices and berry garnishes. Kir Liqueur available - price on request.

### LATE BITES SERVED AFTER MIDNIGHT

#### Pizza Station

10" pizzas presented sliced in pizza boxes.  
3 varieties: Margherita, Hawaiian, Pepperoni



## Day Two Options

The Events Team would be delighted to explore ideas with you for a get together with your guests on the day after your wedding. Couples can choose from a whole range of options in a number of different venues to suit the style of gathering you have in mind and the number of guests Attending. Something like a casual event in a section of Hoban Brasserie - Finger Food with some live music. Or how about an informal, indoor BBQ - a buffet style gathering with all your favourites from the BBQ a Classic BBQ or themed options like The Rancher or Surf & Turf. A more traditional but always welcome option is a sit-down Celebration Lunch or a Celebration Dinner in our Savour Restaurant. Sample Menus are available on request.

Allow us to design an event to suit the atmosphere you'd like to create as well as your budget. Maybe you have an idea or something else in mind - our Executive Chef is always happy to discuss and propose different ideas to you. Simply let one of the Events Team know and we'd be happy to arrange a consultation for you. Many of these ideas work very well as a pre wedding gathering also. Feel free to chat to us about your plans for the day before and the day after your wedding celebration. We'd be only delighted to help!



**KILKENNY  
ORMONDE**  
HOTEL



WEDDING MENU SELECTOR  
kilkennyormonde.com

## Classic Wedding

Four Course Meal: Starter, Choice of Two Mains, Dessert,  
Tea Coffee and Infusions

### Starters

#### CHICKEN AND MUSHROOM VOL-AN-VENT

*Puff Pastry Filled with Poached Fillet of Chicken, Sautéed Field  
Mushrooms, White Wine and Scallion Cream, Watercress Salad*

#### ORMONDE CAESAR SALAD

*Riversfield Farm Baby Gem Lettuce & Heirloom Cherry Tomatoes, Sourdough Croutons, Granna  
Padanno Cheese, Spiced Chicken, House Caesar Dressing*

#### GOATS CHEESE TART

*Swiss Cheese, Apple and Walnut Riversfield Farm Leaves and Garden Produce, Sundried Tomato &  
Chervil Vinaigrette, Aged Balsamic Glaze*

#### ROAST ROOT VEGETABLE SOUP

*Creamed Carrots, Celeriac, Parsnip & Turnip, Parsley Cream*

### Mains

#### SLOW ROAST SIRLOIN OF WATERGRASS HILL BEEF

*Garyhinch, Wild Mushroom Cognac Pepper Sauce*

#### ROAST SHOULDER OF KERRY HILL LAMB

*Mint, Pear and Water Chestnut Stuffing, Red Wine and  
Rosemary Jus, Homemade Mint & Redcurrant Jelly*

#### ANDARL FARM VELVET PORK

*Prune Stuffing, Apple Brandy Cream Sauce*

#### GRILLED FILLET OF NORTH SEA COD

*Roast Red Pepper & Caper Sauce*

#### SUPREME OF GLYNN VALLEY FREE RANGE CHICKEN

*Apricot & Toasted Pumpkin Seed Stuffing, Natural Jus*

### Desserts

#### HEDGEROW BERRY & BRAMLEY APPLE CRUMBLE TART

*Double Cream Madagascan Vanilla Custard*

#### SEASONAL ETON MESS

*Meringue, Fruit, Cream, Toasted Almonds*

#### HOMEMADE CHEESECAKE

*Wexford Strawberry, Amalfi Lemon, Baileys*

#### SALTED CARAMEL TRIPLE CHOCOLATE BROWNIE

*Chocolate Sauce*

## Signature Wedding

Five Course Meal: Choice of Two Starters, Soup, Choice of Two Mains,  
Choice of Dessert, Tea Coffee and Infusions.

Extra Choices: Starters €4, Mains €6, Desserts €4. Anything on the Classic Menu Plus:

### Starters

#### SMOKED SALMON & GREENLAND PRAWNS

*Asian Greens, Mint, Coriander, Peanuts, Mango, Grated Carrot, Asian Vinaigrette*

#### THAI STYLE COD AND PRAWN FISHCAKES

*Lime and Passion Fruit Aioli. Olive and Chorizo Cake*

#### SMOKED CHICKEN SALAD

*Lambs Lettuce, Orange Segments, Raspberries, Cherry Tomatoes  
& Wexford Strawberry & Ginger Dressing*

#### SLOW ROASTED MISO & HONEY BELLY PORK

*Clonakilty Black Pudding, Bramley Apple & Cardamom Compote*

#### BLACK PUDDING & BABY SPINACH SALAD

*Poached Pears, Hard Boiled Egg & Warm Bacon Dressing*

### Soups

#### APPLE, BUTTERNUT SQUASH & CARROT, CORIANDER CREAM

#### ROAST PEPPER & TOMATO, MAPLE SMOKED BACON CREAM

#### CREAM OF MUSHROOM PANCETTA FLOAT

#### CREAM OF PARSNIP DRY CURED SMOKED BACON PIECES

### Mains

#### ROAST SIRLOIN OF WATERGRASS HILL BEEF

*Wild Mushroom Cognac Pepper Sauce*

#### SLOW BRAISED BARROW VALLEY LAMB SHANK

*Port and Redcurrant Jus, Homemade Mint & Redcurrant Jelly*

#### FILLETS OF SEA BASS

*Crayfish & Gubeen Smoked Chorizo Jambalaya*

#### DUO OF SCOTTISH SALMON & ICELANDIC COD

*Lemon, Crispy Pancetta & Thyme Crust, Roast Red Pepper and Caper Sauce*

#### SUPREME OF GLYNN VALLEY FREE RANGE CHICKEN

*Wild Mushroom, Sundried Tomato and Parmesan Stuffing, Tomato & Thyme Jus*

#### ROASTED CROWN OF BRONZE IRISH TURKEY & HONEY GLAZED LIMERICK HAM

*Your Choice of Stuffing, Roast Jus*

### Desserts

#### WARM CHOCOLATE LAVA CAKE

*Madagascan Vanilla Ice Cream*

#### ORANGE & LEMON CURD TART

*Wexford Strawberry 'Salad' with Balsamic Glaze*

#### RASPBERRY & MALIBU LIQUEUR BAKEWELL TART

*Tonka Bean Custard*

#### DOUBLE CREAM FILLED PROFITEROLES

*Salted Caramel & Baileys Sauce*

## Elegance Wedding

Five Course Meal: Choice of Two Starters, Choice of Soup or Sorbet, Choice of Two Mains,  
Choice of Two Desserts, Tea Coffee and Infusions.

Extra Choices: Starters €4, Mains €6, Desserts €4. Anything on the Classic & Signature Menus Plus:

### Starters

#### DUCK LIVER MOUSSE

*Fig Chutney, Cornichon, Sour Dough Crisps, Herb Micro Salad*

#### SPATCHCOCK QUAIL

*Cranberry, Foie Gras & Armagnac Stuffing, Wild Mushroom Sauce*

#### HAWTHORN WOOD SMOKED CHICKEN

*Riversfield Farm Leaves, Cashel Blue Cheese, Pears, Walnuts, White Balsamic Dressing*

#### PLUM AND YUZU GLAZED CONFIT LEG OF HILL DUCK

*Asian Salad and Dressing*

### Soups

#### GUINNESS AND ONION SOUP GUINNESS CHEESE CROUTE

*Cream of Cauliflower, Crispy Caramelized Onions & Wild Garlic Oil, Minestrone Aged Parmesan*

#### CRAYFISH BISQUE, TRUFFLE CRÈME FRAICHE

*Seafood Chowder, Puff Pastry Fennel Seed Float*

### Mains

#### ROAST SIRLOIN OF WATERGRASS HILL BEEF

*Wild Mushroom Cognac Pepper Sauce*

#### HERB CRUSTED RACK OF BARROW VALLEY LAMB

*Crispy fried Baby Apples, Tomato Thyme Jus*

#### MAPLE GLAZED ROAST LOIN OF KILKENNY ROSE VEAL

*Coarse Grain Mustard Sauce, Chalk Stream Watercress*

#### SEARED FILLET OF CASTLETOWNBERE PLAICE

*Prawn and Mussel Fragola, Bavarian Spec Bacon*

#### TRANCHE OF GREENLAND HALIBUT

*Dauphinoise Potato, Blue Swimmer Crab Bisque*

#### ROAST HALF DUCK

*North African Cous Cous, Tamarind Sauce*

#### SUPREME OF CORN FED GUINEA FOWL

*Black Pudding and Rosemary Stuffing, Wild Mushroom & Truffle Jus*

### Desserts

#### AMALFI LEMON TART

*Valbenta Pistachio Gelato*

#### TIRAMISU

*Traditional Layered Italian Dessert with Espresso Coffee & Tia Maria*

#### NEW YORK STYLE BAKED CHEESECAKE

*Flavour of Your Choice; Salted Caramel, White Chocolate, Raspberry Ripple*

#### THE 'ULTIMATE' MINI DESSERT SELECTION