



# Conlon's Food Hall

## WEDDING MENU

### STARTERS

*Hot goujons of chickens served with tossed salad leaves*  
*Vol au vent with chicken and mushroom in a white wine cream sauce*  
*Baked mushroom with a parmesan cream sauce*  
*Italian style bruschetta*  
*Fishcakes*  
*Bacon and cheese croquette*  
*Prawn skewer*

### SOUPS

*Vegetable*  
*Tomato and basil*  
*Spiced carrot and coriander*  
*Cauliflower and vintage cheddar*  
*Mushroom and tarragon*  
*Leek, potato and bacon*

### ENTREES

*Succulent roast rib of beef served with a red wine jus*  
*Roast turkey with honey glazed ham served over a herb and nut stuffing*  
*accompanied by a white wine and sage sauce.*  
*Fresh fillet of salmon baked in a herb crust served with a béarnaise sauce.*  
*Baked supreme of chicken served with a pepper sauce.*  
*Stuffed pork loin accompanied with an apple cider sauce*  
  
*Accompanied by seasonal vegetables, creamed and roast potatoes.*



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## WEDDING MENU

### DESSERTS

*Symphony of desserts*

*Profiteroles smothered in chocolate sauce*

*Homemade Apple Pie*

*Seasonal Pavlova*

*Cheesecake*

*Warm chocolate brownie served with chocolate sauce*

*freshly brewed tea and coffee*

*chocolate mints*

*all catering staff, cutlery, crockery, glassware provided.*

Options 1 - soup, entree, dessert - €45 per person

Options 2 - starter, entree, dessert - €50 per person

Options 3 - starter, soup, entree, dessert - €55 per person

*Menu can be tailored to suit your preferences.*

*Call us today to discuss on 042 9338846*