



SEAFIELD

GOLF & SPA HOTEL

## WELCOME RECEPTION

### TRADITIONAL RECEPTION

FRESHLY BREWED TEA AND COFFEE

WITH IRISH FRUIT CAKE AND HOMEMADE SEAFIELD COOKIES

### WINTER RECEPTION

TWO GLASSES OF MULLED WINE

MINI MUSHROOM AND MOZZARELLA QUICHES

### WINE RECEPTION

TWO GLASSES OF RED OR WHITE HOUSE WINE

VEGETABLE STICKS WITH DIPS

### PIMMS RECEPTION

PIMMS ON ARRIVAL (2 GLASSES PER PERSON)

VEGETABLE STICKS WITH DIPS

### SPARKLING RECEPTION

TWO GLASSES OF SPARKLING WINE

SELECTION OF THREE CANAPÉS FROM THE COLD CANAPES LIST

### SEAFIELD RECEPTION

BUCKS FIZZ OR KIR ROYAL (TWO GLASSES PER PERSON)

SELECTION OF TWO HOT CANAPÉS AND

THREE COLD CANAPÉS FROM LIST



## SEAFIELD

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### RECEPTION CANAPES

A SELECTION OF ANY FOUR CANAPÉS

#### COLD

PRAWN COCKTAIL ON ICE WITH MARIE ROSE SAUCE, HORSERADISH SAUCE AND LEMON  
(SUPPLEMENT  2.00 PER PERSON)

SMOKED SALMON WITH CREAM CHEESE AND CHERVIL

OVEN ROASTED CHICKEN AND PAPAYA

SMOKED BARBARY DUCK BREAST WITH FRUIT CHUTNEY

BOCCACINI MOZZARELLA WITH CHERRY TOMATO AND BALSAMIC

V

PARMA HAM WITH TOMATO CHUTNEY ON TOASTED BRIOCHE

#### HOT

MARINATED GRILLED CHICKEN KEBABS

MINI BAKED GOATS CHEESE AND BASIL TARTS

V

ROASTED IRISH FREE RANGE CHICKEN, LEEKS AND MUSHROOM IN PASTRY BASKETS

ROASTED STRIPLOIN OF BEEF WITH CELERIAC REMOULADE

RICH BARBARY DUCK CONFIT WITH GHERKINS

CRISPY TEMPURA PRAWNS WITH SOYA-GINGER DIP

CRISPY TEMPURA VEGETABLES WITH SWEET CHILLI

V

WILD MUSHROOM AND TRUFFLE RISOTTO CAKE

V

PAN SEARED SCALLOP MEDALLIONS WITH SEASONAL RELISH

(SUPPLEMENT  1.00 P.P. SEASONAL AVAILABILITY APPLIES)

PAN ROASTED FOIE GRAS MEDALLION WITH SEASONAL FRUIT COMPOTE

(SUPPLEMENT  3.00 P.P. AVAILABILITY AND MINIMUM NUMBERS APPLY)

V DENOTES VEGETARIAN SELECTION



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### STARTERS

FRESH BEEF TOMATO WITH BUFFALO MOZZARELLA, FRESH BASIL LEAVES,  
CURED OLIVES AND WHITE BALSAMIC DRESSING V

FRESHLY TOSSED CAESAR SALAD WITH PARMIGIANO-REGGIANO SHAVINGS  
AND GARLIC CROUTONS  
(SUPPLEMENT: ADD A CHILLED LEMON, AND GARLIC MARINATED PRAWN BROCHETTE □4.00)

SMOKED KILMORE QUAY FISH CAKE WITH FRESH GREENS AND HERB DRESSING

RUSTIC IRISH PORK PATE WITH TOASTED HOME MADE BRIOCHE,  
ROCKET AND RED ONION SALAD AND PORT POACHED FIG

WARM BAKED SEAFOOD AND LEEK TART, SUN-DRIED TOMATO AIOLI AND ROCKET SALAD

FRESH CANTALOUPE AND HONEYDEW MELON WITH PARMA HAM  
AND BLACK PEPPER ROASTED WEXFORD STRAWBERRIES

PAN ROASTED FOREST MUSHROOMS AND ASPARAGUS BAKED IN CRISP FILO DOUGH,  
CHIVE AIOLI V

OAK SMOKED IRISH SALMON WITH CAPERS, RED ONION AND HOME MADE GUINNESS BREAD  
(SUPPLEMENT □2.00)

LEMON BASIL MARINATED PRAWN KEBAB WITH FRESH BAKED CROSTINI AND  
ROASTED PEPPER & TOMATO RELISH  
(SUPPLEMENT □5.00)

PAN ROASTED SCALLOPS WITH BRAISED LEEKS IN A CRISP TART SHELL,  
SAFFRON AIOLI AND GREEN SALAD  
(SUPPLEMENT □5.00)

PEPPER SEARED IRISH BEEF CARPACCIO, WITH ROCKET, RED ONION AND PARMIGIANO-REGGIANO  
(SUPPLEMENT □5.00)

SHOULD YOU REQUIRE A CHOICE OF STARTERS A SUPPLEMENT OF □5.00 PER PERSON APPLIES



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### SOUPS

WEXFORD PUMPKIN SOUP WITH RUSTIC CRISP	V
ROASTED PLUM TOMATO AND RED PEPPER SOUP WITH BASIL PESTO	V
FRESH WEXFORD VEGETABLE SOUP WITH GARDEN HERBS	V
FOREST MUSHROOM SOUP WITH POITÍN CREAM	V
BALLYMONEY POTATO AND LEEK SOUP WITH CASHEL BLUE CREAM	V
WEXFORD COLCANNON BISQUE WITH SMOKED BACON	
FRESH CARROT AND LEEK SOUP WITH SPRING ONIONS	V
POTATO AND WATERCRESS BISQUE WITH GARDEN HERBS	V
CREAM OF BROCCOLI SOUP WITH SMOKED BACON AND WEXFORD CHEDDAR CHEESE	
CLASSIC MINISTRONE SOUP WITH BORLOTTI BEANS	
CHILLED SUMMER GAZPACHO WITH BABY DUBLIN BAY PRAWNS (SUPPLEMENT <input type="checkbox"/> 2.00)	
LOBSTER BISQUE WITH JAMESON CREAM ( <input type="checkbox"/> 10.00 SUPPLEMENT, AVAILABILITY APPLIES)	

### SORBETS

THESE ARE NOT PART OF THE INCLUSIVE PRICE HOWEVER IF YOU WISH TO SUBSTITUTE THE INCLUSIVE SOUP FOR A SORBET PLEASE DEDUCT  2.00 FROM THE PRICES BELOW.

- CHAMPAGNE SORBET
- PASSION FRUIT SORBET
- CHAMPAGNE & WEXFORD STRAWBERRY SORBET
- GRAPEFRUIT AND CAMPARI SORBET
- COSMOPOLITAN SORBET
- MOJITO SORBET



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### MAINS

PAN ROASTED SALMON WITH SOFT HERB AND PARMESAN CRUST, CELERIAC AND POTATO GRATIN WITH CHAMPAGNE BUTTER SAUCE

OVEN BAKED SUPREME OF FRESH COD WITH GOATS CHEESE – SPRING ONION POTATO BOXTY AND SUN-DRIED TOMATO SAUCE

FILLETS OF PAN FRIED SEABASS WITH SPRING ONION - CRÈME FRAÎCHÉ GRATIN POTATOES, ROAST ASPARAGUS AND HERB BUTTER SAUCE

CRISPY ROASTED BARBARY DUCK BREAST, STUFFED WITH CONFIT OF DUCK, ORANGE AND APRICOTS WITH CHAMP MASHED POTATO AND COGNAC SAUCE

LEMON AND HERB ROASTED FREE RANGE BREAST OF IRISH CHICKEN, GRATIN POTATO WITH SMOKED BACON AND GUBEEN CHEESE, LIGHT PAN JUS

CIDER ROASTED BREAST OF TURKEY AND SMOKEY GLAZED HAM, DRIED FRUIT AND DATE STUFFING WITH BUTTER AND GARLIC ROASTED POTATOES, SEASONAL VEGETABLES, PAN GRAVY AND CRANBERRY SAUCE

ROASTED TENDERLOIN OF RARE BRED PORK WITH POACHED APPLE, FIG AND ALMONDS, CHAMP POTATO CAKE AND CALVADOS REDUCTION

SLOW ROASTED PRIME IRISH ANGUS SIRLOIN OF BEEF WITH BUTTER ROASTED POTATOES, CRISP ONION RING AND SHALLOT-ROSEMARY SAUCE

PAN ROASTED FILLET OF IRISH BEEF, COLCANNON MASHED POTATOES SEASONAL WEXFORD VEGETABLES AND CABERNET WINE SAUCE

PAN SEARED IRISH ANGUS FILLET OF BEEF, SCALLOPED POTATOES WITH WILD MUSHROOMS, FOIE GRAS MOUSSE AND CABERNET WINE SAUCE

SLOW ROASTED IRISH BEEF FILLET SURF & TURF, WITH BUTTER POACHED HALF LOBSTER, GLAZED FONDANT POTATO AND FRESH VEGETABLES  
(MARKET AVAILABILITY APPLIES)

SHOULD YOU REQUIRE A CHOICE OF MAINS A SUPPLEMENT OF  5.00 PER PERSON APPLIES



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## VEGETARIAN OPTIONS

PLEASE CHOOSE ONE OF THE FOLLOWING:

SPINACH AND BRAISED WEXFORD VEGETABLE CRISPELLA,  
WITH SUN BLUSHED TOMATOES AND BALSAMIC MARINATED ONIONS

PORTOBELLO MUSHROOM, ROASTED TOMATO AND MEDITERRANEAN VEGETABLE TART  
WITH ST. TOLA GOATS CHEESE

CANNELLONI OF AUBERGINE, ASPARAGUS, CARAMELISED ONION AND  
BASIL MARINATED TOFU WITH WEXFORD MOZZARELLA

*ALL VEGETARIAN MAIN COURSES WILL BE ACCOMPANIED BY THE SIDE DISHES OF THE CHOSEN MAIN COURSE*

## DESSERTS

TRADITIONAL APPLE AND CINNAMON CRUMBLE  
WITH VANILLA ICE CREAM AND SAUCE ANGLAISE

BASKET OF WEXFORD STRAWBERRIES WITH FRESH WEXFORD CREAM  
AND STRAWBERRY COULIS  
(SEASONAL AVAILABILITY MAY APPLY)

WARM DECADENT CHOCOLATE BROWNIE,  
RUM RAISIN ICE CREAM AND CHOCOLATE SAUCE

RICH ITALIAN TIRAMISU WITH COFFEE BEAN ANGLAISE

FRESH STRAWBERRY CHEESECAKE WITH  
WEXFORD CREAM AND STRAWBERRY COULIS

DARK CHOCOLATE MOUSSE WITH RICH CARAMEL SAUCE

SPICED PEAR AND ALMOND BAKWELL TART WITH  
BUTTERSCOTCH SAUCE AND HONEYCOMB ICE CREAM

APPLE AND ROASTED PINEAPPLE STRUDEL,  
GRAND MARNIER SAUCE AND VANILLA ICE CREAM

SEAFIELDS' SEASONAL DESSERT ASSORTMENT (SUPPLEMENT  2.00)

ASSORTED PETIT FOURS

*TEA AND COFFEE inclusive*



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## CHILDRENS MENUS

*PLEASE SELECT ONE ITEM FROM EACH COURSE:*

FRESH MELON WITH STRAWBERRIES AND KIWI, FRESH FRUIT COULIS

CRISP CRUDITÉS OF VEGETABLES WITH RANCH DIP

HOME MADE CHOSEN SOUP OF THE DAY

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FREE RANGE CHICKEN BREAST WITH FRESH VEGETABLES AND CREAMY MASH

FREE RANGE CHICKEN GOUJONS AND PORK SAUSAGES WITH FRESH VEGETABLES AND FRIES

PASTA WITH HOME MADE TOMATO SAUCE AND GARLIC BREAD

HAMBURGER WITH FRENCH FRIES AND VEGETABLES

BATTERED COD AND CHIPS WITH MUSHY PEAS

*N.B. HALF PORTIONS OF THE CHOSEN ADULT MAIN COURSE MAY BE SERVED FOR HALF THE ADULT PRICE.*

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DESSERT OF THE DAY

ICE CREAM SUNDAE WITH CHOCOLATE SAUCE AND CONFETTI

STRAWBERRY JELLY WITH ICE CREAM



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## AFTERS

### **MENU A**

SELECTION OF FINGER SANDWICHES

FRESHLY BREWED TEA AND COFFEE

### **MENU B**

SELECTION OF FINGER SANDWICHES

COCKTAIL SAUSAGES

FRESHLY BREWED TEA AND COFFEE

### **MENU C**

SELECTION OF FINGER SANDWICHES

MINIATURE VEGETABLE SPRING ROLLS

FREE RANGE CHICKEN GOUJONS

FRESHLY SLICED PIZZA

FRESHLY BREWED TEA AND COFFEE

### **MENU D**

SELECTION OF FINGER SANDWICHES AND WRAPS

CRISPY DUCK AND HOI-SIN SPRING ROLLS

VEGETABLE SAMOSAS

MARINATED MINI CHICKEN KEBABS

PRAWNS IN CRISP FILO

FRESHLY BREWED TEA AND COFFEE

### **MENU E**

SELECTION OF FINGER SANDWICHES AND WRAPS

COCKTAIL SAUSAGES

MINI VEGETABLE SPRING ROLLS

ASSORTED DIM-SUM

FREE RANGE CHICKEN GOUJONS

PRAWNS IN CRISP FILO

FRESHLY SLICED PIZZA

FRESHLY BREWED TEA AND COFFEE

*OUR EXECUTIVE CHEF, RYAN STERN, WILL ENDEAVOUR TO PROVIDE THE CHOSEN MENU AS DESCRIBED USING ONLY MARKET FRESH PRODUCE HOWEVER ALL MENUS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND SEASONALITY.*



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## **WHITE WINE**

### **LA CHAMPAGNE SAUVIGNON BLANC, FRANCE**

Fruity and intense with strong grapefruit aromas and on the palate a taste of delicious fresh green fruits.

### **VILLA MASETTI PINOT GRIGIO**

Subtle and delicate yet pronounced perfume.

This wine is dry, soft with elegant orchard, peach fruit and a delicious mineral finish.

### **SANTA ANA 'ECO' TORRONTES ARGENTINA (ORGANIC)**

A lovely easy drinking white, with rich pineapple and tropical fruits and a long refreshing finish.

### **CHARDONNAY DOMAINE PEIRIÈRE PAUL SAPIN DOMAINE PEIRIÈRE**

A superb unoaked chardonnay, full of buttery overtones, stacks of fruit and a very balanced finish.

### **HONORE DE BERTICOT SAUVIGNON BLANC**

A fresh, juicy, wine from Cotes de Duras, just east of Bordeaux.

Generous aroma of gooseberries on the nose with crisp lime fruits and clean acidity, well balanced and finishing dry. Perfect as an aperitif or with shellfish.

### **WINTER HILLS SAUVIGNON BLANC 2007/'08 NEW ZEALAND**

This vibrant classic wine is a brilliant lemon-lime colour.

Distinctive gooseberry and herbaceous aromas support a wonderfully balanced palate with a long elegant finish. A consistent award winner.

### **CHABLIS DOMAINE LE VERGER ALAIN GEOFFROY, CHABLIS**

Well structured and full bodied with a stylish fruity finish from a top grower.



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## **RED WINE**

### **STONEFISH SHIRAZ AUSTRALIA**

This wine displays a youthful rich and ripe palate with smokey, black pepper aromas and blackcurrant undertones. A well balanced, full bodied wine enhanced by soft tannins.

### **GRAFFIGNA MALBEC**

This is a deep red wine with a purple glint and attractive aromas of chocolate covered plum and ripe berries and smokey spiciness.

The flavour is soft yet lively, and fleshy with a nice smokey, spicy finish and good structure. Recommended as an accompaniment to beef in all preparations.

### **ALBERT BICHOT BOURGOGNE PINOT NOIR**

This reserve wine typical of Burgundian Pinot Noir, displays red and black berry aromas underlined by a beautifully balanced structure.

Lingering finish with soft tannins. Lamb, meat, salmon or cheese are classic pairings for this versatile wine.

### **PRIMITIVO DI SALENTO 2005 SAN GIORGIO**

A deep coloured wine from the Puglia area of southern Italy.

It is rich and concentrated with zesty cherry and clove fruits, soft on the palate with blackberry and raspberry flavours with a spicy finish.

### **VEGA DEL RAYO RIOJA 2006/07 SPAIN**

An elegant smooth and classic Rioja with complex cherry and blackcurrant fruit flavours. Ideal with lamb or beef.

### **CASA LAPOSTOLLE MERLOT 2006/07**

A very attractive full bodied wine filled with ripe fruit flavours of cassis and plums.

Smooth tannins and a long finish make this classic wine from the best producer in Chile.

### **DEEN DE BORTOLI VAT 8 SHIRAZ 2005**

Be Bortoli Wines, New South Wales, Australia

An earthy, peppery aroma leads to a palate of rich, spicy fruit flavours which are smooth and appealing. The wine shows the unique fruit characters for which the Shiraz variety is renowned particularly in Australia.



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## **SPARKLING WINES**

### **PROSECCO DI PROSECCO CONTI NERI (VENETO ITALY)**

A characteristic fruity bouquet typical of this aromatic grape wine.

On the palate it is gratifying, with a light body, character and soft with delicious apple and pear fruit.

### **CASTILLO PERALADA CAVA BRUT N.V SPAIN**

This is a light coloured gentle, subtle sparkling wine with rich apple fruit and a touch of lemon flavour.

Round, long and satisfying finish.

### **CASTILLO PERALADA CAVA ROSADO N.V**

Lovely rosy pink sparkler with summery aromas of soft red fruits.

Concentrated flavour of ripe strawberries with a crisp elegant finish.