



LU THORNELY

WEDDING MENU: TABLE SERVICE

TO START

Irish smoked salmon w/ dill & caper dressing, pickled cucumber & baby leaf salad

Crab tian w/ piment D'Espelette, crème fraiche & chervil served w/ micro leaves

Trio of fresh Irish crab, smoked salmon & Dublin Bay prawns

Monkfish ceviche w/ avocado, chilli, lime & coriander

Irish prawn cocktail w/ cos lettuce & homemade mayonnaise w/ cognac

Carpaccio of rare roast fillet of beef w/ truffle oil, rocket & parmesan

Wild mushroom & gruyere tart w/ mixed leaves

Crispy duck salad w/ plum, soya & ginger dressing

Mixed leaf salad w/ pear, Boyne Valley blue cheese & honey roasted walnuts

Roast beetroot & goats cheese w/ hazelnuts & mint

Sweet potato & sage puff pastry galettes

*Mezze platter of Manchego cheese, Serrano ham, hummus & pesto rosso, w/ rocket salad & artisan breads

*Irish St Tola soft goats cheese rolled in fresh herbs, roasted red peppers, tabouleh, classic hummus, babaganoush

*Irish smoked salmon w/ quails eggs, capers & dill crème fraiche, cucumber pickle & wild garlic pesto

All dishes served w/ new herby potatoes or fragrant rice or wholegrain spelt with nuts & herbs. And a mixed baby leaf salad with a choice of dressing. Organic produce on request.



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SOUPS

Seafood bisque w/ croutons & gruyere

Tomato and roasted red pepper w/ rocket oil

Wild mushroom w/ truffle oil

FOR MAIN

Roast monkfish w/ vermouth & saffron sauce

Baked Irish salmon w/ chilli, ginger & lime sauce or herb butter

Sea bass / sea bream w/ Persian herb stuffing, barberries & pistachio

Baked hake w/ seaweed, sesame & crispy kale crust

*Fillet of beef w/ red wine jus, wild mushroom & fresh horseradish

*Sirloin of beef w/ chimichurri & pink peppercorns

*Rack of lamb w/ herb crust, beetroot confit & red wine jus

Barbary duck breasts w/ redcurrant & blood orange sauce

Corn-fed chicken breasts w/ preserved lemon & saffron

Stuffed pepper w/ wild garlic rice, courgette, cashews & apricot

Roasted celeriac steaks w/ caper & tarragon sauce

Pearl barley risotto w/ courgette, spinach & marinated feta

Vegetarian wellington w/ mushrooms & chestnuts cooked in puff pastry

All main dishes to be accompanied with seasonal vegetables served at the table.

**These dishes can be served on platters to each table for guests to share.*



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VEGETABLES (TO GO WITH MAINS)

Creamy herb mash
Butternut squash puree
Potato dauphinoise
Puy lentils w/ roasted veg
Herbed couscous
Crushed new potatoes w/ capers
Sautéed cabbage w/ mustard seeds
Wholegrain spelt & wild rice
Green beans w/ tamari & sesame
Sweet potato gratin

PUDDING

Soft almond tart w/ blackcurrants w/ vanilla crème fraiche
Chocolate mousse torte w/ berries & vanilla crème fraiche
Tarte citron w/ berries & cream
Lemon posset w/ almond shortbread
Seasonal fruit crumble w/ clotted cream
Individual crème brûlée w/ raspberries
Clementine & orange syrup cake w/ mascarpone
Pavlova w/ soft summer fruits
Eton Mess: crushed meringues, whipped cream & strawberries



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PUDDING CONT.

Tasting Plate: Valrhona chocolate ganache, citron tartlet & raspberry mousse w/ blackcurrant coulis

Dark chocolate hazelnut brownie w/ berries & cream

Carefully selected seasonal cheese plate w/ wheat wafers & fruit chutney

Cheese tiers: rounds of whole cheese such as cheddar, stilton, durrus & chèvre arranged in a spectacular tier and decorated w/ flowers & fruit

AFTERS

Pulled pork cooked in cider w/ soft baps & BBQ sauce

Gourmet sausages in rolls w/ caramelised onions

Homemade sausage rolls w/ chutneys

Hot vegetable pasties

Chicken sliders w/ garlic mayo & watercress

Falafel wraps w/ cucumber, tomato & tahini sauce

Lu's Chaat Cart to bring in some Indian street food delights