

Wedding Menu B

Gateaux of Avocado ,Dublin Bay prawn , lime oil
dressing baby leaves , Micro Herbs

Warm Honey Roast Silver Hill Duck Breast
sliced, blood orange segments, honey & Soy
dressing.

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Beef and Sherry Consommé Julienne leek, carrot

Zesty Lemon & Lime Sorbet

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Pan Roasted Irish Beef Fillet (Medium) Roasted
shallot , Wild Mushroom Cashel Blue Sauce,
Toasted Walnuts ,fondant potato Micro herbs



Baked Sea-bass Fillet, Fennel grilled , Cherry
Roast Vine Tomato ,white wine vinegar Fennel
seeds balsamic reduction sauce. Sauté Potatoes

Stuffed Aubergine with Basil pesto , provencal
Vegetable with red pepper Coulis (v)(VEG)

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Chocolate Meringue, Mocha cream, Raspberries.
Lemon Zest Tart, Fresh Whipped Cream.

Fair Trade Tea Coffee Petit Fours



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€30 per person