

Food & Beverage Options for your Wedding.

Design your own wedding menus with the help of our wedding coordinator and work to your personal taste and budget.

Tea or Coffee & Homemade biscuits reception €3.50 per guest.

Drinks & Canapes

Cava or Prosecco Reception €8.95 per guest.

Champagne Reception €12.95 per guest.

Cava/Prosecco with canapés €14.95 per guest

Champagne with canapés €19.95 per guest.

Choose any 4 from the list below.

Gourmet finger sandwiches (selection of fillings)

Cheese croquettes with spicy dip

Smoked salmon salsa in pastry shells

Chicken & mushroom vol -a -vents

Chicken bites with sweet chilli sauce

Dry cured bacon butties

Mini spring rolls

Mini samosas

Wedding Menus

STARTERS

Crisp fried Kilmore crab cake, cucumber pickle & tartare sauce

Salad of Parma ham with rocket leaves and fresh figs, balsamic reduction

Smoked chicken salad with orange segments, fine beans & walnut dressing

Horetown House caesar salad served with smoked bacon lardons, garlic croutons, parmesan shavings and homemade caesar dressing

Warm salad of Clonakilty black pudding, glazed apples, grainy mustard dressing

Deep fried goats cheese with red pepper chutney and mixed leaves

Grilled escalope of organic salmon with sun dried tomato vinaigrette

Spring roll of chicken, sun dried tomato, mozzarella & basil

Filo parcels of seafood with a light Hollandaise sauce

Filo parcels of chicken & wild mushrooms with a Madeira gravy

Bruschetta with grilled Mediterranean vegetables, mozzarella & basil pesto

SOUP

Creamy country vegetable soup
Creamy tomato & basil soup
Creamy mushroom Soup
Creamy leek & potato soup
Curried parsnip soup with parsnip crisps
Carrot & coriander soup
White onion & thyme soup
French onion gratinee

Sorbets

Lemon sorbet
Champagne sorbet
Pink grapefruit sorbet
Granny smith apple sorbet
Pink champagne sorbet
Pear sorbet

MAIN COURSE

Roast rib eye of beef or sirloin of beef with red wine gravy, fondant potato, onion marmalade
Roast loin of pork with crackling, served with braised red cabbage bramley apple sauce & Madeira gravy
Roast leg of lamb with rosemary & garlic, served with boulangere potatoes and mint jelly
Glazed loin of bacon with buttered Savoy cabbage, scallion champ and a mustard veloute
Pan fried breast of chicken with rosti potato and tarragon veloute duxele stuffing & creamed leeks, peperonata & salsa verde
Grilled sea bass with tiger prawns, baby ratatouille & a saffron veloute
Peppered monkfish with tomato and chilli fondue, French fried onions and salsa verde
Seared escalope of organic salmon, melted leeks, tomato & basil cream
Baked cod with herb crust, tomato fondue and chive veloute

VEGETARIAN OPTIONS

Tortelloni with ricotta & spinach served with rocket pesto
Aubergines in the pickling style with creamed goat's cheese
Risotto – wild mushroom –primavera (spring vegetables)

STEAKS

Grilled rib eye or fillet steak*
- With French fried onions & bernaise sauce
- With glazed shallots, straw potato and red wine sauce

*Supplement of €4 per person on steak

DESSERTS

Sticky toffee pudding with hot toffee sauce
Vanilla pannacotta, seasonal berries & sable biscuits
Chocolate fudge pudding with pistachio ice cream
Individual Lemon tartlets, with raspberry coulis
Normandy pear tart with crème Anglaise.
Spiced apple crumble with crème Anglaise.
Tunisian orange cake with Grand Marnier syrup & crème fraiche
Rich chocolate & hazelnut tart with crème fraiche
Wexford strawberries in aged balsamic vinegar with mascarpone cream & sable biscuits
(Seasonal)

You may select one starter, one main course and one dessert with no choice, for as little as €49 per person plus 12.5% service charge.

You may select 2 starters which can include soup, 2 main courses and 2 desserts, price €65 per person with a 12.5% service charge.

* These choices are available in menus of €75 and over and some items are available only when in season.

Special Dietary Requirements can also be catered for, please advise requirements well in advance and we will be happy to look after them for you.

Additional courses

Demitasse soup €4

Additional main course €5 per person

Additional starter €5 per person

Additional dessert €5 per person

Mid-night munchies - €10 per person

Select 4 from list below

Gourmet finger sandwiches (selection of fillings)

Cheese croquettes with spicy dip

Smoked salmon salsa in pastry shells

Chicken & mushroom vol -a -vents

Locally made cocktail sausages

Chicken bites with sweet chilli sauce

Dry cured bacon butties

Mini spring rolls

Mini samosas

Pizzas with selection of toppings on homemade sourdough base

Gourmet Fish & Chip Van

- *by prior arrangement, price on request*

Summer Barbecue Day 2 €35 per guest.

Choose any three of the main courses, any four of the salads and any two of the sauces or dressings. **Minimum numbers apply.**

Main Courses

Butter-flied leg of Wexford lamb marinated with fresh spices

Asian style pork belly

Homemade beef burger

6 oz. steaks cooked on the barbie

Sausages – Local pork

- Local lamb/Mergunez

- Local boerwurst

Chicken: pallerd with cajun spices

Indian style drumsticks

Kebabs

Prawn kebab with cherry tomato & fennel

Indian organic salmon brochette with coriander crème fraiche

Organic salmon kebabs

Monkfish kebabs

Organic salmon cutlets

Halloumi cheese & mixed pepper skewers

Summer skewered vegetables

Salads, salsas & accompaniments

Tomato and basil salad
Caesar salad of cos lettuce, crispy croutons and tangy Caesar dressing
Baby potato and smoked bacon salad
Greek Salad of Tomato, feta, cucumber, black olive and wild garlic
Green Salad of Mixed leaves with selection of dressing
Pasta salad roast peppers and pine nuts
Cucumber, radish and sugar snap salad
Rocket, French bean, red onion and crouton salad
Grilled aubergene with pesto
Cous cous with Mediterranean vegetables

Buffet Menu

Cold Cuts

Choose 2 from each section below

Baked Ham
Roast Beef
Roast Pork
Roast Lamb

Hot Dishes

Lamb korma served with piallu rice
Spicy chicken with almonds and coconut served with basmati rice
Chicken and mushroom pillaf
Beef stroganoff served with mashed potato or rice
Seafood gratin with herb crust

Choose 3 from below

Salads

Potato salad with chopped scallions & chives
Potato salad of baby potatoes in a mustard dressing
Cucumber relish
Spiced cous cous with mixed roasted vegetables
Pasta salad with mixed roasted vegetables & pesto and olive oil dressing
Rice salad with mixed dried fruit and peppers
Mixed green leaves with a selection of dressings
Tomato & basil salad with olive oil dressing
Traditional coleslaw

Choose 2 from below

Desserts

Pavlova with fresh seasonal fruits
Sticky toffee pudding
Lemon Tartlets with seasonal berries
French fruit tart with season fruits in a vanilla custard
Chocolate & hazelnut tart
Ice- cream stand with selection of ice -cream and toppings

Please do experiment with the choices above and create your own menus for each part of your special day. Whether you would like to welcome your guests with tea/coffee and homemade biscuits, a warm winter punch, fresh summer cocktail, champagne and canapés, the choice is yours. Discuss your choices with our wedding coordinator and our chef to ensure you are really happy with your food and beverage options for your wedding at Horetown House.