



WE OFFER THE FOLLOWING TO YOU WITH OUR COMPLIMENTS:

- » Red carpet welcome on arrival
- » Champagne and canapés for the wedding couple on arrival
- » Fresh floral centre pieces
- » Candelabras
- » Choice of colour uplighters
- » Use of cake stand and knife
- » Room hire of our Ballroom
- » Personalised menu cards on each table
- » Video projection
- » Bar extension
- » Photographic opportunities within the Estate and Manor House
- » Car parking for all your guests
- » Champagne breakfast for the couple
- » A pre-wedding menu tasting for the wedding couple
- » Our expert wedding team to guide you through every detail

UPGRADES

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|--|------------|
| » Ice Cream Cart | €350 |
| » Macaroon | €2 each |
| » Fruit Skewer | €3 each |
| » Soup cappuccinos: Mushroom or Tomato | €2 each |
| » Cheese Plate | €12 pp |
| » Petit Fours | €3 pp |
| » Pig on Spit | €17 pp |
| » Selection of Pizza (9") | €12 pp |
| » Nachos and Dips | €10 pp |
| » Beef and Pork Ribs "with bibs" | €15 pp |
| » Sliders (Beef, Lamb or Pulled Pork) | €5 pp |
| » Oysters | €4 pp |
| » Round of Drinks for Toast approx | €6.80 pp |
| » Jug of cocktails (for 10) (pimms, mojito, cosmo) | €50 |
| » Gin station | €8 each |
| » Bottles of beer | €5.40 each |
| » Mulled Wine | €7 pp |
| » Summer Punch | €7 pp |
| » Champagne | €14 pp |
| » Live cooking (min 120 guests) | |
| Make your own toastie | €8 pp |
| San choy bau | €10 pp |
| Duck pancakes | €12 pp |
| Noodle station | €12 pp |

**Purpose built BBQ
area or private
function room for
your pre or post
wedding celebrations**

(Minimum numbers required)



SAMPLE MENU

Minute Steak – *mushroom sauce*

Chicken Skewers – *satay sauce*

Grilled Halloumi – *guacamole*

Pasta – *chorizo, cherry tomatoes, olives, spinach,
Italian dressing*

Baby Beetroot Salad – *baby mozzarella,
toasted almonds*

Cobb Salad – *cos lettuce, ham, chicken, avocado,
creamy buttermilk dressing*

Jacket Potatoes – *sour cream*

Baby Corn Cobbettes – *chilli and lime butter*



SIR OTWAY

- » Freshly brewed tea and coffee served with homemade scones (for 50% of your guests)
- » Glass of sparkling wine with crème de cassis or orange juice (70%) and bottled beer (for 30% of your guests)
- » Canapés on arrival (3 per person)
- » Five course meal with a choice of main course
- » Half bottle of wine per person
- » Selection of finger sandwiches and one item of evening finger food with tea and coffee (for 75% of your guests)
- » Complimentary Bridal Suite and two Executive Bedrooms for the night of your wedding

For sample menu selection, see reverse

Peak
€109
per guest

Off-Peak
€100
per guest

Terms and conditions apply. Package available for 2021 and 2022. Minimum numbers apply. Selected dates available

SAMPLE MENU

Timbale of Irish Crab – *champagne scallop ceviche, avocado, enoki mushrooms*

Braised Pork Belly – *yuzu gel, celeriac puree, char sui sauce*

Cashel Blue Cheese Salad – *candied walnuts, fresh rocket, roast pear*

Chicken Bundle – *mushroom cream sauce, pine nut pesto, rocket*

Soup or sorbet of your choice

Prime Irish Sirloin of Beef – *fondant potato, heritage carrots, truffled green beans, red wine jus*

Prime Irish Veal Rib – *sweet potato mash, asparagus, roast baby carrots, anchovy butter*

Corn-Fed Chicken Supreme – *roast garlic and parmesan mash, pancetta crisp, fresh asparagus, orange dust, Pedro Ximenez jus*

12 hour Lamb Shank Medallion – *smoked hummus, grilled courgette, baby carrots, parsnip crisps, pot jus*

Pan Fried Sea Bass – *chive mash, smoked aubergine purée, fennel and watercress salad, salsa verde*

Pan Fried Cod Fillet – *roast garlic and parmesan mash, glazed heritage carrots, baby broccoli, vermouth buerre blanc*

Lyrath Estate Dessert Symphony – *three miniature desserts with ice cream*

Bramley Apple Bakewell Pie – *cinnamon ice cream, crème anglaise*

Chocolate Fondant – *vanilla ice cream, tuille texture*

Crème Brulee – *fresh berries, ginger biscuit*

Raspberry Cheesecake – *vanilla cream, fresh raspberries, biscotti*

Freshly Brewed Tea or Coffee

SELECT A STARTER, SOUP, CHOICE OF MEAT AND FISH MAIN COURSE AND A DESSERT



LADY CHARLOTTE

- » Freshly brewed tea and coffee served with homemade scones or mini brownies *(for 50% of your guests)*
- » Glass of sparkling wine with crème de cassis or orange juice *(60%)* and bottled beer *(20%)* and gin station *(20%)*
- » Canapés on arrival *(4 per person)*
- » Five course meal with a choice of middle course and choice of main course
- » Half bottle of wine per person
- » Sparkling wine toast drink
- » Selection of finger sandwiches and two items of evening finger food with tea and coffee *(for 75% of your guests)*
- » Complimentary Bridal Suite and two Executive Bedrooms for the night of your wedding

For sample menu selection, see reverse

Terms and conditions apply. Package available for 2021 and 2022. Minimum numbers apply. Selected dates available.

Peak
€125
per guest

Off-Peak
€115
per guest

SAMPLE MENU

Goats Cheese Parcel – *brick pastry, roasted pear, blueberry paint, stuffed pepper*

Duck Breast – *coconut, chilli, green paw paw, hoi sin, wonton crisp*

Lamb Shank Tart – *slow roasted onion, mustard fruits, green salad*

Marinated Tiger Prawns – *katifi pastry, feta cheese salad, mango gel*

Soup of your choice

Sorbet of your choice

Prime Irish Hereford Fillet Steak – *goats cheese gratin, shallot purée, baby broccoli, pan jus*

Rack of Lamb – *macadamia and herb crust, pea and mint purée, heritage carrots, potato cigar, rosemary jus*

Pork Fillet – *date, apple, prosciutto, creamy mushroom sauce*

Corn-Fed Chicken Supreme – *roast garlic and parmesan mash, pancetta crisp, fresh asparagus, orange dust, Pedro Ximenez jus*

Grilled Salmon Fillet – *pea and broad bean risotto, salsa verde, tapioca texture*

Pan Fried Monkfish – *sweet potato mash, bok choy, lime and coconut sauce, fresh coriander, toasted coconut*

Lyrath Estate Dessert Symphony (*three miniature desserts with ice cream*)

Bramley Apple Bakewell Pie – *cinnamon ice cream, crème anglaise*

Chocolate Pave – *raspberry dust, raspberry compote, vanilla ice cream*

Lemon Meringue – *chocolate gravel, spiced shortbread, honeycomb*

Freshly Brewed Tea or Coffee

Petit Fours

SELECT A STARTER, CHOICE OF SOUP OR SORBET MIDDLE COURSE,
CHOICE OF MEAT AND FISH MAIN COURSE AND A DESSERT



CAPTAIN A. TUPPER

- » Freshly brewed tea and coffee served with homemade scones or mini brownies
(for 50% of your guests)
- » Glass of sparkling wine with crème de cassis or orange juice *(for 100% of your guests)*
- » Canapés on arrival *(2 per person)*
- » Five course meal with choice of main course
- » Half bottle of wine per person
- » One item of evening finger food and sandwiches with tea and coffee *(for 75% of your guests)*
- » Complimentary Bridal Suite and two Executive Bedrooms
for the night of your wedding

For sample menu selection, see reverse

€90*
per guest

*Sunday to Wednesday only. Terms and conditions apply. Package valid for 2021 and 2022. Minimum numbers apply. Selected dates available.

SAMPLE MENU

Pomegranate Cured Goatsbridge Trout – *lemon curd, horseradish, pancetta and raspberry crumb*

Caprese Salad – *baby mozzarella, heritage tomatoes, kalamata olive, grissini*

Goats Cheese Tart – *beetroot, balsamic, asparagus, baby leaves*

Chicken Bundle – *mushroom cream sauce, pine nut pesto, rocket*

Soup of your choice

Prime Irish Sirloin of Beef – *fondant potato, heritage carrots, truffled green beans, red wine jus*

12 hour Lamb Shank Medallion – *smoked hummus, grilled courgette, baby carrots, parsnip crisps, pot jus*

Corn-Fed Chicken Supreme – *roast garlic and parmesan mash, pancetta crisp, fresh asparagus, orange dust, Pedro Ximenez jus*

Pan Fried Sea Bass – *chive mash, smoked aubergine purée, fennel and watercress salad, salsa verde*

Pan Fried Cod Fillet – *roast garlic and parmesan mash, glazed heritage carrots, baby broccoli, vermouth buerre blanc*

Lyrath Estate Dessert Symphony (*three miniature desserts with ice cream*)

Bramley Apple Bakewell Pie – *cinnamon ice cream, crème anglaise*

Chocolate Mousse – *raspberry dust, fresh raspberry, shortbread biscuit*

Tiramisu – *whipped mascarpone, hazelnut biscotti*

Freshly Brewed Tea or Coffe

SELECT A STARTER, SOUP, CHOICE OF
MEAT AND FISH MAIN COURSE AND A DESSERT