

# FALL IN LOVE

## Specially designed Wedding Menus...

Our Executive Chef, Garry Hughes and his culinary team have designed our Wedding Menu Selector packed full of culinary delights and fine wines. Using only the finest locally sourced seasonal ingredients, each dish is prepared with authenticity, passion and pride. Your Wedding Planner and Executive Chef will take you through the options to help you choose the perfect menu for your big day. We also offer a personal menu tasting prior to the day.

Choose one starter, one soup or sorbet, one main course and one dessert. Your menu price is determined by the main course selected.

### APPETISERS

Slane Whiskey Cured Salmon

Liscannor Crab, Shaved Fennel, Cucumber, Lemon Gel

Slow Braised Waterford Ham & Wild Mushroom Terrine

Celeriac Remoulade, Crisp Bread

Trilogy of Tomato with Bocconcini & St. Tola Goats Cheese

Pesto, Pickled Cucumber, Red Pepper Essence & Micro Herbs

Torchon of Foie Gras (€4 per person supplement)

Plum Raisin Chutney

Salad of Fivemiletown Goat's Cheese

Poached Pear, Roast Beetroot, Candied Pecans,

Hazelnut Dressing & Micro Leaves

Confit of Duck Leg

Pui Lentils, Tarragon Jus

Shelbourne Turf Smoked Salmon

Citrus Pieces, Saffron Aioli & Micro Herbs

Salad of House Smoked Chicken

Overnight Tomatoes, Pickled Red Onion, Baby Gem, Rocket, Honey Mustard Dressing



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## SOUPS

Rooster Potato & Lusk Leek Soup  
Herb Oil

Vine Tomato Soup  
St Tola's Goat's Cheese Crouton

Roasted Red Pepper & Tomato Soup  
Pesto Oil

Shelbourne Smoked Seafood Chowder

Roast Butternut Squash  
Cumin Cream

Wild Mushroom Soup  
Tarragon Cream

Cream of Celeriac Soup  
Scented with Truffle Oil

Cream of White Onion Soup  
Chive Oil

## SORBETS

Choose from  
Laurent Perrier Champagne  
Exotic Passion Fruit  
White Peach  
Lemon  
Elderflower & Raspberry



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## MAIN COURSES - From the Land

Roasted "Centre Cut" Fillet of Aged Charleville Beef Bourguignon Jus (Mushroom & Alsace Bacon)	€92.00
Roasted Loin of Venison* (Sept - Feb) Ruby Port Jus	€95.00
Roast Rack of Curragh Lamb* (May - Oct) Madeira Jus	€89.00
Seared Breast of Cornfed Chicken (6oz) Shallot & Mushroom Cream Sauce	€72.00
Charleville 8oz Aged Sirloin Steak Peppercorn Sauce	€84.00

## MAIN COURSES - From the Sea

Roasted Fillet of Atlantic Halibut Smoked Chowder Velouté	€82.00
Roast Castletownbere Salmon French Style Peas	€77.00
Seared Fillet of Seabass Overnight Tomatoes & Shallot Dressing	€81.00
Seared Fillet of Hake Broth of Smoked Salmon,, Mussels & Samphire	€82.00

## MAIN COURSES - From the Earth

Risotto of Snow Pea & Scented Wild Truffle	€67.00
Wild Mushroom Torte	€72.00
Mille Feuille of Creamed Lusk Leeks & Asparagus Tomato & Chervil Beurre Blanc	€71.00
Gnocchi & Roasted Pumpkin Sage and Parmesan Shavings	€67.00
Tian of Roast Aubergine Pepper, Courgette, Mozzarella, Salsa Verde	€72.00

\*€5.00 supplement applies to these options for packages.



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## DESSERTS

### All served with Freshly Brewed Tea, Coffee & Petit Fours

Classic Vanilla Crème Brûlée

Seasonal Berries & Sable Biscuit

Lemon Meringue Tart

Pavlova

Crème Chantilly & Mixed Berries

Rhubarb & Strawberry Crumble

Vanilla Ice Cream

Shelbourne Chocolate Plate

Opera Cake, Brownie with White Chocolate Mousse & Macaroon

Chocolate Raspberry Mousse Tart

Lemon Posset

Plum Compôte

Shelbourne Tiramisu

Cheese Board\*

\*€5.00 per person supplement applies to these options for packages.

### Additional choices and supplements

€7.50 per person supplement per additional appetiser

€10.00 per person supplement per additional main course

€7.50 per person supplement per additional dessert

€6.50 per person supplement per additional course (e.g. to offer a soup or a sorbet course)



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## Wedding Canapés

Additional Canapés are €4.50 Per Piece

Castletownbere Crab  
Citrus Mayonnaise with Mango & Coriander  
Snow Pea & Black Truffle Risotto  
Turf Smoked Salmon  
Guinness Bread, Lakeshore Mustard Emulsion  
Atlantic Coastal Oysters  
Oysters Rockefeller  
Mini Quiche Lorraine  
Hollandaise Sauce  
Spiced Curragh Lamb Brochettes  
Mint and Cucumber Yoghurt  
Shrimp Cocktail Shots  
Overnight Cherry Tomato & Goat's Cheese Tartlet

All Prices are inclusive of 13.5% VAT. Food & Beverage Prices are Subject to 15% Service Charge



THE SHELBOURNE  
DUBLIN  
A RENAISSANCE HOTEL