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WESTCOURT

HOTEL

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[WWW.WESTCOURT.IE](http://WWW.WESTCOURT.IE)

# *Soups*

€ \_\_\_\_\_

Cream of Seasonal Vegetable Soup, Herb croutons

—  
Cream of Potato & Leek Soup

—  
Traditional French Onion Soup, Cheese Croute

—  
Atlantic Seafood Chowder

—  
Roast Parsnip & Celeriac Soup

—  
Cream of Tomato Soup, Basil Dressing

—  
Roast Mediterranean Vegetable Soup

—  
Cream of Mushroom & Tarragon Soup

—  
Cream of Courgette & Parsnip Soup with a hint of Curry

—  
Cream of Broccoli & Stilton Soup

# *Sorbets*

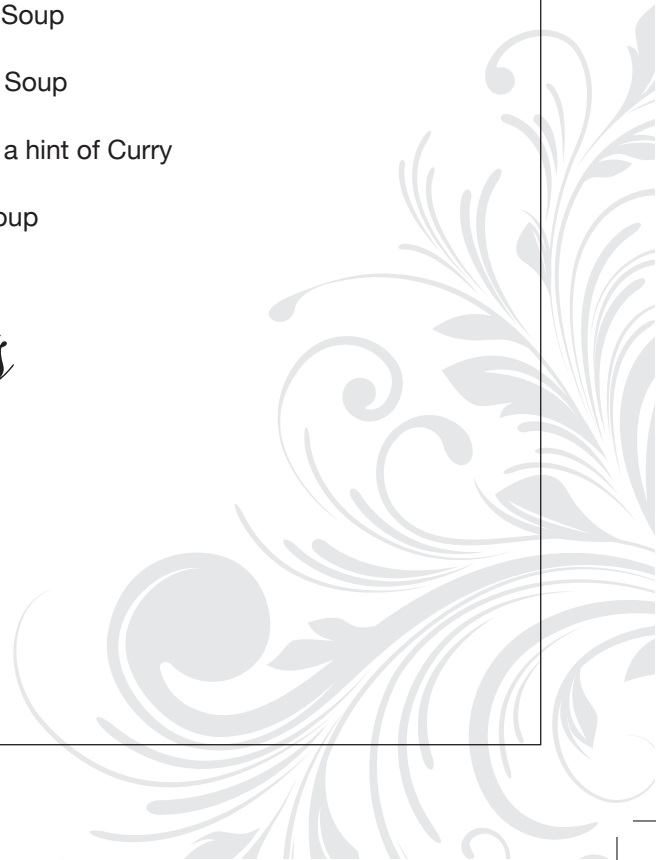
€ \_\_\_\_\_

—  
Zesty Lemon Sorbet

—  
Pink Champagne Sorbet

—  
Passion Fruit Sorbet

—  
Orange & Mint Sorbet



# Appetisers

Traditional Ceasar Salad with Smoked Chicken, Garlic Croutons and Parmesan Shavings € \_\_\_\_\_



Prawn Cocktail Served in a Filo Basket with Classic Marie Rose Sauce € \_\_\_\_\_



Duck, Chicken & Vegetable Homemade Spring rolls served with Hoi Sin Dressing € \_\_\_\_\_



Brunoise of Chicken & Smoked Bacon Bound in a White Wine, Mushroom & Tarragon  
Sauce Served on a Pastry Pillow € \_\_\_\_\_



Crown of Melon Cocktail Served with Seasonal Berry Compote € \_\_\_\_\_



Tian of Seafood Served with Tossed Baby Leaves, Fresh Dill Dressing € \_\_\_\_\_



Grilled Vegetable & Mozzarella Tartlet on a bed of Rocket Leaves € \_\_\_\_\_



Thai Seared Beef Salad on a Bed of Crisp Vegetables, Coconut & Lime Dressing € \_\_\_\_\_



Traditional Duck Liver Terrine, Cumberland Sauce Served with Melba toast € \_\_\_\_\_



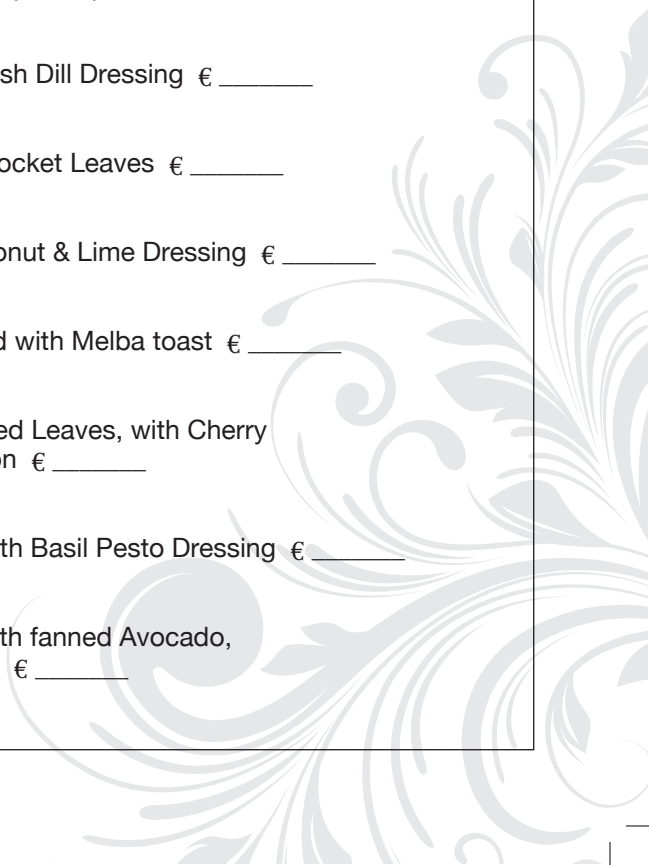
Smoked Chicken Salad on a bed of Freshly Dressed Leaves, with Cherry  
Tomatoes, Herb Croutons and Red Onion € \_\_\_\_\_



Chicken Waldorf Salad served in a Savoury Cheese Basket with Basil Pesto Dressing € \_\_\_\_\_



Oak Smoked Salmon & Tiger Prawns served with fanned Avocado,  
served with a Spicy Marie Rose Sauce € \_\_\_\_\_



# Mains

Herb Crust Roast Sirloin of Beef, Served with a Brandy & Peppercorn Sauce € \_\_\_\_\_

Roast Stuffed Leg of Lamb with Slow Roast Garlic & Rosemary Jus € \_\_\_\_\_

Traditional Roast Crown of Turkey & Honey Baked Ham Stuffed with a Sage & Onion  
Stuffing accompanied by Chipolatas Gravy Jus € \_\_\_\_\_

Pan-fried Fillet of Beef, Served Button Mushroom & Red Wine Jus € \_\_\_\_\_

Oven Roast Chicken Breast, Wild Mushroom Ragout Bacon Cream Sauce € \_\_\_\_\_

Supreme of Chicken Stuffed with Clonakilly Black Pudding € \_\_\_\_\_

Baked Fillet of Irish Cod with a Basil Crust and White Wine Cream Sauce € \_\_\_\_\_

Steamed Fillet of Irish Salmon Grilled Asparagus, Lemon & Caper Butter € \_\_\_\_\_

Grilled Fillet of Sea Bass Lime and Coriander Buerre Blanc € \_\_\_\_\_

Apricot Stuffed Pork Loin, Bramley Apples & Balsamic Jus € \_\_\_\_\_

Stuffed Egg Plant with Cous Cous and Tomatoes topped with  
Melting Mozzarella Cheese € \_\_\_\_\_

Duo of Filo Pastry Tartlet filled with Roast Mediterranean Vegetables & Red Onion  
Marmalade served on a bed of Rocket Leaves € \_\_\_\_\_



# Vegetables

Steamed medley of Vegetables (Broccoli, Cauliflower, Mange Tout & Baby Carrots)

Puree of Carrots and Roasted Parsnip

Traditional Green French Beans, Bacon and Shallots

Creamy Cauliflower Mornay

Savoy Cabbage

Minted Peas

Roast Mediterranean Vegetables

Broccoli Spears Béarnaise

Batton of Carrots Vichy

# Potatoes

Choose two Potatoes from:

Traditional Roast Potatoes

Baby Boiled with Mint

Creamed Potato

Spring Onion Mash

Sauté Potatoes

Roast Garlic or Creamy Gratin Potato

Bolangerie Potatoes



# Desserts

€ \_\_\_\_\_

Traditional Italian Tiramisu, with Baileys Cream Sauce

Meringue Nests filled with Fresh Seasonal Fruits Passion Fruit Coulis

Baileys filled Choux Profiteroles, served with Warm Chocolate Sauce & Toasted Almonds

Selection of Homemade Ice Cream served in a Brandy Snap Basket

Strawberry Shortbread Love Hearts served with Pastry Cream & Fruit Coulis

Duo of White & Dark Chocolate with Vanilla Pod Ice Cream

Homemade Apple Pie served with Crème Anglaise Sauce

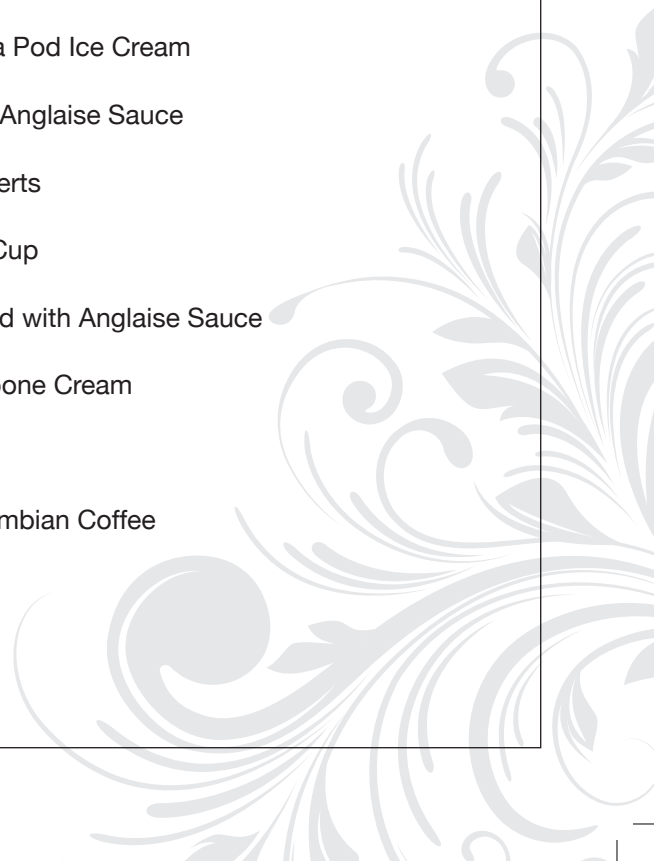
Westcourt Symphony of Desserts

Hazelnut Chocolate Mousse Cup

Fresh Fruit Salad served in a Tuile Basket Drizzled with Anglaise Sauce

Rhubarb & Strawberry Torte, Mascarpone Cream

Served with Freshly Brewed Tea & Colombian Coffee  
After Dinner Mints



# Evening Buffet Selection

## Menu 1 € \_\_\_\_\_

Freshly Brewed Tea or Colombian Coffee served with Finger Sandwiches



## Menu 2 € \_\_\_\_\_

Freshly Brewed Tea or Colombian Coffee served with Finger Sandwiches,  
Cocktail Sausages

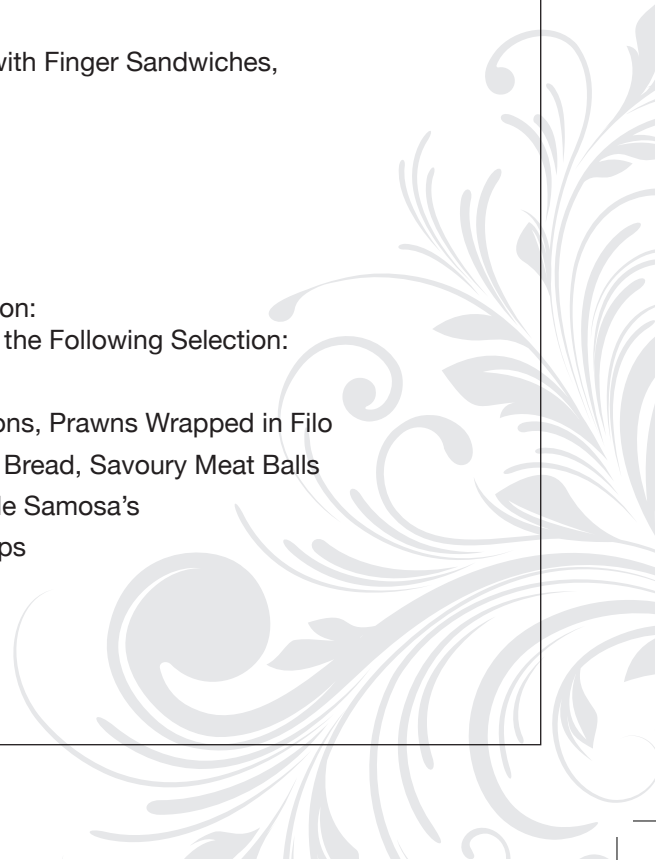


## Menu 3 € \_\_\_\_\_

Make Your Own Menu Selection:

Freshly Brewed Tea or Colombian Coffee with 3 Of the Following Selection:

Finger Sandwiches, Cocktail Sausages, Chicken Goujons, Prawns Wrapped in Filo  
Pastry, Duck Spring Rolls, Mini Bruchetta, Mini Garlic Bread, Savoury Meat Balls  
Chicken Wings, Onion Rings, Vegetable Samosa's  
Served with a selection of Dips



# *St Laurence Wedding Package*

Cream of Leek and Potato Soup

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Traditional Roast Stuffed Crown of Turkey & Honey Baked Ham stuffed with Sage and Onion Stuffing  
Accompanied by Chipolatas and Gravy Jus

Served with a Selection of Seasonal Vegetables and Roast and Creamed Potatoes

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Profiteroles filled with Baileys Crème, served with Hot Chocolate Sauce and Toasted Almonds

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Freshly Brewed Tea or Colombian Coffee  
After Dinner Mints

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## **Complimentary features of The St Laurence Wedding Package:**

Welcome Reception for all of your guests of a Summer/ Winter Fruit Punch

Choice of White, Cream Chair Covers with your colour Choice Sash

Evening Buffet: Selection of Finger Sandwiches & Succulent Cocktail Sausages

Bar Exemption until 1.30am

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**€35.00 Per Person**

# Plunkett Wedding Package

Brunoise of Chicken & Smoked Bacon Bound in a White Wine,  
Mushroom & Tarragon Sauce served on a pasty Pillow

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Cream of Vegetable Soup, Herb Croutons

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Herb Roast Sirloin of Beef served with Brandy and Peppercorn Sauce  
Served with a selection of Seasonal Vegetables and Potatoes

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Strawberry Short Bread Love Hearts served with Pastry Cream & Fruit Coulis  
Freshly Brewed Tea or Colombian Coffee  
After Dinner Mints

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## **Complimentary Features of The Plunkett Wedding Package:**

Evening Buffet: Selection of Finger Sandwiches and Succulent Cocktail Sausages,  
Freshly Brewed Tea or Coffee

Welcome reception for all your Wedding Guest of a Summer/ Winter Fruit Punch

Choice of White or Cream Chair Covers with Your Colour Sash Choice

Sounds of our Resident Piper Duncan who will serenade you and your  
guests with the enchanting sounds of the Scottish Bag Pipes

Bar Exemption until 1.30am

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**€39.00 Per Person**

# *Newgrange Wedding All Inclusive Package*

Smoked Chicken Salad on a bed of freshly Dressed Leaves, with Cherry Tomatoes,  
Herb croutons and Red Onion

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Roast Mediterranean Vegetable Soup

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Roast Sirloin of Beef with a Mixed Pepper and Onion Crumb Crust, served with Yorkshire Pudding  
and Brandy & Peppercorn Sauce

Or

Steamed Fillet of Salmon served with a Lemon Buerre Blanc Fresh Dill  
Served with a Selection Medley of Vegetables and Choice of Two Potatoes

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Westcourt Symphony of Desserts

—◆—  
Freshly Brewed Tea or Colombian Coffee, After Dinner Mints

## **Complimentary Features of the Newgrange All Inclusive Wedding Package:**

Evening Buffet to consist of a Selection Finger Sandwiches, Succulent Cocktail Sausages,  
Spicy Chicken Wings, Freshly Brewed Tea or Colombian Coffee,

Welcome Reception for all your guests of Sparkling Wine

A drink of Choice for your guest for the Open Toast (no Doubles or Cocktails)

Sounds of Our Resident Piper Duncan who will serenade you and your guest  
with the enchanting sounds of the Scottish Bag Pipes

Your Choice of White or Cream Covers with your Colour Sash Choice

Bar Exemption until 1.30am

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**€45.00 Per Person**