



## Berman & Wallace Wedding Selection

### Wedding Menu 1

Tasting Plate of Irish Seafood, Salmon & Gravdax Rilette, Atlantic Oysters  
with a Baby Guinness, Tian of Crab Bavarois with Dublin Bay Prawn

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Cream of Sweet Potato & Chilli

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Roast Fillet of Beef with Port –glazed Shallots, Sweet Potato  
& Aubergine Caponata

Or

Seared Seabass with Grilled Aubergine & Fennel Compote,  
Tomato & Olive Oil Emulsion

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Knickerbocker Glory of Mascerated Cherries, Pistacio Ice Cream, Macaroon  
Crumble, Honey Tuile Sail served with a shot of Chantrelle Melon, Lime, Lemon &  
Chilli Veloute

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Teas, Coffee & Petit Fours

## Wedding Menu 2

Trio of Duck, Confit, Smoked Duck & Foie Gras on Toasted Brioche  
with Spiced Wild Cherry Jam

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Cream of Wild Mushroom

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Roast Rack of Lamb with Boulangere Potatoes,  
Roasted Root Vegetables & Madeira Jus

Paupiette of Lemon Sole with Lobster Mousse

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Orange Blossom Panna Cotta with Berry Compote

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Teas, Coffee & Petit Fours

## Wedding Menu 3

Carpaccio of Tuna with Mango Salsa, Wasabi Crème Fraîche & Warm Bruschetta

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Roast Plum Tomato & Bell Pepper Soup with Basil Oil

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Chargrilled Supreme of Cornfed Chicken with Ratatouille,  
Crisp Pancetta & Fondant Potatoes

Grilled Fillet of Irish Salmon with Sauce Vierge  
& a Panache of Vegetables

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Blueberry Fool with Hazelnut Tuille

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## Childrens Menu

Pressed Melon Terrine with Summer Berries

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Shepherd Pie with Organic Wicklow Lamb

Or

Strips of Organic Free Range Chicken with a Toasted Bran Crust

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Knickerbocker Glory

Strawberry & Moxed Berry Smoothie