



CASTLEMARTYR
RESORT

Gala Dinner Menu

Starter Course

Please select 1 of the below starters:

Duck Leg Ballotine, Cepe Vinaigrette, Celeriac, Madera Jus
Salt Baked Celeriac, St. Tola Goats Curd, Lovage Pesto, Toasted Hazelnut
Warm Chicken, Asian Noodle Salad, Crisp Vegetables, Soy and Pickle Ginger Dressing
Ballycotton Smoked Salmon, Pickled Candy Beetroot, Salt Cod Mousse Crostini
Pork Belly and Black Pudding Beignet, Celery and Apple Purée, Gribiche Dressing
Chargrilled Spiced Swordfish, Red Pepper Purée, Raisin and Mouli Salad
Skeaghanore Smoked Chicken Feuilleté, Jerusalem Artichoke Madeira Cream

Soup Course

Please select 1 of the below soups:

Sweet Potato and Coconut Soup, Smoked Paprika Crème Fraiche
Pea, Potato and Smoked Bacon Soup, Bandon Cheddar Crouton
Roasted Tomato and Cumin Soup, Basil and Lime Crème Fraiche
Fennel and White Onion Soup
Roasted Carrot and Parsnip Soup, Scented with Thyme
Leek and Potato Soup, Herb Oil
Celeriac and Wild Mushroom Soup, White Truffle Oil

(Served with a Selection of Breads)

Sorbet Course

Please select 1 of the below:

Mango and Basil Sorbet
Strawberry Sorbet
Earl Grey and Lemon Sorbet
Lime and Ginger Sorbet
Raspberry and Ginger Sorbet
Champagne Kir Royale Sorbet

(Supplement of €5 per person for Sorbets)



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Fish Main Course

Please select 1 x fish dish to taste:

Herb-Crusted Salmon, Courgette, Grilled Artichoke, Salsa Verde
Roast Monkfish, Crushed Peas, Asparagus Wrapped in Parma Ham, Chive Velouté
Pan-Fried Sea Bass, Carrot and Buttermilk Purée, Carrot Escabeche
Sea Bream, Red Pepper Caponata, Kalamata Olive Tapenade
Pan-Fried Brill, Creamed Cabbage, Red Wine Shallot, Noilly Prat Sauce
Pan-Fried Cod, Roast Jerusalem Artichoke and Pickled Red Onions and Bercy Jus

N.B Our local fish supplier cannot always source just a couple of portions of Brill. This means that this dish may not be available at your tasting. In this incident, an alternative white fish will be selected for you to taste with the brill accompaniment. Generally, if ordering bulk amounts for a wedding, brill can be sourced from a supplier in West Cork.

Meat Course

Please select 1 of the below meat dishes:

Beef Fillet, Smoked Celeriac Purée, Salt-Baked Carrot, Creamed Parsley, Red Wine Jus
(*Supplement of €10pp)
Hereford Beef Sirloin, Wild Mushroom and Spinach Pithivier, Roast Carrot, Red Wine Jus
Roast Rump of Lamb, Polenta Cake, Spiced Red Pepper, Basil and Goat's Cheese Jus
Beef Fillet, 'Grand Mere' Crushed Celeriac, Pommes Maxim, Bordelaise Jus
(*Supplement of €10pp)
Roast Breast of West Cork Chicken, Crisp Potato Terrine, Wild Mushrooms, Mushroom
Ketchup, Green Peppercorn Sauce
Roast Breast of Duck, Celeriac and Confit Duck Tart, Pak Choi, Port and Celeriac Jus
Free Range Irish Pork, Grilled Clonakilty Black Pudding, Salsify Carrots and Roast Shallots,
Calvados Jus

(Main Courses will be served with Champ and Seasonal Greens)



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Dessert Course

Please select 1 of the below dishes:

Chocolate Marquise with White and Dark Chocolate Crumbs, Roasted Hazelnuts, Milk Chocolate Mousse and Vanilla Ice Cream

Passionfruit and Mango Crèmeux with Fresh Passionfruit, Mango and Raspberry Jelly Meringue and Passionfruit Sorbet

Honey and Orange Cheesecake with Honeycomb, Orange Jelly and Mango Sorbet

Strawberry Mousse with Pistachio Sponge, Meringue Drops, Fresh Strawberries, Tuile and Pistachio Ice Cream

Glenilen Baked Yoghurt with Poached Pineapple, Sugar Beignets and Pineapple Sorbet

Served with Freshly Brewed Tea, Coffee and Petit Fours

Please select the following options:

1 x Starter

1 x Soup

2 x Main Courses

1 x Dessert

Served with Freshly Brewed Tea, Coffee and Petit Fours

€85 per person

1 x Starter

1 x Soup

1 x Sorbet

2 x Main Courses

1 x Dessert

Served with Freshly Brewed Tea, Coffee and Petit Fours

€90 per person

A Silent Vegetarian Option will be included on the Starter Course and Main Courses