THE HOTEL
CASTLEMARTYR
RESORT

YOUR WEDDING MENU OPTIONS

"THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD"
GEORGE BERNARD SHAW

CASTLEMARTYR RESORT,
CORK,IRELAND, P25 X300

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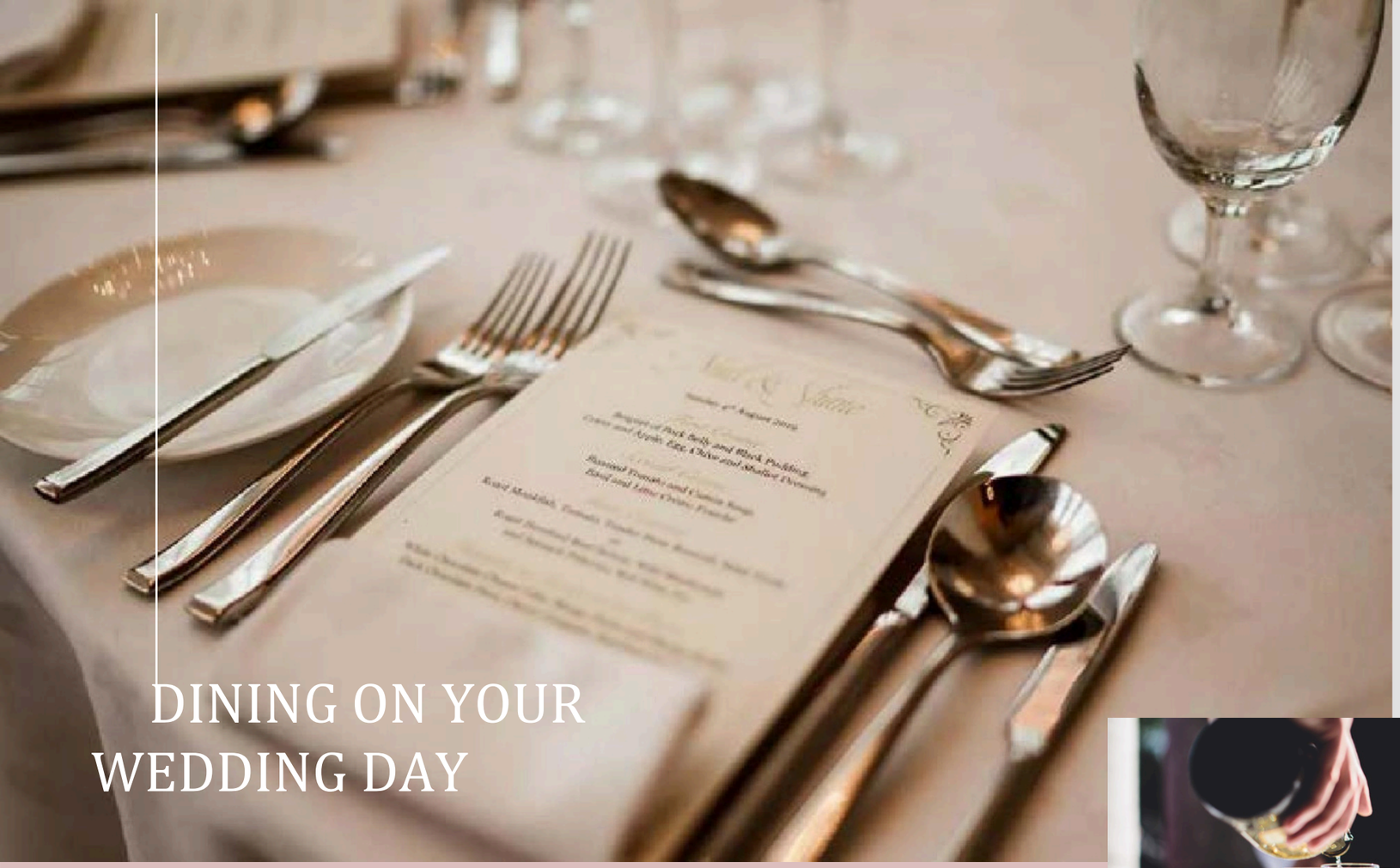

DINING ON YOUR WEDDING DAY

CASTLEMARTYR RESORT IS AN ACCLAIMED GOURMET DESTINATION. YOUR WEDDING MENU WILL BE EXPERTLY CRAFTED BY OUR HEAD CHEF & DELIVERED BY OUR PROFESSIONAL CULINARY TEAM. WE ARE DELIGHTED TO PRESENT OUR MENUS FOR YOUR PERUSAL.

Choose from a varied selection of dishes carefully created to showcase our fine locally sourced seasonal ingredients. Your wedding banquet will be the culmination of your personal choices, coupled with the creative talents of our kitchen équipe, and perfectly complimented by the professional service of our events team. Please note some dishes may be subject to change based on availability of fresh ingredients.

YOUR WINE & BEVERAGE SELECTION

From the first toast of the day to celebrating into the night, your wedding planner will assist you with your beverage selection. Our Sommelier will be your guide to choosing the perfect wines to complement your chosen menu dishes. We are delighted to present our wedding selection to you.

CANAPÉS

SELECTION OF 5 VARIETIES

COLD CANAPÉS

Oyster Haven Oysters, Champagne and Lime Granite (MO)

Smoked Salmon, Brown Bread, Caper Berry (D,E,F,G,M,N)

Hummus Bruschetta, Pomegranate, Pumpkin Seeds (G) - Vegetarian

Dublin Cheddar Curd, White Raisins and Sunflower Seeds (D,E) - Vegetarian

HOT CANAPÉS

West Cork Chorizo Arancini, Truffle Mayo (D,E,G,M)

Black Sesame, Local Honey Chicken Skewers (G,SS)

Toulouse Sausage, Mint and Shallot Salsa (SF)

Yorkshire Pudding, Rare Beef, Horseradish (D,G,E,M)

Braised Beef Beignet, Pickle Kohlrabi (D,G,E,SF)

Quail Egg Benedict, Black Truffle (D,E,G)

STARTER

SELECTION

Duck Leg Ballotine, Cepe Vinaigrette, Celeriac, Madeira Jus

Salt Baked Celeriac, St. Tola Goats Curd, Lovage Pesto, Toasted Hazelnut

Chargrilled Spiced Swordfish, Red Pepper Purée, Raisin and Mouli Salad

Skeaghanore Smoked Chicken Feuillete, Jerusalem Artichoke Madeira

Ballycotton Smoked Salmon, Pickled Candy Beetroot, Salt Cod Mousse Crostini

Pork Belly and Black Pudding Beignet, Celery and Apple Purée, Gribiche Dressing

Warm Chicken, Asian Noodle Salad, Crisp Vegetables, Soy and Pickle Ginger Dressing

SOUP & SORBET

SELECTION

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 ASSORTED BREADS

Mango and Basil Sorbet

Strawberry Sorbet

Earl Grey and Lemon Sorbet

Lime and Ginger Sorbet

Raspberry and Ginger Sorbet

Champagne Kir Royale Sorbet

MAIN COURSE

FISH OPTIONS

Herb-Crusted Salmon, Courgette, Grilled Artichoke, Salsa Verde

Pan-Fried Sea Bass, Carrot and Buttermilk Purée, Carrot Escabeche

Sea Bream, Red Pepper Caponata, Kalamata Olive Tapenade

Pan-Fried Cod, Roast Jerusalem Artichoke and Pickled Red Onions and Bercy Jus

Roast Monkfish, Crushed Peas, Asparagus Wrapped in Parma Ham, Chive Velouté

SERVED WITH CHAMP & SEASONAL GREENS

MAIN COURSE

MEAT OPTIONS

Beef Fillet, Smoked Celeriac Purée, Salt-Baked Carrot, Creamed Parsley, Red Wine Jus (*Supplement of €15.00pp)

Hereford Beef Sirloin, Wild Mushroom and Spinach Pithivier, Roast Carrot, Red Wine Jus (*Supplement of €8.00pp)

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 €15.00pp)

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

SERVED WITH CHAMP & SEASONAL GREENS

DESSERTS

SELECTION

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

Passionfruit and Mango Crémeux 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

EVENING BITES

Cocktail Sausages with Honey and Wholegrain Mustard and Homemade

Chicken Goujons

Grilled Clonakilty Black Pudding, Warm Sourdough, Apple Chutney

Grilled Bacon with Tomato Relish Served in Soft Baps

Mini Fish and Chips Served in Newspaper Cones, Beef Sliders with Pickled

Red Onion on a Brioche Bun

Castlemartyr Artisan Pizzas

Selection of Finger Sandwiches

SELECTION OF PANINIS

Chicken, Pesto and Brie

Roast Vegetable and Basil Pesto

Ham, Cheddar and Dijon Mustard

SERVED WITH FRESHLY BREWED TEA AND COFFEE

PLEASE REFER TO THE EVENTS TEAM FOR APPLICABLE PRICING

VEGETARIAN & VEGAN

SILENT OPTIONS

STARTERS

Salt Baked Celeriac, Tofu, Hazelnut Dressing, Leamlara Cress

Red Onion Tart, St Tolas Goats Curd, Sweet Potato, Rocket and Balsamic

MAINS

Roast Aubergine, Hummus, Red Chilli, Balsamic Pumpkin Seeds

Butternut and Spinach Pithivier, Carrot Puree, Lentil Salsa

DESSERTS

Strawberries, Strawberry Sorbet, Meringue, Basil

Chocolate Marquis, Chocolate Crumb, Milk Powder, Hazelnut, Vanilla Ice Cream

STARTER AND MAIN COURSE ARE SILENT OPTIONS

RED WINES

2023 MERLOT, DOMAINE DE LA SANTONLINE. FRANCE

It isalovely redwinefrom the Languedoc-Roussillonregion. The nose offers flavours of plum and dark cherry and a hint of Chocolate. This wine has a good structure in the mouth with medium to high tannins. Considered dry

2023 CABERNET SAUVIGNON, PASO DEL SOL. CHILE

Itisasmoothandeasydrinkingredwinewithwarm, soft. Plummy fruit and light subtle finish, refreshing acidity.

2023 IL PADRINO. NERO D'AVOLA. SICILY, ITALY

Thisred wineis from the vineyard located in the west of Sicily. Made with the most famous grape variety in Sicily. Nero d'Avola. It isjuicy, fruity and easy drinking, the results of a modern fruit driven winemaking. Very supple red wine with plumand redfruits flavors and a hint of spice and pepper.

2021 RIOJA, VINA EGUIA, SPAIN

Agorgeousred made with the Tempranillo grape variety. It has a very powerful and expressive nose, full of fleshy dark/red Fruits, hint of oak and leather. Medium bodied on the palate with lovely aromas of cherries, raspberry but also notes of vanilla and cinnamon. Great length.

2022 SHIRAZ, 16 STOPS, ADELAIDE HILLS, AUSTRALIA

This redis youthfulandvibrant,with alovelydark fruit and spiced plum character on the nose. The oak supports rather than masks the fruits. Which is bright and lively yet plush and fleshy on the palate. The tannins are ripe and silky.

PLEASE NOTE THE ABOVE IS SELECTION FROM OUR CELLAR & A MORE EXTENSIVE WINE LIST AVAILABLE UPON REQUEST. PLEASE REFER TO THE EVENTS TEAM FOR APPLICABLE PRICING

WHITE WINES

2022 PINOT GRIGIO, ROCCA. ITALY

This Italian white wine is fromTrentino Foothills vineyards. It's standout for its elegance and fruity notes of white peach and yellow apple. Good structure.

2023 SAUVIGNON BLANC, PASO DEL SOL. CENTRAL VALLEY, CHILE

This Chilean wine has a pale-yellow color with greenish tones. Attractive and complex nose, good mix of citrus notes, tropical fruits and some subtle green tones. Medium bodied and well balanced.

2023 SAUVIGNON BLANC, DOMAINE DE LA SANTOLINE. FRANCE

This lovely dry white wine has a unique and powerful aromas. Which can awaken cents of grapefruit, flint, lime and green melon.

2021 IL PADRINO BIANCO. SICILY, ITALY

Made from the vineyardslocated nearTrapani on the west of the island, this lovely white wine has 4 different indigenous grape varieties who are grown on sandy, clay soils. It is a soft, fresh and smooth wine with notes of tropical fruits. The Grillo gives acidity, the grecanico spice and the Cataratto mouthfell and fruit.

2022 VERDEJO, PORRIAS, PORTUGAL

A white wine with a straw color, bright and clean. Powerful fruit with green apple, citrus and tropical fruits, white blossoms, fragrant herbs and fennel hints. Very fresh on the palate with a good acidity. Complex but well balanced with a long finish.

2022 CHARDONNAY, 16 STOPS. ADELAIDE HILLS, AUSTRALIA

This chardonnay is a pale-yellow color. The nose offers aromas of citrus and white flowers. The palate is dominated by white peach and nectarines with hints of spice adding to the complexity of the wine. It is crisp and elegant.

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ROSÉ WINE

2023 SYRAH/CINSAULT, CROIX DES VENTS. PAYS D'OC, FRANCE
Deep rich andbrightcolour.Luxuriousintense bouquetwithstrawberries and raspberries.
Fresh and delicate. The palate is well balanced with good acidity.

SPARKLING WINE & CHAMPAGNE

Prosecco Frizzante. Bosco. Italy
Monopolio Spumante. Durello. Italy

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REHEARSAL DINNER OPTIONS

TERRE A modern and immersive dining experience hosted in the beautiful and contrasting surrounds of the heritage Manor House. Terre can accommodate up to 34 people, subject to availability.

THE CHEF'S TABLE AT CANOPY- With dining for up to 20 guests, The Chef Table at Canopy is an immersive casual culinary experience overlooking the activity within the kitchen. Beautifully located within the contemporary setting of The Hotel, everything in the design of Canopy is focused to bring nature to the table.

PRIVATE DINING Castlemartyr provides unique spaces for a private meal or a welcome reception for the key people in your wedding party. Your wedding planner will be able to show you the various options from which to choose.

YOUR POST WEDDING PARTY

THE HUNTED HOG Situated on Main Street, The Hunted Hog is our traditional pub with extensive garden terrace over-looking the River Kiltha. Owned and operated by Castlemartyr Resort, this is an exceptional venue for a post wedding day celebration.

THE CLUBHOUSE With its pan-oramic view across the fairways, this is a striking indoor or alfresco option for a relaxed gathering, with plenty of space to mingle and spend precious time with your guests. Enjoy BBQ or select from the menu featuring perennial favourites. Your Castlemartyr wedding planner can furnish you with party menus for The Hunted Hog & The Clubhouse and will co-ordinate both pre and post events for you.

FOR MORE INFORMATION AND TO DISCUSS YOUR REQUIREMENTS, PLEASE FEEL FREE TO CONTACT US ON 021 4219000 OR EMAIL SALES@CASTLEMARTYRRESORT.IE

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