



  
**DROMOLAND  
CASTLE**  
★★★★★









At Dromoland Castle our people are everything; the heart and soul of the Castle, we're proud that so many have worked with us for years, even **decades**.



No matter how you dine, when you dine, or where you dine, creative Irish cuisine – underpinned by impeccable service – is at the heart of everything we do at Dromoland Castle. This is Irish country living at its very best.







*'The Castle, the grounds, the service, the meals and the views are all captured in our minds forever.'*





*“Walking in the shadows of Kings & Queens”*







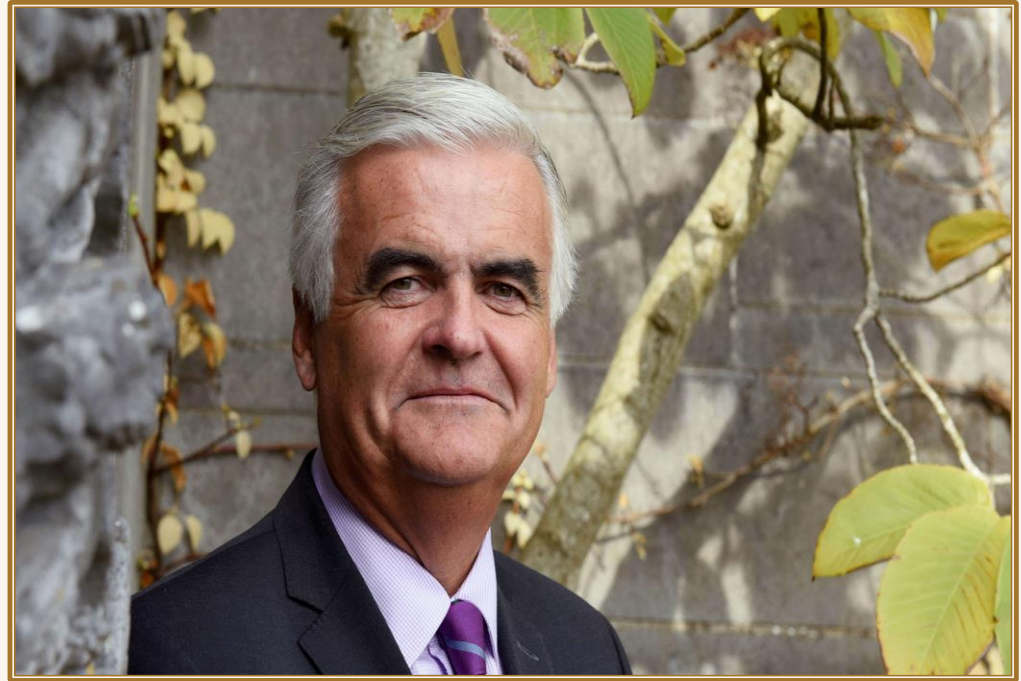
The ultimate indulgence for the weary traveller...



*“What’s the rush back to reality?”*

  
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*‘This is Dromoland Castle, and  
we have been waiting a  
millennium to greet you!’*







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• WEDDINGS •

## Arrival Options

### Savoury Treats

Olives & Soy Crackers, Dry Bar Snacks	€5.50
Chocolate Chip, Fruit Muffins	€5.50
Mixed Selection of Freshly Cut Sandwiches	€8.50
Mixed Selection of 'Deli' Sandwiches (Wraps, Melts, Baps, Butties, Baguettes)	€12.50

### Sweet Treats

Sweet Danish & Finger Pastries	€6.50
Selection of Afternoon Tea Pastries	€8.50
Scones Topped with Clotted Cream & Strawberry Preserve	€5.50
Selection of Home Made Biscuits & Shortbread	€4.00
Fresh Fruit Skewers	€3.50

### Sublime Treats

#### *Oyster & Guinness Bar*

- Guinness – charged on consumption

Oyster Station €210.00 (based on 50 people)

#### *Smoothie Station*

Shakes, Refreshing Coolers, Smoothies & Winter Warmers! (Non-Alcoholic), Fruit Coolers, White Punch, Milk Shakes, Citrus Cocktail, Warm Apple Cider, Pear & Apple Crush etc.

€310.00 (based on 50 people)

#### *Strawberry Tree*

€105.00 per Tree (approximately 50 strawberries)

#### *Macaroon Tier*

€210.00 (60 Macaroons)



## Canapes

### *Hot*

Coriander Chicken with Ginger & Lemon  
Skewered Marinated Sesame Seed Irish Beef Fillet  
Smoked Salmon & Scrambled Eggs Bouchee  
Aubergine, Red Pepper & Tomato Bruschetta with Parmesan  
Spiced Sausage with Mustard Mash  
Salmon Croquette, Basil Mayo  
'Potato Pont Neuf' Garlic & Cheese Dip  
Moroccan Spiced Minced Lamb  
Mini Vegetable Samosas with Sweet Chilli Dip  
Hummus Bruschetta with Garlic, Lemon & Coriander  
Gambas Prawns with Chilli & Scallion  
Wild Mushroom & Parma Ham Tartlette  
Chorizo Arancini

### *Cold*

Cottage Cheese & Smoked Salmon Flute  
Goats Cheese & Caramelized Red Onion Tartlette with Pesto  
Shrimp 'Marie Rose' Tartlette  
Quail Eggs in Pastry with Tarragon Mayonnaise  
Doolin Crab & Salmon Roulade, Citrus Dressing  
Rock Oyster Shots with Bloody Mary Jus  
Smoked Salmon & Horseradish Mousse on Brown Soda Bread  
Mixed Sushi with Soya & Ginger Dip  
Fish 'Ceviche' Spoons  
Crushed Pea & Mint Bruschetta with Cratloe Hills Cheese  
Selection of Vegetable Crudités with Dips  
Parmesan Cheese Straws  
Spiced Tuna Tartar

Choice of 4 Canapés @ €9.50 per person  
Choice of 5 Canapés @ €11.50 per person  
Choice of 6 Canapés @ €13.50 per person  
Choice of 7 Canapés @ €16.00 per person  
Choice of 8 Canapés @ €17.00 per person





## Wedding Menu Pricing

One Starter

One Middle course  
*(Soup, Sorbet or Salad)*

One Main Course  
*(Included with the main course is a service of buttered mixed seasonal vegetables and one potato dish)*

One Dessert

Selection of Dromoland Petit Fours  
with Tea/Coffee

**Your Wedding Menu is priced based on your Main Course Selection and will include  
Tea/Coffee and a Selection of Dromoland Petit Fours**

**Dishes may include ingredients not listed, Please advise in advance of any allergy concerns  
All prices are subject to 10% service charge, subject to VAT at 13.5%  
Dromoland Castle is happy to accommodate any dietary requirements for their guests with advance notice.**



## Starter Selection

Doolin Bay White Crab & Potato Salad, Avocado, Scallions & Tomato Salsa, Garlic & Chive Dressing

Roast Quail with a Sage & Shiitake Stuffing, Celeriac & Chinese Leaves, Onion Jus

Traditional Galway Bay Smoked Salmon Salad, Onion, Capers & Lemon Vinaigrette

Warm St. Tola Goats Cheese Salad, Red Onion Salsa, Toasted Crouton & Tarragon Pesto

Glazed Duck Leg Confit, Oriental Cabbage, Spring Onion Salad, Ginger & Soy Jus

Poached Irish Salmon & Smoked Salmon Salad, With Cucumber & Dill Crème Fraiche, Citrus Gel

Warm Roast Quail Salad, Celeriac Puree, Artichoke & French Beans, Hazelnut Dressing

Pan-Fried Scallops Wrapped in Bacon, Aubergine & Red Pepper Compote, Balsamic Reduction

Quenelle of Irish Salmon & Prawns Leeks, Fennel & Spinach, Homardine Sauce

Local Fish & Shellfish 'Cocktail', Classic Chilli Sauce Vierge Chicken, Foie Gras & Wild Mushroom Terrine 'Paysanne', Tomato Pesto, Celeriac Remoulade

Pave of Spiced Swordfish, Sweet & Sour Lentils, Shallot Dressing, Pea Shoots & Frisee

Smoked Chicken Caesar Salad, Crisp Bacon, Parmesan Galette & Croutons

Confit Pork Belly Rissole, Onion Marmalade, Vegetable Remoulade, Port Sauce

Feuilleté of Irish Chicken & Mushrooms, Vegetables & Chorizo, Madeira Cream Sauce

Warm Duck Confit & Foie Gras Roulade Kohl-Rabi, Celery & Shiitake, Port Jus





## Middle Course (Salad/Sorbet/Soup)

### Salad Selection

Petit Caesar Salad with Croutons & Parmesan  
Plum Tomato & Onion Salad Classic French Dressing  
Baby Gem & Endive Salad with Citrus Dressing  
Cos & Cashel Blue Cheese Salad Garlic Flute

### Sorbet Selection

Champagne  
Kir Royale  
Bellini  
Bucks Fizz  
Spiced Lemon  
Passion Fruit & Lime  
Gin & Tonic with Thyme  
Ruby Grapefruit & Pink Peppercorn  
Orange & Campari

### Soup Selection

Chicken Veloute with Garlic Flute & Aubergine Caviar  
Classic Minestrone with Garlic Croutons  
Wild Mushroom & Parsnip Soup with Chive Crème Fraiche  
Potato, Pea & Smoked Bacon Soup, Cheddar Croutons  
Roast Plum Tomato & Red Pepper Soup, Basil Pesto  
Carrot & Leek Soup with Coriander  
Classic Vegetable Soup with Parsley, Croutons & Chives  
Celeriac & Onion Soup, Truffle Crème Fraiche  
Butternut Squash & Pumpkin Soup, Herb Oil  
White Bean & Smoked Paprika Soup with Chorizo  
Cream of Leek & Potato Soup with Chives  
*Chilled* Classic Gazpacho Andalouse  
Classic Vichyssoise  
Chilled Plum Tomato Soup with Sherry Vinegar & Basil Oil  
Chilled Cucumber & Mint Soup, Crème Fraiche



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## Main Course Selection

### Fish

Slow Cooked Darne of Irish Salmon, Fennel, Cucumber & Broccoli, Lemon Nantaise Sauce	€64.00
Baked Pave of Irish Salmon, Leeks & Savoy Cabbage, Garlic & Chive Legere	€64.00
Grilled Swordfish Steak, Provençale Vegetables, Aubergine Salsa, Tomato & Oregano Sauce	€65.00
Roast Pave of Halibut Étuvée of Cabbage, Carrot & Celeriac, Shallot Sauce	€66.00
Roast Monkfish, Wrapped In Bacon Piperade Risotto with Smoked Paprika, Saffron Sauce	€67.00
Fillets of Sole, Lettuce, Tomato & Sugar Snap Fondue, Button Mushroom Sauce	€70.00
Pan-Fried Fillet of Sea Bass, Vegetable Stir-Fry, Star Anise & Fennel Sauce	€69.00
Roast Pave of Cod with a Herb Crust, Wild Mushrooms & Chorizo, Tomato Nantaise	€64.00
Roast Fillet of Wild Hake, Crushed Garden Peas & Asparagus, Tarragon Sauce	€65.00

### Meat / Poultry/ Game

Grilled Fillet of Irish Beef, Lardons, Button Onions & Mushrooms, Rich Claret Sauce	€73.00
Grilled Dry Aged Irish Sirloin, Braised Red Cabbage, Creamed Green Peppercorn Sauce	€68.00
Roast Rack of Herbed Burren Lamb Classic Ratatouille, Shallot Sauce	€71.00
Duo of Burren Lamb, Cutlet & Loin, Artichoke & Spinach Lyonnaise, Roast Garlic Jus	€72.00
Roast Irish 'Pasture Fed' Chicken Ballotine, Black Truffle & Shiitake Risotto, Madeira Sauce	€66.00
Mignon of Milk-Fed Veal Brochette of Garlic Tiger Prawns, Wild Mushroom Sauce	€72.00
Roast Breast of Silverhill Duck, Confit Leg Sugar Peas, Bean sprouts, Baby Corn & Scallions, Ginger Jus Court	€70.00
Roast Loin of Irish 'Free Range' Pork Sage, Apricot & Onion Stuffing, Black Pudding & Shallot Sauce	€65.00
Roast Rump of Clare Lamb, Pimento Pepper, Onion & Caper Compote, Rosemary Jus	€67.00
Roast Free Range Guinea Fowl, Etuvée of Savoy Cabbage, Shallot Jus	€67.00



## Vegetable Accompaniments

Boiled New Potatoes with Parsley Butter

Baby Roasters with Thyme, Onions, Garlic & Sea Salt

Gratin Dauphinoise

Potato Boulangere

Creamy Buttered Mash (*Served in bowls on the tables*)

Classic Colcannon (*served in bowls on the tables*)

Scallion Ecrasse





## Vegetarian Menu

### Starter Selection

Roast Fig & St. Tola Goats Cheese Salad, Red Onion Marmalade & Aged Balsamic  
Olives, Tomato & Buffalo Mozzarella, Basil Pesto Dressing & Rocket Salad  
Roast Aubergine & Sun-Dried Tomato Rolls, Spiced Couscous, Coriander Vinaigrette  
Avocado Caesar Salad, Baby Gem leaves & Walnuts  
Wild Mushroom & Asparagus Risotto with Parmesan

### Main Course

Provençale Vegetables with Saffron Legere, Buttered Tagliatelli  
Vegetable Tempura, Coriander & Garlic Remoulade, Spiced Couscous  
Vegetable & Chickpea Stew, Chilli & Baby Potatoes  
Feuilleté of Avocado, Leeks & Fennel Garlic, Tomato & Chive Sauce  
Roast Aubergine & Courgette Tart, Smoked Gubbeen Cheese, Piperade Coulis

A silent Vegetarian Option is available on the day for your Guests.  
Please choose your preferred option of one Starter & one Main Course.  
These are not printed on your Wedding Menu, therefore no additional cost is incurred.



## Dessert

Refreshing Mixed Tropical Fruit Mousse, Banana Ice Cream & Malibu Sauce

Apple & Berry 'Delice' Crumble, Bourbon Vanilla Pod Ice Cream, Sauce Anglaise

Rich Chocolate Fudge Cake, with Caramel Sauce & Lime Sorbet

'Iced' Gooseberry & Cointreau Soufflé, Mini Fruit Tulip

Basket, Orange Curd

Baked Strawberry Cheesecake, Seasonal Red Berry Sorbet

Lemon & Passion Fruit Tart, Chocolate & Fudge Ice Cream, Citrus Sauce

Milk Chocolate & Baileys Mousse, Honeycomb Ice Cream, Butterscotch Sauce & Biscotti

Glazed Blackcurrant Bavarois, Mandarin Ice Cream

Classic Dromoland Bramley Apple Crumble, Brown Bread Ice Cream

Baked Lemon Meringue Tart, Raspberry Coulis & Ripple Ice Cream

Pear & Cinnamon Tart, Caramel Sauce & Vanilla Pod Ice Cream

Tiramisu, Chocolate & Irish Coffee Ice Cream

"His & Hers' Dessert" Choose two desserts, one for the Ladies & one for the Gents (Served to every second person) €2.00 supplement

Dromoland's Assiette of Desserts

(Rich Chocolate Tart, Mini Apple Crumble, Lemon Delice, Cassis & Vanilla Ice Cream) €5.00 supplement per person



## Wedding Menu Pricing

### *Please Select*

One Starter

One Middle course (*Soup, Sorbet or Salad*)

One Main Course

*(Included with the main course is a service of buttered mixed seasonal vegetables and one potato dish)*

One Dessert

Your Wedding Menu is priced based on your Main Course Selection and will include Tea/Coffee and a Selection of Dromoland Petit Fours.

**Dishes may include ingredients not listed**

**Please advise in advance of any allergy concerns**

**Dromoland Castle is happy to accommodate any dietary requirements for their guests with advance notice**

### **Additional Options**

Choice of two starters €7.00

Addition of a Sorbet or Salad course €4.00

Choice of main course €7.00 (the price of meal will be based on the higher priced main)

Additional Potato Dish supplement of €2.00 per portion

“His & Hers’ Dessert” Choose two desserts, one for the Ladies & one for the Gents (Served to every second person) €2.00 supplement

Dromoland’s Assiette of Desserts

(Rich Chocolate Tart, Mini Apple Crumble, Lemon Delice, Cassis & Vanilla Ice Cream) €5.00 supplement per person

Irish Farmhouse Cheese Platter Served with Bramley Apple Chutney & Water Biscuits €30.00 One platter per table





## Children's Menu

### *Starters*

Creamed Soup of the Day  
Chilled Melon with Orange Scented Puree  
Smoked Salmon Salad  
'Finger Dips' (Carrot, Ham & Cheese Batons with Dips)  
Garlic Bread Melts

### *Main Courses*

Pan Fried Fish of the Day  
Crispy Breaded Chicken Pieces with Red Relish  
Tomato & Mozzarella Pizza  
Classic Dromoland Irish Stew  
Breaded White Fish Goujons  
Sausage, Egg & Beans  
Penne Pasta Bolognese Bake  
Irish Beef Burger  
Fresh Tagliatelle with Creamed Mushroom Sauce  
(Served with Vegetables or Salad; Chips, Mash or Baby Boiled Potatoes)

### *Desserts*

Fresh Fruit Salad  
Selection of Ice Creams  
Double Chocolate Sundae  
Banana Split  
Mixed Fruit 'Fool'

**€18.00**

*Please select 1 x Starter, 1 x Main Course, 1 x Dessert*



## DROMOLAND CASTLE

### Wedding Wine List 2019

#### WHITE WINES

TOLTEN, SAUVIGNON BLANC, CHILE	€28.00
SANT' ELISA, PINOT GRIGIO, ITALY	€28.00
FETEASCA REGALE SAUVIGNON BLANC, ROMANIA	€28.00
HAUT MARIN, COTE DE GASCOGNE, FRANCE	€30.00
16 STOPS, CHARDONNAY, AUSTRALIA	€32.00
TERRE DE CHIETI, PECORINO, ITALY	€32.00
DUQUESA DE VALLADOLID, RUEDA VERDEJO, SPAIN	€34.00
TINDAL FAMILY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	€36.00

#### RED WINES

PAULITA SELECTION, MALBEC, ARGENTINA	€28.00
TOLTEN, MERLOT, CHILE	€28.00
M. DEL FAUNO, NERO D'AVOLA, ITALY	€28.00
M. DEL FAUNO, NEGRAMARO, ITALY	€28.00
PAPARUDA, PINOT NOIR, ROMANIA	€29.00
SWALLOW'S TALE, SHIRAZ CABERNET, SOUTH AFRICA	€29.00
EMILIANA ECO, CABERNET SAUVIGNON, CHILE	€30.00
AIRES, MONTEPULCIANO D'ABRUZZO, ITALY	€30.00
MARQUES CACERAS, EXCELLENS CUVÉE, RIOJA, SPAIN	€36.95



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**ROSÉ WINE**

DOMAINE LA COLOMBETTE ROSÉ €35.00

**CHAMPAGNE AND SPARKLING WINE**

**NON VINTAGE**

CHAMPAGNE DEUTZ “Brut” €90.00

*International Wine Challenge Silver Winner 2015*

LOUIS ROEDERER “Brut Premier” €120.00

VEUVE CLIQUOT “Yellow Label” €130.00

KRUG “Grande Cuvee” €315.00

BOLLINGER “Special Cuvee” €150.00

**ROSÉ**

DEUTZ ROSE NON-VINTAGE €136.00

LAURENT PERRIER ROSÉ €240.00

**SPARKLING WINE**

PROSECCO, CORTE DELLE CALLI, TREVISO, NV,  
ITALY €50.00

CAVA, BRUT, NV, SPAIN €47.00

**We the Sommelier Team are continually looking to source excellent wines for our wedding list and as a result of this, wine may be subject to change.**

**Should you wish to see a more comprehensive list of wines please ask to consult our Banqueting Wine List**

**Great care has been taken by our Sommelier in order to source a range of wines for all budgets.**

**We regret to advise that we are unable to offer the facility of corkage.**





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## Evening Supper Selection

### Hot & Cold Sandwich Selection

€15.00

*Galway Bay Smoked Salmon on Brown Soda Bread*

*Roast Irish Beef & Horseradish*

*Chicken Mayo & Baby Gem*

*Irish Cheddar & Spicy Apple Chutney*

*Glazed Limerick Ham & Mustard*

*Plum Tomato & Mozzarella with Black Pepper*

*Tuna 'Melt' on Toasted Bap*

Toasted Bacon 'Butties' with HP Sauce

Served with Fries & Glazed Cocktail Sausages €15.00

**Spiced Country Artisan Sausages**, Floury Baa's, Balsamic

Glazed Onions & Dijon Mustard €13.00

**Kebabs**, Mixed Donor, Kalmi & Shish Kebabs with Spiced

Couscous €16.00

### Refreshment Station

Dromoland Blend Rich Roast Coffee

Fruit, Herbal and Dromoland Black Tea Infusions € 5.50

### Chinese

Sweet & Sour Chicken & Vegetables, Egg Fried Rice €16.00

### Italian

Baked Rigatoni Primavera with Flat Bread €13.00

### Indian

Chicken Curry with Basmati Rice & Naan Bread €16.00

### Pub Grub

Beef Burgers, Spiced Chicken Drumsticks, Glazed Cocktail Sausages, All Served with Fries, Salad & Sauces €16.00

**Traditional Freshly Cut Sandwiches** €8.50

### Fish 'n Chips Cones

Fresh Haddock in Crispy Beer Batter with Chips, Tartare sauce & Salad €16.00

### Dromoland's Hog Roast

Served on Floury Baa's, Sage & Onion Stuffing & Apple Chutney  
Chips & Coleslaw €15.00