E L I T E cuisine

An Exclusive Wedding Service with a Lersonal Touch



Wedding Menu B

€65 per head

Starters

Smoked Chicken Caesar Salad with crispy bacon & garlic croutons

Soup Course

Gream of Garrot & Goriander Soup

Main Course

Lan fried salmon supreme wrapped in crisp Larma ham finished with a baby leek & white wine sauce

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Roasted Sirloin with a herb & pepper crust served on a Colcannon potato, then finished with a brandy and pepper sauce

Dessert

Seasonal fruit tartlet with Chantilly cream Individual Apple crumble with fresh cream

Barry's Tea & Freshly brewed Maher's coffee



