



Wedding Menu
Seafood Buffet

Frosted crown of fragrant melon, paradise fruits, Champagne sorbet

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**From the buffet table, we present the following dishes:**

Whole dressed wild Scottish salmon

Large tiger prawns with lemon & black pepper

Handpicked white Chancre crab

Langoustines (Dublin bay prawns)

Shellfish ménage with oysters, New Zealand green lip mussels and clams

Sicilian style lemon & basil basted chicken supreme on Mediterranean vegetable  
risotto

Fine French crepes with baby spinach, red apples, brie and walnuts, mature  
cheddar melt

Above dishes are complemented with piquant relishes, oven fresh loaves,  
sea salt dusted jacket potatoes and salads

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A selection of continental confection with enhancing sauces

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Freshly brewed tea or coffee