

Wedding Banquet

MENU



HOTEL &
RESTAURANT



Step House

Entrees:

Free Range Chicken, Mushroom & Tarragon Bouchee, Blonde Raisin, Water Cress Salad
Salad of Seasonal Melon, Parma Ham, Orange Vinaigrette, Parmesan, Garlic Croute
Ballotine of Salmon, Beetroot Puree, Pickled Curried Vegetables, Endive Salad
Confit of Duck Leg, Lentil Du Puy, Orange Dressing.

Confit of Tom Salters Free Range Pork Belly, Burnt Apple Puree, White Bean Stew,
Free Range Chicken Liver & Foie Gras Parfait, Salt Baked Beets, Muesli, Pear, Walnut Puree
Ardsallagh Goats Cheese Parfait, Spiced Raisin Puree, Pear, Hazelnut, Endive Salad
Step House Salad, Reggiano and Olive Oil with Garlic Croutes, Parma Ham, Olives and Feta Cheese
Pickled Line Caught Mackerel, Cucumber Chutney, Broad Beans and Basil **(Seasonal)**

Poached & Charred Guinea Fowl, Jerusalem Artichoke Puree, Hazelnut & Pear, Brown Butter Jus
(Supplement €4.00)

Salad of Smoked Salmon Red Grape Fruit, Horseradish, Pickled Cucumber
Local Ham Hock and Foie Gras Terrine Salt Baked Beets, Pickled Vegetables

Pan Seared Scallops, Cauliflower Puree, Caper & Raisin Dressing **(Supplement €9.00)**

42 Degree Trout, Avocado Puree, Seaweed, Yuzu Dressing

Soups:

- Roasted Red Pepper & Tomato
- Summer Tomato
- Lightly Spiced Butternut Squash / Pumpkin
- Country Market Vegetable
- Mushroom & Thyme
- Jerusalem Artichoke with Truffle Oil
- Potato & Leek
- Carrot & Coriander
- Parsnip & Apple
- Celeriac
- Lightly Spiced Yellow Lentil
- Chicken Consommé **(Supplement €1.00)**

Sorbets:

- Passion Fruit & Crème Blanc
- Blood Orange
- Lemon
- Champagne
- Apple & Cider
- Raspberry

Mains:

- Roast Breast of Free-Range Chicken, Roast Celeriac, Mushroom Puree, Smoked Bacon, Pickled Onion
 - Roast Breast of Free-Range Chicken, Lentil du Puy, Charred Onion, Chive Hollandaise
 - Fillet of Kilmore Hake or Salmon, Smoked Red Pepper Stew, Rosemary Beurre Blanc
 - Roast Skeaghmore Duck Breast, Confit Parsnip, Charred Onion, Sauce a la Orange
 - Taste of Skeaghmore Duck “A La Orange” Glazed Chicory, Pomme Fondant **(Supplement €5.00)**
 - Roast Sirloin of Hereford Beef, Confit Carrot, Red Wine Onion, Béarnaise
 - Roast Rump of Lamb, Aubergine Puree, Basil, Green Olive, Tomato Marinara **(Supplement €7.00)**
- Seasonal**
- Charred Kilmore Line Caught Cod, Lemon and Cucumber Beurre Blanc, Garden Spinach
 - Fillet of Irish Beef, Artichoke Puree, Red Wine Onion, Red Wine Jus **(Supplement €7.00)**
 - Rump of Wild Venison, Spiced Bread Sauce, Confit Parsnip, Savoy Cabbage **(Supplement €3.00)**
 - Roast Spiced Monkfish, Garden Spinach, Mussel and Saffron Sauce **(Supplement €3.00)**
 - Traditional Turkey & Ham, Seasonal Stuffing, Cranberry Sauce, Roast Potato, Brussel Sprout

Desserts:

- Mango and Passion Fruit Parfait, Mango Chutney, Raspberry Sorbet, Honeycomb
- Chocolate Cremeux, Banana, Kaluha, Peanut Butter Ice Cream
- White Chocolate and Raspberry Delice Passion Fruit Sorbet, Chocolate Crumb
- Passion Fruit Cream, Exotic Fruit Chutney, Coconut Sorbet
- Lemon Posset Apple Salad, Hazelnut Biscotti, Apple Sorbet
- Passion Fruit Cheese Cake, Mango Chutney, Raspberry Sorbet, Meringue
- Fresh Wexford Strawberries, Malibu & Mint, Crème Fraiche Sorbet & Meringues **(Seasonal)**
- Apple Crumble, Vanilla Ice Cream
- Selection of 3 Irish Cheese, Apple Relish, Biscuits **(Supplement €4.00)**



Main St, Borris, Co. Carlow, R95 V2CR

Tel: +353(0)59 977 3209 **Email:** info@stephousehotel.ie

Web: www.stephousehotel.ie