

THE BURRENDALE HOTEL

Wedding Menu

Suggested Menu Four

Starter:

Crown of Melon

with a medley of citrus fruits,
topped with a blackcurrant and Malibu liqueur

Main Course:

Seared Escalope of Irish Salmon

with roast peppers, Chablis and lime sauce

Pan Seared Tournedos Beef Fillet

served with an oyster mushroom and pink peppercorn
sauce

Side Dish:

Dauphinoise Potatoes ~ New Potatoes

Selection of Seasonal Vegetables

Dessert:

Passion Fruit and Mango Delice

and seasonal fruit coulis

Freshly Brewed Tea or Ground Coffee



*All food is prepared fresh on the day
of your wedding using local produce.*