

# The Rose Package

Welcome Reception	
Pimms Cocktail <i>OR</i> Mulled Wine for each guest.	
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Strawberries dipped in Chocolate *OR* 2 Platters of Oysters. Teas & Coffees with homemade cookies.

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# Entrees

Choose any TWO entrées from the menu selection.

## Soup

Choose any soup from the A la Carte Menu.

### Mains

Choose any TWO mains from the menu selection.

## Desserts

Choose any *ONE* desserts from the menu selection.

Tea & Coffees.

# Night Bites \_\_

Selection of fresh sandwiches

OR

Bacon butties with Ballymaloe Relish.

All night bites are served with Teas, Coffees and your wedding cake.

The Rose Package includes complimentary advance tasting of the wedding menu, one glass plus one top up of wine per person, mirrored centrepieces and storm lamps, personalised menus and complimentary Wedding Suite on the wedding night.

Price Available Upon Request | Email / Weddings@innishannon-hotel.ie or Call +353 21 4775121 to start planning Your Special Day.



# The Rose Package

### Starters

- Chilled Duo of Honeydew Melon & Orange with Apple Mint
- Feuillette of Roast Chicken & Pearl Mushroom, White Wine Cream, Balsamic Reduction
- Aged Balsamic Marinated Plum Tomatoes, Mozzarella & Parma Ham, Pine Nut Pesto
- West Cork Smoked Mackerel Pate, Melba Toast, Creamed Horseradish & Olive Sauce
- Chicken Terrine Marbled with Roast Apple, Dressed Leaves, Cumberland Sauce

## Mains -

- Pan Fried Supreme of Chicken, Spring Onion Champ, Chorizo Sauce
- Roast Sirloin of West Cork Beef, Yorkshire Pudding, Rich Gravy (€3 supplement)
- Roast Irish Darne of Hake, Herb Crust, Creamed Butter-beans, Lemon Scented Hollandaise
- Baked Salmon en Croûte with Cod Mousse & Spinach, Seafood infused Creamy Tomato Sauce
- Traditional Roast Turkey & Ham, Sage Stuffing, Redcurrant & Turkey Jus (Seasonal)
- Roast Stuffed Loin of Pork, Sage Onion & Apple Stuffing

#### Desserts -

- Chocolate Brownie, Warm Chocolate Sauce, Vanilla Ice Cream
- Fresh Raspberry Mousse Cake, Strawberries, Fresh Mint
- French Venetian Style Tiramisu, Touch of Vanilla Rum, Rouge Coca Powder
- Warm Apple & Raspberry Crumble, Hint of Stem Ginger, Crème Chantilly
- Chef's Meringue Nest Scented with Lemon, Fresh Cream & Strawberries
- Lemon Curd Tartlet, Lemon Zabaglione