



CELTIC  
ROSS  
HOTEL

*Wedding Packages*



# Owenahincha Package



Price €58 per person

Price €53 per person Sunday to Thursday except Bank Holidays

## Arrival Reception

Tea/coffee with home baked chocolate chip cookies followed by a sumptuous five course menu & a glass of wine

## First Course

### Choice of two starters

Vanilla cured salmon with celeriac remoulade, carrot salad, dill dressing

Macroom mozzarella and tomato salad with fresh basil, toasted pine nuts

Duo of watermelon and galia melon with a port wine sorbet, berry syrup and air dried ham

Union Hall smoked salmon with a beetroot carpaccio, orange segments and mixed leaves

Feuilleté of chicken, mushroom and parmesan in a tarragon cream served with crunchy shaved vegetables

## Second Course

### Soup of your choice

Please see 'Wedding Soup & Sorbet Selection' sheet for full descriptions

## Third Course

### Choice of two main courses

Turkey and ham, herb and sage stuffing, dauphinoise potato, light turkey sauce

Corn-fed chicken supreme stuffed with Gubbeen cheese, fondant potato, and bordelaise sauce

Pan roasted fillet mignon of pork, fruity quinoa, cider reduction

Almond and sesame crusted haddock fillet, creamed leek and mushroom, caramelised shallots

Grilled fillet of hake, herb crust, chorizo potato, dill and shrimp veloutée

## Fourth Course

### Dessert

Choice of one dessert plate, dessert plate options 1 or 2. Please see 'Wedding Dessert Selection' sheet for full descriptions

## Fifth Course

### Evening Food served at 11pm

Classic Option – See "Evening Food Selection" sheet

Late Late nibbles at 3am for our residents

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We're passionate about creating lasting memories for everyone

# Estuary Package



Price €63 per person

Price €58 per person Sunday to Thursday except Bank Holidays

## Arrival Reception

Tea/coffee with home baked chocolate chip cookies followed by a sumptuous five course menu & a glass of wine

## First Course

### Choice of two starters

Union Hall smoked salmon with a beetroot carpaccio, orange segments and mixed leaves

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Pressed pork terrine with an apple salad, port dressed currants and lamb lettuce

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West Cork fishcake with shaved mango, smoked aioli sauce and fennel salad

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Warm confit of duck with orange segments, toasted almonds and red onion salad

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Feuilleté of chicken, mushroom and parmesan in a tarragon cream served with crunchy shaved vegetables

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Woodcock smoked mackerel with a curried mayonnaise, pickled cucumber and fresh apple salad

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Award-winning Rosscarbery Black Pudding en crouete with a rhubarb and apple chutney and fresh apple salad

## Second Course

### Soup OR sorbet of your choice

Please see 'Wedding Soup & Sorbet Selection' sheet for full descriptions

## Third Course

### Choice of two main courses

Roast sirloin of marinated Irish beef with vegetable crisps, red wine jus and duck fat potato

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Turkey and ham, herb and sage stuffing, dauphinoise potato, light turkey sauce

.....

Pan roasted fillet mignon of Irish pork, fruity quinoa, cider reduction

.....

Baked fillet of salmon on a pea, mussel and shallot casserole, nutmeg potato

.....

Almond and sesame crusted haddock fillet, creamed leek and mushroom, caramelised shallots

.....

Grilled fillet of hake, herb crust, chorizo potato, dill and shrimp velouté

## Fourth Course

### Dessert

Choice of two desserts from our dessert menu or one dessert plate to choose between options 1 and 2. Served with fine teas and selected coffee

## Fifth Course

### Evening Food served at 11pm

Classic Option – See 'Evening Food Selection' sheet

Late Late nibbles at 3am for our residents

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# Drombeg Package



Price €72 per person

Price €67 per person Sunday to Thursday except Bank Holidays

## Arrival Reception

Prosecco and beer bottles in iced buckets OR your own bartender with a choice of 2 cocktails: Mojito, Cosmopolitan, Tequila Sunrise, Margarita. Tea/coffee with home baked chocolate chip cookies, followed by a 6 course dinner menu & a glass of wine.

## First Course

### Choice of two starters

Union Hall smoked salmon with a beetroot carpaccio, orange segments and mixed leaves

West Cork seafood plate with dressed crab, cold water shrimp and smoked salmon

Homemade duck liver parfait with caramelised onions, fresh figs and a fresh herb salad

Pressed pork terrine with an apple salad, port dressed currants and lambs lettuce

Classic caesar salad with crispy gem leaves, warm chicken, bacon bits and crispy croutons

Warm confit of duck with orange segments, toasted almonds and red onion salad

West Cork fishcake with shaved mango, smoked aioli sauce and fennel salad

## Second Course

### Soup of your choice

Please see 'Wedding Soup & Sorbet Selection' sheet for full descriptions

## Third Course

### Sorbet of your choice

Please see 'Wedding Soup & Sorbet Selection' sheet for full descriptions

## Fourth Course

### Choice of two main courses

Roast sirloin of marinated Irish beef with vegetable crisps, red wine jus and duck fat potato

Slow roasted leg of Irish lamb, crushed caraway carrots, port jus

Grilled fillets of sea bass, cherry tomatoes and fennel fondue, coriander dressing

Seared duck breast, confit of root vegetables, celeriac purée, hazelnut jus

Oven roasted monkfish, fennel and coriander salad, vine tomato and thyme salsa

Pan roasted fillet mignon of Irish pork, fruity quinoa, cider reduction

Pan-roasted cod fillet, citrus scented potato, grilled asparagus, lemon beurre blanc

Traditional turkey and ham, herb and sage stuffing, dauphinoise potato, light turkey sauce

## Fifth Course

### Dessert

Choice of two desserts from our dessert menu or one dessert plate. Served with fine teas and selected coffee

## Sixth Course

### Evening Food served at 11pm

Greedy Option – See 'Evening Food Selection' sheet

Late Late nibbles at 3am for our residents

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# Millcove Package

Price €90 per person



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## Arrival Reception

Prosecco, beer bottles in iced buckets and your own bartender with a choice of 2 cocktails: Mojito, Cosmopolitan, Tequila Sunrise, Margarita. Tea/coffee with home baked sweet treats and canapés followed by our exclusive 6 course tasting menu sourced 90% locally & a glass of wine.

## First Course Starter

Woodcock smoked tuna and local tuna tartare, rhubarb and olive chutney, shaved fennel and carrot salad

**or**

Skeaghanore Duck rosé, citrus segments, port dressed currants, radish, horseradish cream

## Second Course Soup

Soup to be decided according to season availability

## Third Course Sorbet

Stonewell cider sorbet with crunchy green apple and granola

## Fourth Course Main course

Grilled fillet of Atlantic brill, Bantry Bay mussel and tomato casserole, coco beans, baby gem

**or**

West Cork beef rib eye, potato and Rosscarbery bacon terrine, grilled portobello, pink peppercorn sauce

## Fifth Course Dessert served with fine teas and selected coffee

Rosscarbery strawberries and cream, crushed meringue, strawberry sorbet, toasted pistachios

**or**

Clonakilty chocolate dessert plate, parfait, marquise and white chocolate millefeuille

## Sixth Course Evening Food served at 11pm

A considered selection of Irish cheeses served with fresh fruits, crackers, chutney, artisan bread.

Selection of sandwiches, local cured meats selection, dips with bread sticks.

Late Late nibbles at 3am for our residents

\*Please note, due to high dependency on local produce availability, this menu is subject to change

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# Wedding Canapés Selection



We recommend serving three items per person  
€2 per canapé per person

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## Cold Options

Union Hall smoked salmon with a horseradish crème fraiche on soda bread  
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Shredded duck leg on toasted sourdough with tomato chutney  
.....

Duo of melon and serrano ham mini skewers  
.....

Chilled gazpacho soup with a grissini stick  
.....

Homemade maki sushi roll with seaweed, pickled ginger and cucumber  
.....

Cold water shrimp on a cucumber cup with a smoked aioli sauce  
.....

Platter of Bantry Bay oysters served on ice  
(Price on request)

## Sweet Options

Selection of homemade mini biscuits, cookies, sablé and amaretti  
.....

Mini scone filled with raspberry jam and clotted cream  
.....

Brookie square with a chantilly cream  
.....

Mini blueberry cupcake

## Warm Options

Crispy prawns wonton with a caesar dressing  
.....

Mushroom and Blue Bell Farm goats cheese tartlet  
.....

Union Hall salmon lollipop with a curried mayonnaise  
.....

Sun-dried tomato, potato and herb frittata  
.....

Toasted mini bagels with a lime crème fraiche  
.....

Black pudding croquette with duo of green apple  
.....

Mini vol au vent

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# Wedding Starters Selection



All starters are priced individually  
Choice of starters incurs a supplement of €3.50

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## Cold Options

Union Hall smoked salmon with a beetroot carpaccio, orange segments and mixed leaves

€8.50

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Macroom mozzarella and tomato salad with fresh basil, toasted pine nuts

€7.50

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Homemade duck liver parfait with caramelised onions, fresh figs and a fresh herb salad

€8.50

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West Cork seafood plate with dressed crab, cold water shrimp and smoked salmon

€9.50

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Vanilla cured salmon with celeriac remoulade, carrot salad, dill dressing

€8.50

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Woodcock smoked mackerel with a curried mayonnaise, pickled cucumber and fresh apple salad

€8.50

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Duo of watermelon and galia melon with a port wine sorbet, berry syrup and air dried ham

€7.50

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Pressed pork terrine with an apple salad, port dressed currants and lambs lettuce

€ 8.50

## Warm Options

Feuilleté of chicken, mushroom and parmesan in a tarragon cream served with crunchy shaved vegetables

€8.50

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Classic caesar salad with crispy gem leaves, warm chicken, bacon bits and crispy croutons

€8.50

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West Cork fishcake with shaved mango, smoked aioli sauce and fennel salad

€9.00

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Award-winning Rosscarbery Black Pudding en croute with a rhubarb and apple chutney and fresh apple salad

€8.50

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Warm confit of duck with orange segments, toasted almonds and red onion salad

€9.50

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# Wedding Soup & Sorbet Selection



All soups and sorbets €5 per person  
Choice of soup or sorbet incurs a supplement of €2

## Soup Selection

Seasonal garden vegetables

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Leek, potato and thyme

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Roasted sweet potato, red pepper and toasted fennel seed

.....

Caramelised button mushroom with a white truffle essence

.....

Slow roasted vine tomatoes and basil

.....

Caraway roasted root vegetables

.....

Spring green, potato and thyme

.....

Caramelised parsnip with a lime crème fraiche

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Seafood chowder (supplement of €5 per person)

## Sorbet Selection

Champagne sorbet with a raspberry coulis

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Citrus sorbet with a mango coulis and shaved mango

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Green apple sorbet with fresh green apple and apple compote

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Raspberry sorbet with a wild berry compote and savoury granola

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Pink grapefruit sorbet with an orange gel

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Mulled wine sorbet with cinnamon brown bread crumbs

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# Wedding Main Course Selection



All mains are priced individually  
Choice of main courses incurs a supplement of €7

## Meat Main Course Selection

Roast sirloin of marinated Irish beef with vegetable crisps, red wine jus and duck fat potato

€m/p

Traditional turkey and ham, herb and sage stuffing, dauphinoise potato, light turkey sauce

€m/p

Corn fed chicken supreme stuffed with Gubbeen cheese, fondant potato, bordelaise sauce

€22.00

Roasted rack of Irish lamb, ratatouille of vegetables, sweet potato crisps, minted jus

€30.00

Grilled 8oz Irish sirloin steak, caramelised onions, grilled portobello, peppercorn sauce

€30.00

Seared duck breast, confit of root vegetables, celeriac purée, hazelnut jus

€29.50

Slow roasted leg of Irish lamb, crushed caraway carrots, port jus

€m/p

Pan roasted fillet mignon of Irish pork, fruity quinoa, cider reduction

€25.50

Grilled 7oz Irish beef fillet, wild mushroom fondue, boulangère potato, red wine jus

€31.50

## Fish Main Course Selection

Grilled fillet of hake, herb crust, chorizo potato, dill and shrimp velouté

€23.00

Baked fillet of salmon on a pea, mussel and shallot casserole, nutmeg potato

€25.00

Grilled fillets of sea bass, cherry tomatoes and fennel fondue, coriander dressing

€28.00

Oven roasted monkfish, fennel and coriander salad, vine tomato and thyme salsa

€30.00

Poached lemon sole fillets, grilled cauliflower and courgette, toasted almonds, lemon butter sauce

€28.00

Pan-roasted cod fillet, citrus scented potato, grilled asparagus, lemon beurre blanc

€25.00

Almond and sesame crusted haddock fillet, creamed leek and mushroom, caramelised shallots

€23.00

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# Wedding Dessert Selection



Individual desserts €7.50 per person, desert plates €8.50 per person  
Choice of 2 desserts incurs a supplement of €3

## Individual Desserts

Warm dark chocolate and hazelnut brownie with chocolate sauce, vanilla bean ice cream, caramelised white chocolate

Seasalt caramel parfait with butterscotch sauce, whipped chantilly cream, caramelised walnuts

Warm sticky toffee pudding with butterscotch sauce, vanilla bean ice cream, caramelised peanuts

Cheesecake of your choice with berry coulis, fresh berries, champagne sorbet and chocolate crumbs

White chocolate and berry, lemon and passion fruit, wild berry, Bailey's cheesecake, baked vanilla New York-style

Raspberry parfait with a wild berry coulis, fresh raspberries and whipped cream

Fresh fruit and berry pavlova with lemon sorbet and chantilly cream

Rosscarbery strawberries and cream with caramelised white chocolate

Warm apple and wild berry sponge with crème anglaise, apple purée and vanilla bean ice cream

Dark chocolate marquise with a praline crunch, chocolate sauce and raspberry sorbet

Soft heart meringue and wild berry compote with toasted pistachios and a zingy lemon curd

## Dessert Plates

### Celtic Ross Dessert Plate 1

Tropical fruit délice, vanilla bean ice cream, warm apple and berry sponge, caramelised white chocolate

### Celtic Ross Dessert Plate 2

Mini berry meringue, white chocolate cheesecake, lemon sorbet, wild berry compote

### Celtic Ross Dessert Plate 3

Warm chocolate brownie, vanilla bean ice cream, chocolate marquise, fresh berries, praline crunch

## Cheese Board

A considered selection of Irish cheeses served with fresh fruits, crackers, chutney, artisan bread

€10

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# Evening Food Selection

Packages priced per person



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## The Classic Option

Selection of sandwiches, cocktail sausages, black and white pudding, chicken goujons

**€7.50**

## The Foodie Option

A considered selection of Irish cheeses served with fresh fruits, crackers, chutney, artisan bread

**€10.00**

## The Greedy Option

Selection of sandwiches, cocktail sausages, chicken goujons, black and white pudding, chicken wings, chips

**€10.00**

## The Mediterranean Option

Selection of sandwiches, cured meats selection, dips with bread sticks, artisan bread

**€10.50**

## The BBQ Option

Selection of sandwiches, mini beef sliders, chicken wings, mini pulled pork buns

**€12.00**

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