

wedding menu selector

Weddings
AT THE
MCWILLIAM
PARK HOTEL

McWilliam Park Hotel,
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mcwilliampark.ie

Check your chosen package and build your dream wedding menu from our bespoke wedding banquet menu selector below

starters

Creamy Chicken & Mushroom Vol Au Vent
fresh micro leaves, basil oil

Indulgent Seafood Bouchée
fresh chives, mediterranean red pepper coulis

Golden Smoked Bacon & Spring Onion Potato Cake
traditional smoked Italian pancetta, sweet chilli sauce

Hot Chicken Salad
bacon lardons, garlic croutons, parmesan shavings crispy shredded cos leaves, caesar dressing

Chilled Assiette of Cantaloupe, Honeydew & Water Melon
fresh fruits, raspberry purée

Grilled Spicy Chicken
with tomato salsa and mango gel

Chilled Poached Salmon
basil glaze with dressed rocket leaves and spiced yogurt

Golden Fried Crab Cake
chia seed crust with baby leaves and cajun aioli

Rainbow Beet Salad
pickled beet, goats cheese, fresh figs, blackcurrant infused balsamic jus

McWilliam Park Signature Hors d'Oeuvre Plate *(choice of 3)*

- potato cake
- shrimp cocktail
- mini caesar salad
- cantaloupe melon
- mini duck spring roll
- mini veg spring roll
- oak smoked salmon
- chicken liver pate

soups

Cream of Vegetable Soup

Cream of Leek & Potato Soup

Spicy Roast Bell Pepper & Tomato Soup

Wild Mushroom Soup with Thyme Cream

Roast Butternut Squash & Chilli Soup

sorbets

Lemon Sorbet

Berry Sorbet

mains

Main courses are served with seasonal vegetable and baby potatoes.

meat

Prime Cut of Roast Sirloin of Irish Beef
yorkshire pudding, red wine jus

Traditional Turkey & Ham
bread stuffing, cranberry foam, blackcurrant jus

Slow Braised Featherblade of Beef
celeriac purée, pot jus

Grilled 8oz Fillet Steak*
served medium well with pearl onion jus

Grilled Supreme of Chicken
spring onion champ, carrot purée, chorizo cream

Pan Fried Breast of Chicken
apricot slaw, smoked bacon sauce

Grilled Pork Tenderloin Fondants
smoked pancetta, apple & beetroot gel, caramelised onion jus

Slow Roasted Rack of Lamb with Mustard Crust*
potato fondant, thyme reduction

fish

Grilled Fillet of Atlantic Salmon
shrimp & chive orzo, beurre blanc

Oven Baked Fillet of Hake
green salsa, saffron cream

Oven Baked Fillet of Cod
crab mash, champagne & mustard cream

Pan-seared Seabass
potato fondant, red pepper jam, lemon & dill butter

Grilled Fillet of Turbot
whole black tiger prawns, thai red curry velouté

vegetarian

Roast Bell Pepper
vegetable couscous, parmesan shavings

Baked Goat's Cheese Tartlet
red onion relish, baby rocket, balsamic glaze

Fresh Tagliatelle in Green Pesto Cream
parmesan shavings, garlic bread

Baked Goat's Cheese Crostini
red onion marmalade, balsamic glaze

desserts

Warm Chocolate & Hazelnut Brownie
vanilla ice cream, raspberry purée, chocolate ganache

Warm Apple Pie
vanilla ice cream, fresh cream, butterscotch ice cream

Profiteroles
cream chantilly, warm chocolate sauce

Baileys & Strawberry Gateaux
fresh strawberries, raspberry coulis

Cheesecake of Choice
fresh cream, fruit coulis

McWilliam Park Dessert Plate *(choice of 3)*

- apple pie
- chocolate brownie
- chocolate profiterole
- mini macaroons
- berry meringue
- cheesecake of choice
- ice cream in a chocolate wafer basket

All 14 allergens are used in our kitchen. Although all due care is taken during meal preparation, cross contamination risks are possible. Please discuss any special dietary requirements with our Wedding co-ordinator. All of our beef originates from Ireland. All menu items are subject to availability at the time of your wedding are also subject to seasonal changes. Please confirm with your Wedding co-ordinator.

Children's meal €13.50 per child, half portions of main meal €27.50 per child.

*A €3 supplement applies to this choice on the Orchid & Lily Packages.