

· WATERVILLE ·



SMUGGLERS INN

ACCOMMODATION | RESTAURANT | BEACH BAR

ESTABLISHED IN 1980

WEDDING MENU 3 'THE SIGNATURE'

€75.00 p/p

A 5 Course Menu offering local and regional produce prime ingredients but with a touch of magic, signature dishes and favourites from Michelin trained chef Henry Hunt

PLEASE CHOOSE ONE FROM EACH COURSE & 2 MAIN

TASTY APPETISERS OR CHEF'S SUGGESTION

- Irish Button Mushroom Brochette Garlic Ciabatta
 - Poached and Chilled Seafood Balsamic Tomato Salsa Marie Rose Sauce
- Warm St Tola Goats Cheese Roast Pepper Soya & Sesame Dressing with Toasted Ciabatta
- Clonakilty Black Pudding Brioche & Apple Brandade

STARTERS

- Asparagus Rocket Tomato Petal Parmesan Dressing & Hazelnut Oil
 - Coriander & Whiskey Cured Claire Island Salmon Gravelax
 - Compressed Cucumber Horseradish Purée & Micro Sorrel
 - Fried Dingle Bay Prawns Ketaifi Pepper Chilli Jam Lemon Mayo
- Crab Meat Avocado & Toamto Salsa Balsamic Rocket & Parmesan
 - Potted Smugglers Chicken Liver Pate
 - Candied Orange Cumberland & Melba Toast

MIDDLE

- Soups

Cream of Wild Mushroom & Truffle / Lobster & Shellfish Bisque & Paprika Cream / Butternut Squash & Scented oil/ lightly Spiced Carrot
Lentil Soup / Potato & Leek / Cream of Mushroom & Truffle /
Cauliflower & Cumin.

SORBET

Sorbet Apple Sorbet / Buttermilk Sorbet/ Citrus Sorbet

MAINS

- Main Seared Monk fish Mussel Chick Pea Cauliflower Purée
- Baked Brill Herb Crust Tomato Purée & Shellfish Sauce
 - O'Connell Farm Yard Duck Breast Honey Glaze
 - Toasted Pearl Barley Butternut Squash Roasting Juices
 - Hereford fillet Potato Confit Panko
 - Fried Onion Green Peppercorn Spiked Juice
- Roast Rack of Kerry Lamb Herb Crumb Roasts Tomato & Chutney Natural Juices

DESSERTS

- Chocolate Marquise Berries Buttermilk Sorbet Pastry Stick
- Vanilla & Rhubarb Flavoured Crème Brulee
 - Vanilla Ice Cream Crispy Tuile
- Dark Chocolate Mousse Chantilly Cream
 - Fresh Berries & Pastry Stick Apple
- Bakewell Tart Caramel Sauce & Cinnamon Ice Cream
 - Tea / Coffee & Petite Fours
 - Tea / Coffee



We are delighted to source our ingredients from an array of local suppliers. Our seafood comes fresh from local waters and our poultry and game from local farmers. Our beef is 100% Irish and much of our produce is made fresh inhouse, including breads and pastries, desserts and ice-creams and stocks and sauces. If you have any allergies or intolerances please ask your server for our allergen information booklet. We will endeavour to tailor or create a dish to suit your needs

HENRY HUNT
HEAD CHEF