



**MENU PACKAGES**

**2023**

# Complimentary Offerings

- Dedicated Wedding Team to Plan your Day
- Experienced Wedding Coordinator on the Day
- Exclusive use of Barnabrow House and its grounds
- Complimentary Bridal/Groomal Suite
- Many Photo Locations on the Grounds
- Free Parking for all of your Guests
- Personalised Menus
- Decorated Tables with Candles
- Cake Stand and Knife
- Individually Designed Table Plans and Display
- Cordless Microphone
- Complimentary Sunday Lunch

## A little about Barnabrow

Rambling old Country Houses, with their sprawling acres, secret passageway, nooks, crannies and generally confusing meanderings – with all of their ramshackle hints of former glory - exude a certain charm. Barnabrow's labyrinths beckon guests to explore and sometimes these curious people are surprised by the occasional fairy that passes them by. Perhaps this is the effect of the Champagne that they are sipping on a rustic deck that catches distant glimpses of Ballycotton Bay. The canapes tantalise the palate and promise of the wedding feast to come.

Your guests are charmed; they wonder at your cleverness to have found such a secret and to have brought them here. They are relaxing now, after the exchange of vows, which happened in the Fairy Grove, beneath tall trees that dappled the sunlight to make the whole ceremony look like an Impressionist painting. Barnabrow means 'Gap in the Fairy Fort' and we aim to keep the essence of the fairies alive to enhance the magic of the moment.

The donkeys help to create this special old world ambiance – they are friendly and often successfully inveigle upon every eager visitor to provide a tasty morsel or two. They have caught the eye of many a wedding photographer – in fact they are probably the most famous donkeys in all of Munster – they are certainly the most photographed. Sometimes they form an appealing backdrop, on other occasions they usurp centre stage. When their shots are taken close up, viewers pay no attention to the bride – the donkey sniffing the proffered bouquet tends to steal the limelight. Beware!

...the tension of the past months begins to melt – your serene visage is momentarily glimpsed by a discreet photographer and is preserved forever. You look beautiful...

## Summer in a Country House

Summer 1 May to 30 September €82



Minimum Numbers 80 Adults

**The Welcome Drinks**

Cosmopolitan Cocktail and Canapes  
Homemade Lemonade  
Barry's Tea and Bewley's Coffee

**Menu**

Choose 1 Starter

Mains

Seared Fillet of Kilmore Quay Hake with a Warm Salad Of Cannellini Beans  
Chorizo Scallions, Wilted Rocket, Hazelnuts, Sauce Vierge

Or

Baked Supreme of Chicken with Mousseline Potato, Puy Lentils,  
Root Vegetables, Smoked Paprika, Chicken Jus

Choose 1 Dessert

Barry's Tea/Bewley's Coffee

Half Bottle of House Wine Per Person

**Evening Buffet**

Choose 3 dishes

Tea/Coffee

## Winter in a Country House

Winter 1 October to 30 April €72  
Excluding from 27 - 31 December  
Minimum Numbers 80 Adults

**The Welcome Drinks**

Mulled Wine and Mince Pies  
Or  
Prosecco and Canapes



Homemade Lemonade  
Barry's Tea and Bewley's Coffee

**Menu**

Choose 1 Starter

Mains

Seared Fillet of Kilmore Quay Hake with a Warm Salad Of Cannellini Beans  
Chorizo Scallions, Wilted Rocket, Hazelnuts, Sauce Vierge

Or

Turkey, roasted with Caherbeg Free Range Ham, Almondine Potato, Carrot and Swede Puree,  
Brussel Sprouts, Chestnuts and a light Turkey Jus

Choose 1 Dessert

Barry's Tea/Bewley's Coffee

Half Bottle of House Wine Per Person

**Evening Buffet**

Choose 3 dishes

Tea/Coffee

**The Butterfly Meadow**

€105

Prosecco and Canapes

Homemade Lemonade

Tea/Coffee

Choose 1 Starter

1 Soup or Sorbet;

2 Main Courses

1 Dessert

Barry's Tea/Bewley's Coffee

Half a Bottle of House Wine

Evening Buffet

Barry's Tea/Bewley's Coffee

**The Wildflower  
Woodland**

€110

Prosecco and Canapes

Homemade Lemonade

Tea/Coffee

Choose 2 Starters

1 Soup or Sorbet

2 Main Courses

1 Dessert;

Barry's Tea/Bewley's Coffee

Half a Bottle of House Wine

Evening Buffet

Barry's Tea/Bewley's Coffee

2 Desserts

Barry's Tea/Bewley's Coffee

Half a Bottle of House Wine

Evening Buffet

Barry's Tea/Bewley's Coffee

Evening Buffet

Barry's Tea/Bewley's Coffee

### **The Truffle in the Forest**

€115

Prosecco and Canapes

Homemade Lemonade

Tea/Coffee

Choose 2 Starters

1 Soup and Sorbet

2 Main Courses

### **The Fairy Feast**

(for numbers of 50 or less)

€120

Prosecco and Canapes

Homemade Lemonade

Tea/Coffee

Choose 3 Starters

1 Soup and Sorbet

Choose 3 Main Courses

Choose 3 Desserts

Barry's Tea/Bewley's Coffee

Half a Bottle of House Wine

### **The Harvest Platters Major**

€110

Prosecco and Canapes

Homemade Lemonade

Tea/Coffee

#### **Starter**

Food Platters To Share

#### **Mains**

Food Platters To Share

Choose 1 Dessert

Half a Bottle of House Wine

Barry's Tea/Bewley's Coffee

Evening Buffet

Barry's Tea/Bewley's Coffee

**The Harvest Platters  
Minor**

€110

Prosecco and Canapes

Homemade Lemonade

Tea/Coffee

**Starter**

Food Platters To Share

**Mains**

Choose two Mains

Choose 1 Dessert

Half a Bottle of House Wine

Barry's Tea/Bewley's Coffee

Evening Buffet

Barry's Tea/Bewley's Coffee

## Let's Celebrate

### Optional Extras

Prosecco €6.50 per person

Champagne €12.50 per person

Cocktails €6.00 per person

Gin Table for Gin Cocktail €7.50 per person

Vat of Beer €5.30 per person

Four Canapes €6.75 per person

Lemonade €22 (Jug for 15) per person



Non-alcoholic Cocktail €4.00 per person

Toast Prosecco €6.50 per person

Mulled Wine €5.50 per person

Mulled Wine and Mince Pies €8.50 per person

Tea and Coffee €2.75 per person

Drink of Choice €7.50 (avg. per person)

## Our Food in Summer

### Starters

Oak Smoked Salmon Rillettes with Pickled Garden Beetroot, Soft Herb Dressing, Poppy Seed Doritos

Clonakilty Black Pudding Salad, Crispy Potato, Alsace Bacon, Green Apple, Feta and Spicy Tomato Dressing

Ardsallagh Goats' Cheese and Confit Red Onion Tartlet with Red Pepper Essence and Barnabrow Garden Leaves

Crescents of Honeydew and Cantaloupe Melon with Pink Grapefruit Sorbet, Irish Strawberries and Lime Syrup

Barnabrow House Smoked Chicken Caesar Salad, Crispy Bacon Bits, Soft-Boiled Egg and Creamy Caesar Dressing

Asian Noodle Salad, Red Onion, Mixed Peppers, Radish, Ginger and Sesame, Scented with a Lime and Coriander Dressing

Warm Goats' Cheese Salad, Toasted Omega Seeds, Roast Garden Beetroot, Sherry Dressing, Barnabrow Garden Leaves



## For a €2 supplement

Barnabrow House Smoked Duck with Celeriac Remoulade Mache Leaves and Balsamic Reduction

Caherbeg Farm Free Range Pork Terrine, Pistachio, Apricot and Archers Puree, Hazelnut Dressing

Crab and Chorizo Croquette with a Fennel and Orange Salad and Tarragon Dressing

Jameson Whiskey Cured Salmon with Salsa Verde, Crème Fraiche and Barnabrow Garden Leaves

Ballotine of Free Range Chicken and Caherbeg Free Range Ham Hock, Fig Puree, Roasted Macadamia Nuts and a Soft Herb Salad Served with Toasted Ciabatta

Asian Noodle Salad, with Crispy Beef or Prawns, Red Onion, Mixed Peppers, Radish, Ginger and Sesame, scented with a Lime and Coriander Dressing

Lobster Ravioli, Spinach, Cauliflower Puree, Cognac

## Mains

Roast Sirloin of Irish Beef with Truffled Potato, Ragu of Ballyhoura Mushrooms and Confit Shallot, Red Wine Jus  
Pan Seared Fillet of Sea Bass with Soft Potato Puree, Sweet Corn Salsa, Burnt Onion Ketchup, Hazelnut Emulsion  
Roast Leg of Middleton Lamb with Garden Herb Crushed Potatoes, Vanilla Braised Endive, Sorrel Pesto  
Seared Fillet of Kilmore Quay Hake with a Warm Salad of Cannellini Beans, Chorizo, Scallions, Wilted Rocket, Hazelnuts, Sauce Vierge

Slow Roast Belly of Caherbeg Free Range Pork with Fondant Potato, Savoy Cabbage, Caramelized Apple and 8 Degrees Ale Jus

Baked Supreme of Chicken with Mousseline Potato, Puy Lentils, Root Vegetables, Smoked Paprika, Chicken Jus

Braised Shank of Middleton Lamb with Greek Salad, Riesling Reduction

Pan Seared Fillet of Atlantic Sea Trout with Dill Crushed Potatoes, Braised Fennel, Tomato and Olive Butter Sauce

## For a €4 supplement

Pan-Fried Fillet of Kilmore Quay Halibut with Lemon and Herb Potato Puree, a Pine Nut and Pistachio Crust, Pea Puree, Parmesan Veloute

Roast Rack of Middleton Lamb with Smoked Bacon Rosti, Stuffed Piquillo Pepper and White Wine Jus

Pan Seared Loin of Wicklow Venison with a Sweet Potato Galette, Green Saffron Spiced Red Cabbage and Game Stock

Roast Breast of Pheasant with Almandine Potato, Cinnamon Creamed Savoy Cabbage, Confit Tomato, Game Jus

Poached and Roasted Free Range Chicken with Smoked Paprika Potatoes, Peas a La Francaise, Tarragon Veloute 7

Baked Fillet of Monkfish wrapped in Parma Ham with Sweet Potato, Sautéed Bok Choi and Baby Corn,



Tomato and Lemongrass Sauce

Roast Breast of Margret Duck with Polenta Cake, Red Onion Jam, Duck Leg Bon Bon, Madeira Jus

Loin of Tuna with a Warm Salad of Red Onion, Green Beans, Haricot Blanc and Wilted Rocket, Tomato Verjus

Baked Fillet of Irish Organic Salmon with Garden Chive Crushed Potatoes, Pink Peppercorns, Caponata Vegetables, Horseradish Cream Sauce

## Our Food in Winter

**These dishes have been carefully selected for their seasonality. Our Winter weddings menus are not restricted to these choices. You can choose from Summer dishes also.**

### Starters

Clonakilty Black Pudding Salad, Crispy Potato, Alsace Bacon, Green Apple, Feta and Spicy Tomato Dressing

Ballotine of Chicken and Caherbeg Free Range Ham Hock with Cranberries, Fig Puree, Port Reduction and Winter Leaves

Goats Cheese Croquette with White Bean and Roast Parsnip Cassoulet and Red Wine Essence

Caherbeg Free Range Pork Belly with Crispy Bacon, Apple and Brandy Puree and Winter Leaves

Whiskey Cured Salmon with a Grape Chutney, Creme Fraiche and Black Olive Oil

Warm Salad of Roast Beetroot, Feta, Crispy Potatoes and Red Peppers and Mulled Wine Dressing

Crab and Confit Potato Rilette with a Tomato and Lime Salsa and Anchovy Scented Puff Pastry Stick

### For a €2 Supplement

Barnabrow's House Smoked Breast of Duck with a Damson and Red Onion Jam, Hazelnut Dressing, Aged Balsamic

Pan Seared West Cork Scallops with Cauliflower Puree, Almonds and Tomato Verjus

### Mains

Roast Sirloin of Irish Beef, with Horseradish Creamed Garden Kale, Roast Shallot, Red Wine Jus

Turkey, roasted with Caherbeg Free Range Ham, Almondine Potato, Carrot and Swede Puree, Brussel

Sprouts, Chestnuts and a light Turkey Jus

Seared Fillet of Sea Bass with Soft Potato Puree, Crushed Cauliflower and a White Wine, Onion and

Parmesan Veloute

Pan Seared Fillet of Sea Trout with Dill Crushed Potatoes, Braised Fennel, Tomato and Olive Butter Sauce



## For a €4 supplement

Loin of Irish Rabbit, Poached and Roasted, Pancetta, Mousseline Potato, Salsify and a Game Jus  
Pan Seared Fillet of Halibut with a Comte Crust, Aubergine Caviar, Root Vegetables and a Cockle and Thyme Butter Sauce

Pan Seared Loin of Wicklow Venison with a Sweet Potato Galette, Green Saffron Spiced Red Cabbage and Game Stock

Breast of Pheasant, slow roasted on the bone with Sweet Potato Galette, Roast Parsnip Puree and Game Jus

## Part of the Five Courses

### Soups

Butternut and Vanilla, Toasted Almonds, Garden Herb Oil

Braised Red Lentil and Thyme with Lemon Crème Fraiche

Quinoa Minestrone with Garden Basil Pesto

Summer Vegetable and Rosemary, Garden Herb Oil

Chowder of West Cork Seafood (€1.50 supplement)

Mushroom Soup with Tarragon Cream

Potato and Leek with semi-whipped Cream

Tomato and Roasted Peppers with Garden Herb Oil

Spiced Parsnip with Garden Rocket Pesto

Creamed Celeriac, Parmesan Herbs

### Sorbets

Lemon Sorbet

Cassis Sorbet

Gin and Pink Grapefruit

Sorbet Green Apple Sorbet

### Desserts – Summer

Lemon Tart with Basil Chantilly and Raspberry Coulis

Chocolate Marquise with Cherry Puree and Butterscotch Popcorn and Baldwin's Vanilla Ice Cream

Raspberry Delice with Grand Marnier Anglaise and Crushed Raspberries

Pave of Valrhona Chocolate with Honeycomb and Caramelised Pear

Plum and Frangipane Tart with Baldwin's Vanilla Ice Cream and Seasonal Berry Sauce

Tahitian Vanilla Crème Brulée with Shortbread and Raspberries

Iced Parfait of Irish Atlantic Sea Salt and Caramel, Marshmallows and Strawberry Sauce

Roast Peanut Parfait Shortbread and Raspberry Coulis

Red Wine Poached Pear Stuffed with Praline, Vanilla Ice Cream and Poire William Sauce

Chocolate and Hazelnut Brownie with Maple Syrup Ice Cream and Seasonal Berry Sauce

Baked Vanilla Cheesecake, Mango Compote and Lime Sorbet

Petit Fours - €2.00 per person

## Desserts – Winter

Iced Parfait of Irish Atlantic Sea Salt and Caramel, Marshmallows and Strawberry Sauce  
Warm Mulled Fruits with Prune and Armagnac Ice Cream  
Barnabrow House-made Christmas Pudding with Vanilla Ice-cream and Whiskey Sauce  
Bitter Callebaut Chocolate Marquise with Honey Spiced Oranges and Winter Berry Coulis  
Warm Red Wine Poached Pear stuffed with Praline with Vanilla Ice Cream and Sauce Anglaise  
Lemon Tart with Passion Fruit Coulis and Chantilly Cream  
Petit Fours €2.00 per person

## The Beginning and the Ending

### Canapés €27.50 Per Platter

**(Choose 4 Items) Based on  $\frac{3}{4}$  of the Number of Guests**

Smoked Salmon on Soda Bread with Caper Dressing  
Duck Liver Parfait en Crute with Fresh Raspberry  
Tomato and Blue Cheese Tartlet  
Parma Ham and Figs  
Crab and Chorizo Croquette  
Ardsallagh Goat's Cheese and Basil Cone  
Vegetable Tempura  
Tomato Lime and Mint Salsa on Cristini

## Evening Buffet

**(Choose 3 Items) Based on  $\frac{3}{4}$  of the Number of Guests**

Open Sandwiches with Varied Fillings €6.50 Per Person  
Mini Pizzas €6.50 Per Person Bacon Butties €6.50 Per Person  
Vegetable and Duck Spring Rolls and Samosas €7.50 Per Person  
Platter of Irish Cheeses €9.00 Per Person  
Cocktail Sausages €3.00 Per Person  
Goats Cheese, Red Onion and Garden Leaves Wrap €6.50 Per Person



## Specials and Sides

### Potato Options

Please choose a potato dish from the list below:

Potato Gratin

Roast Potato

Rosemary Roasted

Baby Potatoes

New Potatoes with Lemon Butter

Mashed Potato

**Complimentary vegetables will accompany all Main Courses.**

### Vegetarian Options

Pan-fried Gnocchi with Roasted Mediterranean Vegetables, Sun Dried Tomatoes, White Wine and Parmesan Cream Sauce

Red Wine Risotto with Beetroot, Red Chard and Asparagus Tips Finished with Mascarpone and Toasted Almonds

Sautéed Ballyhoura Mushrooms with Polenta, Roasted Garlic, Cavelo Nero and Sun Blushed Tomatoes

Three Cheese Tortellini with Pine Nuts, Golden Raisins, Sage Crisps and Aged Balsamic

### Vegan

Salad of Roast Beetroot, Watercress and Radicchio with Red Onion Crisps, Confit Cherry Tomatoes With Hazelnut And Balsamic Dressing

## The Summer Harvest Platters

**Menu - €110 per person**



Includes Canapes, Prosecco, Lemonade, Tea/Coffee, Half a Bottle of House Wine, Evening Buffet

This is a fun, less traditional and more informal idea for a wedding. Food is served in bowls and platters and is shared by guests. It's a controversial starter.

## **Antipasti Starter Option**

### **Choose Three from the following options**

Barnabrow Smoked Duck Breast, Parmesan, Rocket, Balsamic

Citrus Cured Salmon, Caper Dressing

Terrine- Caherbeg Free Range Pork, Pistachio & Cranberry

Smoked Mackerel, Caper & Herb Dressing

Prosciutto Ham, Parmesan, Rocket, Balsamic

Pepper Salami, Parmesan, Rocket, Balsamic

Barnabrow Smoked Chicken, Ballymaloe Relish

### **Choose Four from the Following options**

Grilled Mixed Vegetables

Mixed Olives, Dried Tomatoes, Poursian Feta

Green Beans in Garlic & Olive Oil

Pickled Artichokes

Rocket & Parmesan Salad

Fennel & Grapefruit tossed in Baby Gem Lettuce

Whipped Fresh Ardsallagh Goats Cheese, Garden

Basil Pesto

Mixed Green Salad Bowl

Noodles with Pickled Vegetables, Lime and Coriander

Cumin Spiced Lentils, Garden Beetroot Spicy Tomato Dressing

Garden Beetroot and Orange Salad, Watercress

Kale Slaw, Fennel, Pine Nuts, Buttermilk Dressing

### **Choose One from the Following Options**

Hummus; Ballymaloe Tomato Relish; Black Olive Tapenade; Garden Basil Pesto; Caesar Dressing; Red Pepper and

Pomegranate

**A Selection of Freshly Baked Breads will accompany the Starter**

## **Main Course – The Summer Harvest Platters**

### **Option Choose One from the following Selection**

Whole Roast Chicken (carved & Served onto Platters)

Baked Fillet of Salmon

Tender Slices of Irish Sirloin of Beef

Pan Seared Fillets of Sea Bass

Slow Roast of Caherbeg Free Range Pork Belly

## **Choose any Five Salads from the selection below**

Potato Salad with Gherkins, Wholegrain Mustard & Scallions

Green Beans in Garlic and Olive Oil

Fennel & Grapefruit Tossed in Baby Gem Lettuce

Grilled Mixed Vegetables

Rocket Salad, Parmesan & Balsamic Treacle

Chickpea, Grilled Aubergine, Roast Red Pepper served with Red Pepper Dressing

Couscous – Pomegranate, Mint, Pine-nuts and Chilli

Mixed Tomato Salad – Basil & Mozzarella, Dressed with Olive & Balsamic

Roast Baby New Potatoes Drizzled with Lemon Butter

Mixed Green Salad Bowl

Noodles with Pickled Vegetables, Lime and Coriander

Cumin Spiced Lentils, Garden Beetroot, Spicy Tomato Dressing

Garden Beetroot and Orange Salad, Watercress

## **Desserts**

Choose One from the following selection

Lemon Tart with Basil Chantilly & Raspberry Coulis

Raspberry Delice with Grand Marnier Anglaise and Crushed Raspberries

Pave of Valrhona Chocolate with Honeycomb & Caramelized Pear

Plum & Frangipane Tart with Vanilla Ice-Cream and Seasonal Berry Sauce

Red Wine Poached Pear stuffed with Praline, Vanilla Ice Cream, Poire William Sauce

Chocolate & Hazelnut Brownie with Walnut and Maple Syrup Ice-Cream and Cherry Puree

Baked Vanilla Cheesecake, Mango Compote and Lime Sorbet

Iced Parfait of Irish Atlantic Sea Salt and Caramel, Marshmallows and Strawberry Sauce

Tahitian Vanilla Creme Brûlée with Shortbread and Raspberries

Chocolate Marquise with Cherry Puree and Butterscotch Popcorn and Baldwin's Vanilla Ice Cream

## **The Winter Harvest Platters**

### **Menu - €110 per person**

Includes Canapes, Prosecco, Lemonade, Tea/Coffee, Half a Bottle of House Wine, Evening Buffet

This is a fun, less traditional and more informal idea for a Wedding. Food arrives in bowls to the table and is shared around by the guests.

### **Antipasti Starter Option**

**Choose Three from the following options**

Duck Liver Parfait, Red Onion Jam  
Barnabrow Smoked Chicken, Pickled Cucumber  
Salmon Rilette, Melba Toast  
Irish Atlantic Salted Cod Brandade  
Midleton Lamb Meatballs with Warm Yogurt  
Pickled Atlantic Warm Mackerel

**Choose Four from the Following options**

Balsamic Glazed Beetroot  
Warm Sprouts, Feta, Almonds  
Crispy Kale, Spice, Chilli  
Spiced Chick Peas, Fennel, Mint, Lemon  
Green Salad Sumac, Red Onion  
Oven Baked Beans, Chorizo, Thyme  
Quinoa Tabouli  
Warm Lentils, Tarragon Walnuts  
Cous-Cous Watercress Salad, Mustard Seed Dressing

**Choose One from the Following Options**

Lemon, Sesame & Chilli Hummus  
Buttermilk Dressing  
Buba Ganoush  
White Truffle & Parmesan Vinaigrette  
Hazelnut & Spinach Pesto  
Balsamic Dressing

**A Selection of Freshly Baked Breads will accompany the Starter**

## **Main Course – The Winter Harvest Platters**

**Choose One from the following selection**

Pot Roast Caherbeg Free Range Pork Belly  
Pepper Crusted Sirloin of Irish Beef (€5.00 supplement)  
Atlantic Sea Bream  
Whole Roast Chicken, Harissa, Coriander  
Braised whole Midleton lamb, White wine, chili, garlic

**Choose Four from the following selection**

Cardamom and Clove Rice  
Lentil and Roast Carrot, Tarragon Crème Fraiche  
Spiced Chick Peas, Mint Yogurt

Soba Noodles, Chilli Rocket & Lemon  
Green Salad with Samac & Marinated Red Onion  
Crushed New Potatoes, Pink Peppercorns, Caper Berries  
Potato & Celeriac Gratin  
Butterbean Mash with Rosemary & Garlic  
Mango & Papaya Salad, Roasted Peanuts  
Butternut Squash, Lime Yogurt, Coriander  
Curly Kale, Burnt Spring Onion, Chilli  
Roasted Aubergine, Garlic, Pine Nuts  
Roast Root Vegetables with Parmesan & Mustard Dressing

## **Desserts**

### **Choose One from the following Selection**

Lemon Posset, Crushed Raspberries and Shortbread  
Apple Tart Tatin, Baldwins Vanilla Ice-cream  
Iced Parfait of Irish Atlantic Sea Salt and Caramel, Marshmallows and Strawberry Sauce  
Warm Mulled Fruits with Prune and Armagnac Ice Cream  
Barnabrow House-made Christmas Pudding with Vanilla Ice-cream and Whiskey Sauce  
Bitter Callebaut Chocolate Marquise with Honey Spiced Oranges and Winter Berry Coulis  
Warm Red Wine Poached Pear stuffed with Praline with Vanilla Ice Cream and Sauce Anglaise  
Lemon Tart with Passion Fruit Coulis and Chantilly Cream

## **'Party Wedding'**

This wedding is designed for those who are planning to have a small family wedding and then to host a party at a later date. The idea here is to amalgamate both on the same day.

The family has a five-course dinner at 4pm with the aim to be ready to greet the other guests at 7pm.

The drinks reception is held on their arrival and the buffet of party food is laid out.

This is a much more informal event.

Minimum of 25 for the first dinner and minimum of 50 for the later buffet

**Finger Food €4.50 per Choice - choose 5 (Minimum €22.50 Per Person)**

(Can Be Very Informal – No Need for Cutlery or Seating)

Skewered Lemongrass Chicken

Mini Baked Potatoes with Crème Fraiche

Tempura of Vegetables



Ardsallagh Goats' Cheese Tartlets  
Mini Thai Fishcakes  
Semi-Dried Tomato & Blue Cheese Quiche  
Tempura of Tiger Prawns  
Irish Beef, Pepper & Mushroom Skewers (€1 Supplement)  
Tiger Prawn, Baby Gem, Smoked Paprika (€1 Supplement)  
Salmon, Cream Cheese Rilette, Dorito  
Chicken Satay Skewers  
Ardsallagh Goats Cheese, Confit Onion Wraps  
Black Pudding And Tomato Encrute  
Asparagus, Forcaccia, Hollandaise  
Rataouille Pithiviers  
Monkfish Wrapped in Parma Ham, Sage (€1 Supplement)

**Evening Buffet will be required as guest are likely to be peckish again.**

## **Barnabrow's Wedding Wine List**

### **White Wine**

#### **Terranoble Sauvignon Blanc (Chile)**

Spring-time scents of hawthorn and elderflower with bright juicy flavours of nectarine and pink grapefruit. **€23**

#### **Pinot Grigio, Carlo Damiani, Veneto (Italy)**

Pinot Grigios come in all shapes and sizes. This one is crisp with that familiar roasted hazelnut and cooked apple flavour. **€26**

#### **Herbe Sainte Chardonnay (France)**

Herbe Sainte's grapes are all grown on the family estate. The Chardonnay is fruity, with flavours of apples, pears and honeydew melon. **€28**

### **Red Wine**

#### **Terranoble Cabernet Sauvignon (Chile)**

Super ripe fruit flavours of red berries, dark cherries and blackcurrants with soft tannins and a seriously long finish. **€23**

#### **Chateau Fontareche Tradition Red (France)**

A southern French wine that offers up rich fruity flavours as well as the thyme and lavender scents of the

Provençal countryside. €26

### **El Meson Rioja Crianza (Spain)**

Made 100% from the Tempranillo grape, this is soft and easy-drinking with plenty of strawberry-style fruit and an elegant touch of vanilla. €28

## **The Fizzy Stuff**

### **Furlan Prosecco Frizzante (Italy)**

Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante, This is a particularly fresh and aromatic example. €33

### **Pares Balta Cava Brut NV, Penedes (Spain)**

A pure, lean and crystal-clear organic Cava. It is made by the Champagne Method. The bubbles are crisp and persistent and the flavour is of apples, pears and a touch of white peach. €45

### **De Castelnau Champagne Brut Réserve (France)**

40% of Chardonnay in the blend and far more ageing than your average Champagne gives de Castelnau a surprising elegance and complexity. A super Champagne. €68

**Due to Government taxation policies and market fluctuations Barnabrow House reserves the right to make changes to these prices.**

## **Barnabrow Cocktails**

**To make your pre-reception drinks a little different choose from our range of Cocktails €54 per jug, serves 8 people. Minimum of 4 jugs. Maximum 2 Choices.**

### **Mojito**

White rum, fresh lime juice, mint leaves & soda water

### **Margherita**

Cointreau, lime juice & tequila

### **Martini Nespresso**

Ristretto, vodka

### **Manhattan**

Whiskey, vermouth

### **Apple and Elderflower Collins**

A long, light refreshing Summer Cocktail with Gin, Elderflower and Apple Juice

## Mulled Wine

Red wine, cinnamon, lemon and orange slices

## Cosmopolitan

Vodka, cranberry juice & Cointreau

## Hot Whiskey

Whiskey, honey, lemon juice, cinnamon stick

## Barnabrow Offers

- 22 individually designed bedrooms for your exclusive use
- Self- Catering 3-Bedroomed Cottages as available
- Civil Ceremony Indoors or Outdoors
- 150-Seated for Dinner
- Donkeys!

## Ceremony

Barnabrow House has been approved by the HSE to host Civil Ceremonies. The conservatory seats 85 people, with additional standing room. There is a charge of €500.

### Outdoor Ceremonies

Outdoor Ceremonies are held in 'The Fairy Grove', at the Front of the Main House, on the Deck or in the Hen Field. No Chair Hire Fee.

## Wedding Accommodation

Designed for the Bridal Party, your close family and friends, Barnabrow Country House is pleased to offer the following competitively priced accommodation.

€75 per person sharing Single Supplement - €20 Children under 12 sharing - €20 Prices include Breakfast

### Cottage Rental Cost

1 night €500

2 nights €600

3 nights €700

4 – 7 nights €800

Subject to Availability

## Celebrating the Wedding

### Day Before Options

**Private Dining** in the Main House – Intimate and Exclusive

For parties of 20 or less

Sharing Platters and Dessert €33.00 Per Person

Dinner - 3 Courses with T/C €40.00 Per Person

Beer and Wine Bar Service

Mor Chluana

For your arriving Guests – parties of 30 or More

**Buffet**

€30.00 per person - €5.00 extra for Dessert

€3.00 supplement for Beef

Day After Options

**Restaurant/ Conservatory**

For parties of 20 or more

**BBQ**                    €25.00 with T/C  
                              €5.00 Dessert

**Buffet:**                €30.00  
                              €3.00 supplement for Beef  
                              €5.00 Dessert

Cocktails €8.00 per person

Bellini's €7.40 per person

## Cottages

The same menus can be provided in the cottages

Subject to Availability

## BBQ

### Meat

O' Flynn's Sausages

Marinated Chicken Kebabs

Homemade Beef Burgers

### Salads: Choose four

Green beans in garlic and olive oil

Fennel & grapefruit tossed in baby gem lettuce

Rocket Salad, parmesan & balsamic treacle

Chickpea, grilled aubergine, roast red pepper served with red pepper dressing

Couscous – pomegranate, mint, pine-nuts and chilli

Mixed tomato salad – basil and mozzarella – dressed with olive and balsamic vinegar

Roast baby new potatoes drizzled with lemon butter

Mixed Green salad bowl

### Dressings: Choose Three

Hummus

Tomato Relish

Olive Tapenade

Basil Pesto

Balsamic Dressing

Caesar Dressing

A Selection of Homemade Fresh Breads & Olive Oil Dressing will accompany all of the above

## Hot Buffet

### Meats Choose Two

Whole Roast Chicken, Rosemary, Thyme, Garlic

Kilmore Quay Hake, Lemon, Capers

Tender Slices of O' Connell's Sirloin of Beef (€2 Supplement)

Poached Salmon

Honey Mustard Glazed Ham

### Salads Choose Five

Potato salad with gherkins, wholegrain mustard & scallions

Green beans in garlic and olive oil

Fennel & grapefruit tossed in baby gem lettuce

Marinated vegetables

Rocket Salad, parmesan & balsamic treacle

Chickpea, grilled aubergine, roast red pepper, red pepper dressing

Couscous – pomegranate, mint, pine-nuts and chilli

Mixed tomato salad – basil and mozzarella – dressed with olive and balsamic vinegar

Roast baby new potatoes drizzled with lemon butter

Roast garden beetroot, orange, watercress

Mixed Green salad bowl

### Dressings Choose Three

Hummus

Tomato Relish

Olive Tapenade

Basil Pesto

Balsamic Dressing

Caesar Dressing

A Selection of Homemade Fresh Breads & Olive Oil Dressing will accompany all of the above  
€30 Per Person - €5 Dessert

## Private Dining Main House - Sharing Platters €33

### Mains Choose 1

Stuffed Loin of Irish Pork, Apricot, Sage  
Shoulder of Kildare Lamb, Gremolata  
Baked Atlantic Hake, Fennel, Coriander Seeds  
Steamed Atlantic Halibut, Parmesan Crust  
Braised Frank Murphy Beef Cheeks

### Salads Choose 4

Balsamic Glazed Garden Beetroot  
Lentil & Roast Carrot, Tarragon, Crème Fraiche  
Caramelised Squash & Pearl Barley, Tomato Dressing  
Sugar Snap Peas, Sesame & Garlic Salt  
Spiced Chick Peas, Mint Yoghurt  
Sobu Noodles, Chilli, Rocket & Lemon  
Coconut & Peanut, Coriander, Mint  
Baby Gem, Citrus Dressing  
Potato & Celeriac Grattan  
Green Salad with Sumac & Macerated Red Onion  
Crushed New Potatoes with Caper, Berries & Pink Peppercorn

### Condiments Choose 2

Lemon, Sesame & Chilli Hummous  
Buttermilk Dressing  
Baba Ganoush  
White Truffle & Parmesan Vinaigrette

Hazelnut & Spinach Pesto Desers Choose 1 Warm Valrhona Chocolate Mousse, Praline, Vanilla Lemon Posset,  
Crushed Raspberries & Shortbread Apple Tarte Tatin, Baldwins Vanilla Ice-Cream

## Dinner €40.00

### Starters Choose 1

Ardsallagh Goats Cheese, Rosemary Focaccia, Watercress, Raspberry, Redichio

Irish Atlantic Mackerel with Coconut & Peanut Salad, Soft Herb Dressing

Confit Duck Leg with Mustard Dressing & Kohlrabi Salad

### Soup/Sorbet Choose 1

Green Pea Veloute, Parmesan Crisp

Mushroom Soup with Tarragon Cream

Potato and Leek with semi-whipped Cream

Tomato and Roasted Peppers with Garden Herb Oil

### Mains Choose 2

O'Connell's Fillet of Beef with Crushed Potatoes, Cucumber Kimchi, Red Wine Sauce

Kildare Rump of Lamb with Baked Courgette, Feta Salad, Black Olives, White Wine Jus

Baked Fillet of Atlantic Halibut with Ballyhoura Wild Mushroom Tortellini & Hazelnut Veloute

Fillet of Atlantic Monkfish Tail with a White Bean & Chorizzo Cassoulet, Port Reduction

### Desserts Choose 1

Warm Valrahona Chocolate Mousse, Praline, Vanilla

Lemon Posset, Crushed Raspberries & Shortbread

Apple Tart Tattin, Baldwins Vanilla Ice-Cream

Freshly Brewed Barry's Tea & Bewley's Coffee