

## **SEAL ISLAND MENU**

*Hot Savoury Chicken & Mushroom Bouchee*

*Potato & Leek Soup*

*Rost Stuffed Leg of Lamb*

*or*

*Poached Escalope of Salmon with Buerre Blanc & Basil Sauce*

*Trio of Mini Desserts*

*Tea / Coffee*

This menu also includes the following:

Eccles Cocktail Reception with Tea / Coffee on arrival  
Glass of Wine with top up during the meal  
Evening Reception  
(selection of sandwiches, cocktail sausages & tea/coffee)

Red Carpet Welcome  
Complimentary use of our Banqueting Suite with Stunning Views of Bantry Bay & Garnish Island  
Fresh Floral Arrangements on each Table  
Cake Stand  
Table Plan to suit your Requirements  
Personalised Menus on each Table  
Roving Microphones for Speeches  
Complimentary overnight accommodation for the Bride & Groom  
Special Dietary requirements catered for

Please note that any changes to this menu will be priced accordingly. For example a choice of starter will cost an extra €3 per person, choice of dessert will cost an extra €2 per person.

**€45 PER PERSON**

**2011 PRICES**