

# OUR WEDDING PROPOSAL TO YOU

## YOUR ARRIVAL RECEPTION

*Choose one of the following*

Elderflower Prosecco, Eccles Garden Cocktail, Mulled Wine or Hot Cider Served with Tea / Coffee & Homemade Scones with Jam & Cream

## YOUR 5 COURSE DINNER MENU

Starter, Set Soup or Set Sorbet course\*, Main Course, Dessert or Dessert Plate, Tea & Coffee.

Design your own wedding menu, selecting from our wide range of course options

## YOUR ACCOMPANYING WINE

One Half Bottle of House Wine per guest

## YOUR LATE NIGHT BITES

Selection of Sandwiches, Chicken Goujons  
Cocktail Sausages served with Tea & Coffee

SUNDAY - THURSDAY

€100 per person

FRIDAY & SATURDAY

€110 per person

WINTER ELEGANCE OFFER

20% Off New Wedding Bookings for  
November / December\* 2025,  
& February / March 2026.

Excluding Christmas & New Year period

\*Set Soup or Set Sorbet course, includes one option only on the wedding day. Additional charges apply for additional choice.

All packages subject to terms and conditions. Minimum numbers apply. All prices based on the current VAT rate, prices can change subject to VAT changes.

## STARTERS

*Choose one*

*(A choice of starter will require a pre order and will be an additional €6 per guest)*

Eccles Seafood Cocktail - Prawn, Crab, Smoked Salmon, Gem Lettuce, Marie Rose Sauce, Home Dried Tomatoes

Red Onion & Goat's Cheese Tartlet, Mixed Leaf & Balsamic Glaze

Terrine of Ham Hock, Piccalilli, Gem Lettuce, Pickled Onion

Chicken & Mushroom Vol Au Vent - Puff Pastry filled with Chicken & Mushroom in a creamy sauce

Eccles Fish Cake, Garden Leaf Salad, Fennel Jam, Lemon Confit

## YOUR WEDDING MENU

*Choose either a soup or sorbet*

### SOUP

Roast Butternut Squash, Crème Fraiche & Toasted Pumpkin Seeds

Cream of Wild Mushroom

Cream of Vegetable

Tomato & Basil

### SORBETS

*Choose one*

Champagne with Strawberries

Lemon with Blueberries

Berry with Basil Syrup

## MAINS

*Choose one of the following meat options*

Free Range Chicken Supreme

24 Hour Braised Featherblade of Beef With Red Wine Jus or Bourguignon Sauce

Slow Cooked Shoulder of Lamb Rosemary & Garlic

Roast Turkey & Ham with Stuffing

*Choose one of the following fish options*

*Other fish options available at current market price*

Herb Crusted Hake Fillet White Wine Cream & Confit Leeks

Roast Fillet of Salmon with Herb Cream

# YOUR WEDDING MENU

## SIDES

*Choose one to be served on your plate*

Gratin Potato

Fondant Potato

*Choose one to be served on the side*

Champ

Mash Potato

Baby Boiled Potato

## VEGETABLES

*Served on your plate*

Vegetable Bouquet

*Choose one to be served on the side*

Honey Roast Roots  
(Carrots / Parsnips / Swede / Turnip)

Seasonal Green Vegetable  
(Broccoli / Green Beans / Cabbage /  
Mange Tout / Sugar Snaps)

## DESSERTS

*Choose one*

Apple Pie with Vanilla Bean Ice Cream, Oat & Pistachio Crumb

Chocolate Brownie, Honeycomb Ice Cream & Chocolate Sauce

Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce

Lemon Meringue Pie

Eccles Tasting Plate of Lemon Cheesecake, Chocolate Profiterole  
& Red Berry Roulade

## CANAPES

*Choose three (€6 p.p.)*

Crispy Barley Balls  
Smoked Salmon Mousse,  
Cucumber

Cheese Shortbread,  
Confit Tomato Jam

Cheese Puffs, Tapenade

Crispy Pork Crubeens

Smoked Beef Fritters

Smoked Duck

Piri Piri Pork Pinchos,  
Cheese Custard

Home Dried Tomato,  
Olive Crumb

## LATE NIGHT BITES

Selection of Sandwiches Chicken  
Goujons, Cocktail Sausages

Tea & Coffee

*Optional extras (€8.50 p.p.)*

Rosscarbery Black  
Pudding Sausage Rolls

Mini Chicken Goujons  
& Homecut Fries

Bacon Butties / Sausage Butties

Mini Fish & Chips

BBQ Pulled Pork  
in a Brioche Bun

Smoked Beef Brisket  
in a Brioche Bun

## CHEESE & MEAT TABLE

Selection of West Cork Cheeses &  
Meats with Crackers & Jam Chutneys

*(Price on request)*