

It's all about you

“With only one wedding a day we can promise our undivided attention to you and your guests. We pride ourselves on providing a first class service that focuses on creating an exceptional experience for every guest.

The Arklow Bay Hotel has earned its excellent reputation by serving quality food from the kitchen to your table “

John Mullane

Head Chef

Starters

Chicken Liver & Wild Mushroom Parfait

With red onion marmalade and crisp toast

Chicken & Mushroom Bouchee

Served with a light tarragon cream

Wicklow Brie and Red Onion Tart

with pesto dressing and seasonal leaves

Tomato, Red Onion and Basil Bruschetta

with mozzarella cheese and pesto dressing

Five Spice Chicken with Asian Salad

sesame dressing

Sundried Tomato and Black Olive Quiche

with a pinenut and basil dressing

Clonakilty Black Pudding

with caramelised apple and minted pea puree

Smoked Salmon Salad

With celeriac remoulade and lemon

Soup

Cream of farmhouse vegetable

Roast plum tomato and red pepper

Tuscan bean and tomato

Scotch broth

Butternut squash and chick pea

Coconut, sweet potato and chilli

Wild mushroom and tarragon

Main Course

Slow Roast Sirloin of Wicklow Beef
red wine gravy and crisp Yorkshire pudding (€2 supplement)

Traditional Roast Crown of Turkey
with honey glazed ham, savoury stuffing, cranberry sauce

Lemon and Thyme Chicken Supreme
Tomato, courgette and chorizo ragu

Grilled Fillet of Hake
with braised fennel, mango, chilli and coriander salsa

Or
Herb crust and a lemon beurre blanc sauce

Pan fried fillet of Salmon
pesto mash and chorizo cream (€3 supplement)

Confit leg of Duck
with a white bean cassoulet and orange gastrique

Slow roast leg of Lamb
infused with rosemary and garlic, mint sauce (€3 supplement)

Vegetables & Potatoes

Carrot, broccoli and cauliflower medley
Creamy mash and garlic roast potatoes served on plate

Vegetarian Menu

STARTER

Wicklow Brie & Red Onion Tart
with pesto dressing and seasonal leaves

Tomato, Red Onion & Basil Bruschetta
with mozzarella cheese and pesto dressing

Sundried Tomato & Black Olive Quiche
with pinenut and basil dressing

MAIN COURSE

Spinach & Ricotta Tortellini
with a garlic & thyme cream

Salad of Goats Cheese & Fresh Beetroot
seasonal leaves, pumpkin seeds, caramelised hazelnuts & balsamic dressing

Roasted Mediterranean Vegetable Penne
with a tomato cream sauce

Desserts

Salted caramel and chocolate mousse cake

Duo of Chocolate (white chocolate/raspberry mousse and double chocolate and orange mousse)

Double Chocolate brownie with vanilla ice cream

Apple and mixed berry crumble with crème anglaise

Strawberry and white chocolate cheesecake

Glazed lemon tart with raspberry mint coulis

Pear and almond tart, cinnamon anglaise

Extra Touches for your arrivals table

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|-------------------------------------|-------|------------------------------|-------|
| House Cocktails | €6 | Tea/Coffee (per person) | €2 |
| Prosecco | €6 | Shortbread selection | €1.50 |
| Champagne | €12 | Mini Scones | €2.50 |
| Wine | €5.80 | Mini finger sandwiches | €4 |
| Iced beer bucket (Miller x 12 btls) | €35 | Self pour 20L Keg (Heineken) | €199 |
| Mulled wine | €4 | | |
| Summer Punch | €4 | | |

Indulgent Evening Extras

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|-------------------------------------|----|-------------------------|-----|
| Mini fish goujons & chip cones | €6 | | |
| Mini chicken goujons and chip cones | €6 | | |
| Duck spring rolls | €3 | | |
| Vegetable spring rolls | €2 | | |
| Mixed sandwiches | €4 | | |
| Cocktail onion bhaji | €2 | Sausage rolls | €2 |
| Cocktail sausages | €2 | Pizzas (serves 6) | €12 |
| Canapes | €5 | Chicken goujons | €3 |
| | | Deep fried scampi tails | €4 |