

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, with locally sourced fresh produce.

“From today until your day, we do”

Starters

Chicken & Mushroom Bouchee

White Wine & Herb Poached Chicken Breast Cooked in a Light Mushroom Veloute

Five Mile Goats Cheese

Crumbled five-mile goats cheese accompanied by a basil dressed baby leaf salad & and local beetroot

Classic Caesar Salad

Crunchy baby gem leaves tossed in a creamy garlic & anchovy dressing with crispy bacon, shavings of parmesan toasted croutons

Piri Piri Chicken

Piri Piri Marinated Chicken Fillet with Fire Roast Red Peppers & a Zesty Lemon & Lime Crème Fraiche

Tomato, Red Onion and Basil Bruschetta

Sun Blushed Tomato & Caramelized Red Onion Bruschetta with Creamy buffalo Mozzarella & a basil, parmesan & pesto

Soup

Wicklow Garden Vegetable

Chili Infused Sweet Potato & Coconut

Slow Roasted Tomato & Red Pepper

Rosemary Leek & Potato

Thyme Roasted Butternut Squash

Main Course

Prime Roasted Black Angus Sirloin of Beef

With a red wine jus and baked Yorkshire pudding (€3 supplement)

Traditional Roast Crown of Turkey & Honey Baked Ham

With sage stuffing and a thyme & red wine gravy

Oven Baked Salmon Fillet

With a basil scented potato & creamy chorizo and white wine reduction (€3 Supplement)

Pan Roasted Irish Chicken Supreme

With a garlic infused gratin potato and a wild mushroom and tarragon cream

Kilmore Cod Fillet

With a lemon beurre blanc sauce

Or

Tomato & Baby Caper Salsa

Vegetables & Potatoes

Carrot, broccoli and cauliflower medley

Creamy mash and garlic roast potatoes served on plate

Vegetarian Menu

STARTER

Five Mile Goats Cheese

Crumbed five-mile goats cheese accompanied by a basil dressed baby leaf salad & and local beetroot

Tomato, Red Onion and Basil Bruschetta

Sun Blushed Tomato & Caramelized Red Onion Bruschetta with Creamy buffalo Mozzarella & a basil & parmesan

Rosette of Gallia & Honeydew Melon

With fresh Wexford Strawberries and a mixed berry coulis

MAIN COURSE

Ricotta & Mixed Herb Tortellini

Tossed in a Tomato & Vegetable Ragout

Spinach & Wild Mushroom Pasta

With a rich roast garlic and white wine cream topped with shaved parmesan

Warm Wicklow Brie & Basil Tart

In a golden puff pastry with a sweet red onion jam and a garden herb infused salad

Desserts

The Bay's Assiette of Desserts; Salted Caramel & Chocolate Coated Profiterole, Mini Cheesecake cup and a Wexford strawberry topped meringue

Apple and Forest Berry crumble with a warm vanilla scented anglaise

Wexford Strawberry and white chocolate cheesecake or Toblerone Cheesecake

Glazed lemon tart with a sweet redcurrant coulis and Chantilly Cream

Salted Caramel & Dark Chocolate Mousse with cream filled profiteroles

Extra Touches for your arrivals table

House Cocktails	€7	Tea/Coffee (per person)	€3
Prosecco	€6	Chefs Selection of savoury canapes	€6
Champagne	€12	Selection of Mini finger sandwiches	€5
Wine	€6	Selection of Homemade Cookies & Shortbread	€3.50
Iced beer bucket (Miller x 12 btls)	€50	Mini Scones	€3.50
Mulled wine	€5		
Summer Punch	€5		
Self Pour 20L Keg (Heineken)	€220		

Indulgent Evening Extras

Mini fish goujons & chip cones	€7
Mini chicken goujons and chip cones	€7
Selection of Mixed sandwiches	€5
Warm Bacon Butty's	€5.95
Chicken Goujons	€2
Cocktail sausages	€2
Vegetable Samosas	€3
Mini Spring Rolls	€3
Tayto Sandwiches with Fresh Irish Pride Bread	TBC

