

WEDDINGS AT SCHOLARS YOUR WEDDING DAY MENU

SAMPLE MENU

STARTERS



Celeriac & Stagrennan Apple Soup (c)

Served with homemade breads (g, d)

Citrus Cured Salmon Salad

Candied walnut, pickled shallots, lemon curd
& mesclun leaves (f, d, e, n, s)

Ard Mhacha Mushrooms on Toast

Ard Mhacha mushrooms sautéed in Drummond House garlic butter,
on toasted homemade ciabatta with truffle purée & Parmesan cheese (g, d)

Skeaghanore Duck Leg Asian Terrine

Rolled in toasted black sesame seeds, Stagrennan apple chutney,
red cabbage purée, soy aioli & crispy brick pastry (So, Se, g, s, e, m)

MAINS



Boyne Valley Aglio e Olio Linguine

Ard Mhacha mushrooms, spinach, Newgrange rapeseed oil infused with
chilli & Drummond House garlic, topped with fresh Parmesan cheese (g, d)

Pan-fried Sea Trout

Dunany spelt berries, curly kale, cauliflower purée,
lemon yoghurt & lemon Crumb (f, g, d)

Oat Crusted Buttermilk Chicken Supreme

Potato gratin, Ballymakenny tenderstem broccoli & demi-glace (g, d, c, s, m)

10oz Fillet of Irish Hereford Beef

Cooked to temperature, served with celeriac purée, Pommies Anna,
Ard Mhacha mushrooms & red wine jus (d, c, s)

DESSERT



Scholars Brownie

Homemade honeycomb ice-cream, rich chocolate sauce,
white chocolate & hazelnut crumb (d, e, n)

Whiskey Crème Brulee

With hazelnut & orange biscotti (g, d, e, n)

TEA & COFFEE

Allergens: (G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites;
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soybeans

