

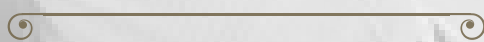
HOTEL NEWPORT

YOUR OCCASION OUR SPECIALITY

WEDDING

Packages

2017 / 2018



HOTEL NEWPORT

YOUR OCCASION OUR SPECIALITY

Congratulations on your Wedding Day

SAMPLE

PLATINUM

MENU

€45

per person

STARTERS

GOATS CHEESE

Goat's Cheese & Red Onion Marmalade Tart served with mixed salad and Balsamic Reduction (1,7)

Or

WARM CAJUN CHICKEN SALAD

Chicken Strips marinated in Cajun Oil tossed in a Wok served with a Mixed Salad & Parmesan Cheese (3,7)

SOUP

Homemade Carrot & Coriander Soup with cream & Croutons (1,7)

MAINS

LAMB

Roast Leg of Lamb with Herb Stuffing , Rosemary Jus and Mint Sauce

Or

SOLE

Baked Paupiettes of Lemon Sole with a seafood Mousse on a bed of Stir fried Vegetables with a Tomato & Basil Sauce (4)

Medallions of Beef Fillet with Sauce of you choice Supplement €6.00

DESSERTS

CHOCOLATE BROWNIE

Chocolate Brownie served with Ice cream & chocolate Sauce (1,3,7)

Or

MERINGUE NEST

Meringue Nest with Strawberries and Vanilla Ice Cream served in a Brandy Snap Basket (3,7)

TEA/COFFEE

Optional Extras Available

Allergens: 1=Wheat, 2=Crustaceans, 3=Egg, 4=Fish, 5=Peanuts, 6=Soya, 7=Milk, 8=Nuts, 9=Celery, 10=Mustard, 11=Sesame Seeds, 12=Sulphur Dioxide, 13=Lupin, 14=Molluscs

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SAMPLE

DIAMOND

MENU

€35
per person

STARTERS

VOL AU VENTS

Chicken & Mushroom Vol Au Vents served with a creamy White Wine and Mushroom Sauce and Salad (1,7)

Or

ATLANTIC SEAFOOD SALAD

Fresh Seafood served with a Mixed Salad & Marie Rose Sauce (3,4,7)

SOUP

Homemade Leek & Potato Soup served with Cream and Croutons (1,7)

MAINS

BEEF

Roast Sirloin of Beef served with Yorkshire Pudding served with a Brandy Cream & Pepper Sauce (1,7)

Or

SEABASS

Baked Seabass served on creamed spinach, Spring Onion Mash with a Lemon Beurre Blanc (4,7)

Sirloin Steak with a sauce of your choice Supplement €7.95

DESSERTS

PROFITEROLES

Cream Filled Profiteroles with a chocolate sauce (1,7)

Or

APPLE PIE

Warm Apple Pie with Crème Anglaise (1,4,7)

TEA/COFFEE

Optional Extras Available

Allergens: 1=Wheat, 2=Crustaceans, 3=Egg, 4=Fish, 5=Peanuts, 6=Soya, 7=Milk, 8=Nuts, 9=Celery, 10=Mustard, 11=Sesame Seeds, 12=Sulphur Dioxide, 13=Lupin, 14=Molluscs

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SAMPLE

GOLD

MENU

€29
per person

STARTERS

GOATS CHEESE

Goat's Cheese & Red Onion Marmalade Tart served with mixed salad and Balsamic Reduction (1,7)

Or

WARM CAJUN CHICKEN SALAD

Chicken Strips marinated in Cajun Oil tossed in a Wok served with a Mixed Salad & Parmesan Cheese (3,7)

SOUP

Homemade Carrot & Coriander Soup with cream & Croutons (1,7)

MAINS

LAMB

Roast Leg of Lamb with Herb Stuffing, Rosemary Jus and Mint Sauce

Or

SOLE

Baked Paupiettes of Lemon Sole with a seafood Mousse on a bed of Stir fried Vegetables with a Tomato & Basil Sauce (4)

Medallions of Beef Fillet with Sauce of your choice Supplement €6.00

DESSERTS

TRIO OF DESSERTS

TEA/COFFEE

Optional Extras Available

Allergens: 1=Wheat, 2=Crustaceans, 3=Egg, 4=Fish, 5=Peanuts, 6=Soya, 7=Milk, 8=Nuts, 9=Celery, 10=Mustard, 11=Sesame Seeds, 12=Sulphur Dioxide, 13=Lupin, 14=Molluscs