

The Hunter & the Chef

Wedding Options

Canapé Menu:

- Mini tartiflette
- Scotched quail egg, oscietra caviar
- Mini Caesar salads
- Scampi & chip, sauce gribiche
- Crab & crispy chicken skin sambos
- Steak, chips & béarnaise
- Beetroot tapioca crackers, goat's curd & tarragon pearls
- Langoustine and gazpacho
- Truffle croquette
- Beef marmalade, black garlic aioli, brioche, pickle
- Mini pulled lamb neck tacos, smoked corn puree, sexy salsa
- Sea bass ceviche, squid ink tapioca crackers, avocado mousse, pickled chili
- Pan-seared scallop, boudin noir, compressed apple, parsnip puree
- Chicken, truffle & wild garlic lollipops
- Tuna tataki Rubik's, charcoal & tapioca cracker, micro coriander
- Mustard and potato tartlet
- Butternut squash bellini, ricotta whey
- Oyster Bar (Live Station)
- Valencia oysters shucked to order

Toppings bar:

- Black pudding crumble
- Compressed apple
- Honey-roasted parsnip puree
- Scallop roe dust
- Beurre blanc espuma



*Wedding feasts are a canvas,
each dish a brushstroke.*

Scallop Bar (Live Station)

- Valencia scallops cooked to order served back in the shell

Toppings bar:

- Black pudding crumble
- Compressed apple
- Honey-roasted parsnip puree
- Scallop roe dust
- Beurre blanc espuma

Entrée Menu:

- Smoked goat's curd, salt-baked beets, rocket, walnut brittle, tarragon oil, sherry vinegar
- Tian of Ballinskelligs Bay crab meat, avocado puree, Osteria caviar, lemon oil, squid ink tuile
- Heirloom tomatoes, West Cork burrata, confit pine nuts, crispy basil, balsamic pearls, Eco Day olive oil
- Beef fillet carpaccio, black garlic aioli, spicy rocket, sourdough crostini, pickled shallot rings, tarragon shoots
- Burnt leek and ham hock soup, smoked Gubeen crouton
- Poached lobster, tomato and corn
- Compressed watermelon, avocado mousse, whipped feta, toasted pumpkin seeds, salsa verde
- Baked crab gratin
- Seafood gratin
- Wooded Pig cured meats, artisan Irish cheese sharing board

Mains Menu:

- Beef short rib, butter-poached lobster tail, fondant potato, Jerusalem artichoke puree, beef fat carrot terrine, demi-glace
- Fillet of beef, celeriac terrine, fondant potato, smoked carrot puree, chanterelle chasseur sauce
- Pressed shoulder of mountain lamb, herb rosti, carrot puree, crispy parsnip, roasting juices
- Beef cheek, confit shallot, mushroom duxelle, potato fondant, porcini & Guinness jus
- Crispy pork belly, parsnip & apple puree, compressed apple pearls, black pudding crumble, cider jus
- Ballotine of chicken, wild garlic & jambon cru, pomme puree, sauce Provençal
- Beara Peninsula Surf & Turf: Pressed short rib of beef, langoustine Thermidor, bone marrow potato rosti, maple roast carrot puree, green bean parcels, demi-glace
- Baked hake, horseradish crumb, leek fondue, mussel beurre blanc
- Seafood symphony, lemon espuma
- Pan-seared halibut, smoked salmon, and cured cucumber butter
- Lamb rump, smoked carrot puree, goat's cheese croquette, buttered greens, red wine jus





Dessert canapes:

Raspberry and Vanilla Cheesecake with Passionfruit.

Dark Belgian Chocolate and Coffee Tarts with Salted Caramel.

Pear & Almond Tarts.

Rhubarb Cups with a Strawberry and Champagne Frosting.

Variety of Macaroons.

Slow Baked Dark Chocolate Brownie.

Strawberry and Lemon Curd Eton Mess.

Baked French Lemon Tart with Crispy Meringue.

Fruity Cups with Lemon Icing.

Fresh Cream and Custard Tartlets with Glazed Berries.

Blackberry and Frangipane Cup.

Customised doughnut wall (build your own) Customized Doughnut Wall (Build Your Own)

Late night food:

- Scampi and chip cones
- Fish and chip cones
- Wagyu beef smash burgers, big mac sauce
- Ballinskelligs Bay Lobster roll, crispy seaweed, lemon mayonnaise
- Croque monsieur, summer truffle
- Fillet au fish burger, XO mayo
- Buttermilk chicken sliders

Let's arrange a call.

