

## MEAL

1 Starter / 1 Soup / 1 Main /  
1 Dessert /Tea or Coffee €54.00 per person

1 Starter / 1 Soup / 2 Main /  
1 Dessert /Tea or Coffee €57.00 per person

2 Starters / 2 Soups / 2 Mains /  
2 Desserts /Tea or Coffee €59.00 per person

## WINE

Selection of House Wines €24.00 per bottle

*There is a wide selection of other wines available from our cellar.*

## TOAST

Sparkling Wine €60.00 per bottle  
Champagne €80.00 per bottle  
Drink of Choice As Consumed

## AFTERS

Tea/Coffee, Sandwiches, Savouries €7.00 per person  
Afters Buffet From €11.50 per person



Muckross Road, Killarney, Co. Kerry, Ireland

t: +353 (0)64 6635333 f: +353 (0) 64 6639301 e: tom@randleshotels.com

www.randleshotel.com



## Welcome to Randles Hotel

Thank you for your enquiry and many congratulations on your forthcoming marriage.

Randles Hotel is an unusual yet stunning venue, perfect for smaller more intimate gatherings. We specialise in bespoke weddings with the aim of making your wedding unique to you. Our brochure and menus will hopefully give you a taste of how your wedding would be with us. We'd be delighted to meet with you to show you around and discuss your ideas.

If at any stage you require further information or if you would like to discuss arrangements, please contact me personally and I will be delighted to help. Thank you for considering Randles Hotel for your special day.

Kind regards,

A handwritten signature in black ink that reads "Tom Randles".

General Manager

**Tian of Smoked & Charred Chicken**

Avocado Puree, Crisp Parma ham, angel hair salad, tomato & lime mayonnaise

**Wild Oak Smoked & Barbequed Salmon**

Cream cheese & dill, crisp salad leaves, chive & caper dressing

**Gateau of Dingle Bay Crab**

Flavoured with citrus & herbs, cucumber pearls & tomato

**Parfait of Chicken Liver**

Orange salad, toasted pine kernels, plum & apple relish

**Duo of Cantaloupe Melon**

Assortment of fruits, champagne & passion fruit sorbet

**Pithivier of Duck**

A puff pastry parcel of confit of farmyard duck leg, raspberry & black fig dressing

**Artisan Goat's Cheese**

Gortnamona goat's cheese served warm in filo, bittersweet red onion, basil & sun blushed tomato

**Ham Hock & Chicken Terrine**

Roasted shi taki mushrooms, rocket & Swiss chard, sauce gribiche

**Fricassee of Chicken & Mushroom**

Served in a delicate puff pastry pillow, tarragon scented cream



Roast Tomato & Bell Pepper scented with Basil Cream

Cream of Forest Mushroom topped with Crusty Mushroom Crostini

A Soup of Chicken & Sweetcorn infused with Green Onion

Lobster & Prawn Bisque with Chive Cream

Consommé of Organic Chicken, Dumpling of Basil & Smoked Chicken

A Clear Beef Soup, Shredded Beef Fillet & Vegetables with Tarragon

Country Style Cream of Vegetable

Leek and Potato soup with a Crispy Bacon Crouton

**Roast Sirloin of Irish Beef**

Oven roasted vegetables in pastry, homemade Yorkshire pudding, rosemary scented potato & red wine jus

**Lemon Grass infused Fillets of Sea bream**

Chorizo, tomato & mint, sauce vierge & saffron potato

**Roast Club Cut of Rib of Beef on the Bone**

Celeriac & potato puree, béarnaise sauce

**Leg of Lamb**

Garden herb stuffing & rosemary jus

**Breast of Skeganore Duck**

Honey & orange glaze, wan ton of its leg, apple & plum relish

**Farmyard Chicken en Croute**

Supreme of chicken rolled in a herb & pastry parcel, asparagus & Parma ham

**Fillet of Hake**

Topped with a parmesan & herb crust, glazed vegetables, noilly prat infused cream

**Pan Roast Fillet of Local Beef**

Shallot Tart Tatin, Celeriac Puree, Crisp Rosti, Bearnaise Sauce

**John Dory**

Grilled with braised fennel & baby spinach, tomato & basil beurre blanc

All Main Courses are served with market vegetables & potato



Selection of Desserts from Our Pastry Kitchen

Tea & Coffee

*Our Executive Chef would be happy to meet with you to discuss your menu in more detail and we would be delighted to tailor-make a menu to your wishes.*

Mulled Wine/Summer Punch/Tea or Coffee	€6.50 per person
Prosecco	€50.00 per bottle
Sparkling Wine	€60.00 per bottle
Champagne	€80.00 per bottle
With Kir or Fresh Orange add	€3.50 per bottle
Open Bar	As Consumed
Canapés	€6.00 per person