

WEDDING MENU OPTIONS & PRICING



RANDLES HOTEL
KILLARNEY

Starters

Tian of Smoked Salmon
Avocado Purée, crisp Parma ham, angel hair salad,
tomato & lime mayonnaise

Wild Oak-Smoked & Barbacued Salmon
Cream cheese & dill, crisp salad, chive & caper
Dressing

Gâteau of Dingle Bay Crab
Citrus, Herbs, Cucumber Pearls, Tomato

Skeghanore Duck Liver Parfait
Orange salad, toasted pine kernels, plum & apple
relish

Duo of Cantaloupe Melon
Champagne & passion fruit sorbet, berries

Pithivier of Duck
Puff pastry, confit duck leg, raspberry & black fig
dressing

Dingle Goat's Cheese
Filo pastry, bittersweet red onion, basil, sun-
blused tomato

Ham Hock & Chicken Terrine
Roasted shiitake mushrooms, rocket, Swiss chard,
sauce Gribiche

Fricasse of Chicken & Mushroom
Puff Pastry, tarragon scented cream

Soups

Roasted Tomato & Bell Pepper
Basil cream

Cream of Forest Mushroom
Crostini

Chicken & Sweetcorn Velouté
Green onion

Lobster & Prawn Bisque
Chive cream

Consommé of Organic Chicken
Basil & smoked chicken dumpling

Clear Beef Soup
Shredded fillet, vegetables, tarragon

Country Vegetable
Herb crouton

Potato & Leek
Bacon crouton

Sorbets

Lemon & Prosecco

Red Berry

Mango & Passionfruit

Mains

Roast Sirloin of Irish Beef
Oven-roasted vegetables, Yorkshire Pudding,
rosemary scented potato, red wine jus

Pan-roasted Fillet of Irish Beef
(€3 supplement)
Shallot tarte tatin, celeriac purée, crisp potato,
rosti, Bernaise sauce

Roast Leg of Lamb
Herb stuffing, fondant potato, rosemary jus

Lamb Two Ways (€3 supplement)
Herb-crusted rack, shepherd's pie, glazed
vegetables, Château potato, shallot purée, Jus

Breast of Skeghanore Duck
Honey & orange glaze, duck leg wan ton, apple &
plum relish

Farmyard Chicken en Croûte
Asparagus, parma ham, fondant potato, jus

Fillets of Sea Bream
Tomato, mint, saffron potato, sauce Vierge

Fillet of Hake
Parmesan & herb crust, glazed vegetables, Noilly Prat
cream

Pan-Roasted Hallibut
Samphire, fennel purée, saffron potato, chive beurre
blanc

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Selection of Desserts from our Pastry Chef

Choose from full size options or an assiette made up of your favourite three items:

Muckross Gin & Tonic Cheesecake
Candied lime, mint powder, key lime sauce

Skelling White Chocolate Panna Cotta
Fresh raspberries, honeycomb

Sticky Toffee Pudding
Killarney whiskey butterscotch, honeycomb ice cream

Clementine Cake
Cointreau syrup, vanilla pod ice cream

Double Chocolate Brownie
Chocolate sauce, vanilla pod ice cream

Our team are happy to meet with you to discuss your menu in more detail and would be delighted to tailor-make a menu to your wishes



Meal Pricing

Choice of: 1 Starter / 1 Soup or Sorbet /
2 Mains / 1 Dessert / Tea & Coffee €65 per person

Choice of: 2 Starters / 1 Soup or Sorbet /
2 Mains / 1 Dessert / Tea & Coffee €69 per person

Choice of: 2 Starters / 1 Soup or Sorbet /
2 Mains / 2 Dessert / Tea & Coffee €72 per person

Extras Pricing

Canapés from €8 per person

Afters Finger Food from €12 per person

Beverage Pricing

House Red & White Wine from €36 per bottle

Furlan Prosecco Frizzante €50 per bottle

Castelnau Champagne €95 per bottle

Bottled Beer Charged on consumption

Drink of Choice Charged on consumption

Mulled Wine €7 per person

Non-Alcoholic Punch €3.50 per person