

Delphi Lodge - Wedding menu suggestions

Canapés

- King prawn on blinis with Marie Rose sauce
- Homemade tapenade on croutons
- Nicoise tartelettes (quail egg, cherry tomato, cucumber, mayonnaise)
- Delphi wild smoked salmon on brown bread
- Atlantic oyster in white wine jelly
- Fresh Atlantic oyster
- Chicken liver pate on garlic crouton
- Aubergine caviar on toast
- Bolie goat cheese and home cure duck breast skewer
- Cleggan bay crab meat on blinis
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Starters

- Fresh Atlantic seafood plate, served with garden herbs mayonnaise and home-grown leaves. (Crab meat, Crab claws, Lobster, Wild smoked salmon)
- Cleggan bay crab meat seasoned with garden herb mayonaise
- Wild Delphi smoked salmon roulade with Cleggan bay crab meat, served on home-grown leaves and lemon dressing.
- Wild Delphi marinated salmon Carpaccio, served on home-grown leaves and olive oil dressing.
- Green Asparagus garnish with Delphi wild smoked salmon and lemon dressing
- Homemade Chicken liver pate served with onion marmalade and Melba toast
- Homemade Foe grass terrine served with warm toast
- Fresh Oysters served with shallot vinegar and lemon
- Organic Salmon tartar seasoned with fresh coriander and lemon

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Main courses

- Roasted rack of Delphi lamb, served with ratatouille and rosemary sauce.
- Roasted leg of Delphi lamb marinated in red wine, served on a bed of spicy green coco beans, red wine and rosemary sauce.
- Grilled filet of Irish beef garnish with caramelised baby onions and pepper sauce
- Grilled filet of Irish Beef garnish with blue cheese cream and pomme paille
- Pan-fried Barbary duck breast served with braised red cabbage and orange sauce
- Poached filet of turbot with vegetable julienne and beure blanc
- Steamed filet of Delphi wild salmon garnish with roasted fennel and basil pesto
- Baked/ steamed filet of cod served with an courgettes spaghetti and beure blanc
- Baked Lobster served with Basmati rice and beure blanc

Desserts

- Iced nougat parfait with apricot Coulis and black pepper tuile.
- Dark chocolate mousse in a brandy snap basket, topped with red summer fruits salad
- Delphi selection of desserts (dark chocolate mousse, red summer fruit salad, vanilla ice cream)
- White chocolate and vanilla panacotta with dark chocolate sauce
- Blackcurrant bavarois served with red fruits coulis.
- Delphi rhubarb fool with langue de chat.

Contact us for futher details:

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