



Sheraton[®]
ATHLONE HOTEL

Wedding Menu Options

At Sheraton, we believe actions speak louder. For your wedding, that's something we bring to life in everything we do. You'll see it in our preparation. You'll feel it in the passion of our staff and you'll taste it in every plate that leaves our kitchen. Extra special things, perfectly timed things and 'they even thought of that!' things.

STARTERS



Bluebell Falls Goats Cheese ^{2,10}
Beetroot carpaccio, caramelized onion, grape
seed oil dressing, roasted pine seeds

Sheraton Style Caesar Salad ^{1, 2, 8, 11, 13}
Cos leaves, crispy bacon, sun ripened tomato,
parmesan shavings, garlic croutons
with smoked chicken – Supplement €2.50

Seafood Tasting Plate ^{1,2,3,5,8}
Smoked salmon, crab claws, smoked fish ril-
lette, pickled cucumber, dill mayo, capers salsa

Tian of Light Smoked Chicken ^{2,8}
Bound in crème fraiche, mango emulsion

Duck Liver Pâté ^{2,11}
Apple puree, fine toast, soft green pepper corn,
red onion marmalade

**Chicken and Mushroom
Vol-au-Vent** ^{2,8,11}

Sweet potato puree, orange oil, basil cream

Brie Cheese Parcel ^{2,8,11}
On a chilled pickle cabbage, lyo cranberry,
raspberry vinaigrette

**Wok Stir Fried Shredded Duck
Salad Basket** ^{2,8,11}
Roasted chilled butternut squash, hoi sin re-
duction. Supplement €2.50

Tomato & Mozzarella Gateaux ^{2,8}
Olive salsa, rocket leaves, aged olive oil

Chilli Garlic Tiger Prawns ^{2,3,8,13}
Poached mussel meat, rustic potato salad,
coriander allioli. Supplement €3.00

SOUPS



Cream of Vegetable ^{2,8,12}

**Cream of Mushroom Soup with
Truffle Oil** ^{2,8,12}

**Colcannon (Potato & Cabbage) with
Sour Cream** ^{2,8,12}

Cream of Leek and Potato ^{2,8,12}

Carrot and Coriander ^{2,8,12}

Cream of Potato & Smoked Bacon ^{2,8,12}

Tomato and Basil ^{2,8,12}

**Cream of Butternut Squash with
Hazelnut Oil** ^{2,6,8,10,12}

**Cream of White Onion and Cashel
Blue Cheese** ^{2,8,12}

MEATS & POULTRY

Pan Fried Supreme of Chicken ^{2,8}
Stuffed with sage and parmesan, pancetta mash,
broccoli florets, red wine jus

Slow Roasted Irish Rump of Lamb ^{2,8}
Pearl barley risotto, parsnip crisps

Slow Roasted Turkey & Ham ^{2,8,11}
Freshly sliced de-boned crown of turkey and honey glazed ham,
herb stuffing, roasted potato, rich gravy

Fillet of Midlands Beef ^{2,3,8}
Langoustine mash, mushroom duxelle, glazed carrot,
port wine jus. Supplement €4.75

Duo of Pork ^{2,8}
Roasted pork belly, piri piri coated pork fillet
colcannon mash, blackcurrant jus

Rack of Slaney Valley Lamb ^{2,8,11}
With lemon & herb crust, parmentier potato,
carrot bundle, thyme jus. Supplement €4.00

Honey Roasted Silver Hill Duck ^{2,8}
Braised red cabbage, orange reduction Cointreau jus.
Supplement €4.50

Roasted Strip Loin of Irish Beef ^{2,8,11}
Chive mash, Yorkshire pudding, merlot jus

FISH

Oven Baked Salmon Fillet ^{2,5,8,11}
With a cous cous crust, rustic ratatouille,
basil cream

Baked Atlantic Fillet of Cod ^{2,5,8,11}
Parmesan and herb crust, crushed minted pea, capers,
saffron beurre blanc

Seared Fillet of Hake ^{2,3,5,8}
Poached mussel salad, Asian greens, lemon grass, ginger veloute

Pan Fried Fillet of Seabass ^{2,3,5,8}
Tiger prawns, Serrano ham, asparagus spears, roasted fennel,
tomato fondue. Supplement €3.75

Thyme Roasted Monk Fish Fillet ^{2,5,8}
Coco bean ragout, Curry oil, Chablis sauce. Supplement €3.75

VEGETARIAN OPTIONS

Baked Aubergine Moussaka ^{2,8}
gratinated with Feta Cheese

Baked Cannelloni ^{2,8,11}
Ricotta cheese, spinach, tomato sauce

**Artichoke and Butternut
Squash Risotto** ^{2,8}
Parmesan Shavings

Goats Cheese Tartlet ^{2,8,11}

DESSERT



Bailey's Crème Brûlée ^{1, 2, 11}
With our own almond biscuit

Granny Smith Apple Crumble ^{1, 2, 11}
Rum & raisin ice cream

Chocolate Fondant ^{1, 2, 10, 11}
Passion fruit, pistachio ice cream

Malteser Mascarpone Cheese Cake ^{1, 2, 10, 11}
Mixed berry compote, caramel sauce

Apricot Glazed Light Pear and Almond Tart ^{1, 2, 10, 13}
accompanied with Chantilly cream

Warm Rhubarb Pudding ^{1, 2, 11}
Sauce anglaise, vanilla ice cream

Chocolate Mousse ^{1, 2, 10, 11}
Praline and hazelnut, campari reduction

Assiette of desserts. Choose any three:
Profiteroles; Chocolate Fondant;
Fruit Meringue; Apple Crumble;
Banoffee Tartlet; Lemon Curd;
Cheese Cake.

Seasonal Fruit Meringue ^{1, 2, 10}
with raspberry compote

Irish and Continental Cheese Board ^{2, 10, 11}
with accompaniments. Supplement €4.50



HOT FINGER FOOD



Thai Style Chicken Skewers ⁸

**Cumin Scented Lamp Kofta,
Mint Yoghurt** ^{2, 8, 11}

Chicken Monay Bags, Sweet Chilli Sauce ^{2, 8, 11}

Vegetable Samosa, Almond Chutney ^{2, 3, 8}

**100% Irish Beef Meatballs in
Louisiana Sauce** ^{2, 8}

Selection of Quiche ^{1, 2, 8, 11}

Open Sandwiches
Choose 2 Warm, 4 pieces per person €6.00