

  
**CAHERNANE**  
HOUSE HOTEL KILLARNEY

Cahernane House Hotel truly is a best kept secret when it comes to weddings.  
The views of the magnificent scenery make for beautiful photos and precious memories.

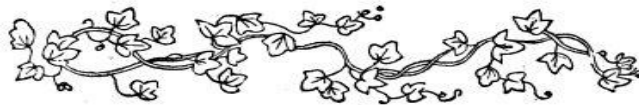
The manor house hotel has a choice of stunning reception rooms including the Herbert Restaurant featuring original portrait paintings, fireplace and tall sash windows from which you can admire the spectacular views of Killarney. This all sets a perfect scene for such a special occasion.

Cahernane House Hotel offers exclusive weddings allowing couples to privately hire the luxury Manor House for their special day.

The hotel serves award winning cuisine using locally sourced produce. Cahernane House Hotel proudly holds two AA Rosette's for its excellence in cuisine.

The venue is also approved to host civil ceremonies and blessings. Locations for the ceremony include the conservatory with its panoramic views of Killarney National Park, The Library Room or Drawing Room in our Manor House with their antique furniture and open log fires.

General Manager, Emer Corridan and our Food & Beverage Manager, David O'Brien along with the Cahernane Team provide unique personal attention to ensure lasting memories of your most special day.



The following pages gives options for all aspects of your wedding day.  
Of course, if you have a particular requirement, we would be delighted to work with your own suggestions to make your day unique and personal to you.



## DRINKS RECEPTION

With our compliments:

Barry's Tea

Bewley's Coffee

Selection of Herbal Teas

Decaffeinated Coffee

Homemade Cahernane Cookies

### **Enhance your reception - Drinks:**

Mulled Wine

Wine & Bottled Beer

Irish Whiskey Tasting

Prosecco with Strawberries

Champagne with Crème de Cassis,  
Orange or Peach Juice

Irish Gin & Tonic Reception

House Cocktails

*Prices for all the above on request*

### **Enhance your reception – Food:**

Buffet of -

Selection of Homemade Scones,  
Preserves – Jam and Lemon Curd,  
Clotted Cream,  
Cookies & Biscuits,  
Chocolate Strawberries  
Fresh Fruit Platters.

*€18 per person*

*Full Canape menu follows*



## CANAPÉ MENU

Choose from the following canapé selection:

Goats Cheese, Beetroot & Basil Crostini  
Smoked Chicken & Wholegrain Mustard Bouche  
Smoked Salmon Tartare, Seaweed Cone  
Deep fried Cod Cakes & Lemon Aioli  
Warm Buffalo Mozzarella & Tomato Relish Tartlet  
Chicken Satay Skewers  
Ardsallagh Goats Cheese & Basil Cone  
Salmon Gravlax & Horseradish  
Tempura Prawn & Chive Aioli  
Shallot & Cardamom Puff  
Castletownbere crab Gougéré  
Lamb Confit Bon Bon & Dill Crème Fraiche  
Duck Liver Parfait, Bitter Cocoa, Brioche

*Prices:*

*Choice of 3 for €14 per person*

*Choice of 4 for €16 per person*

*Choice of 5 for €18 per person*



## DINNER MENUS

Our pricing is based on a four-course set menu.

The cost of the menu includes a choice of main course, with complimentary Tea or Coffee.

The menu you select is based on the price of the most expensive main course chosen

Please allow the following supplements for each additional choice:

Starter €10  
Middle Course €7.50  
Main Course €15.00  
Dessert €10

Should you wish to have additional courses, we would be delighted to tailor a menu for you.



Cormac Vesey – Head Chef



## STARTERS

(Please choose one of the following)

Organic Confit Pork Rilette,  
Pickled Mustard Seeds  
Confit Tomato & Chive Emulsion

Annascaul Black Pudding Bon Bons and  
Free Range Chicken  
Shallot Puree, Pickled Celeriac

Goats Cheese Terrine  
Pickled Pear, Brioche & Pine Nut Dressing

Confit Kerry Lamb  
Rosemary Panko, Tarragon Mousse, Tomato Compote & Jus

Sweet Pea Pannacotta & Lemon Scented Crab,  
Black Garlic Sorbet

Confit Duck & Wild Mushroom Terrine  
Plum Chutney, White Bean Puree, Toasted Brioche

Kenmare Smoked Salmon  
Cucumber, Beetroot, Shaved Fennel & Crisp Capers

Caramelised Onion & Confit Tomato Tart  
Hegarty's Cheddar Dressing, Water Cress & Pea Salad



## MIDDLE COURSE

(Please choose one of the following)

### **Soup Options**

Roast Plum Tomato & Red Pepper Soup, Toasted Croute, Basil Pesto

Lightly Spiced Parsnip Soup, Toasted Croute & Coriander Pesto

White Onion & Thyme Velouté, Toasted Gruyere Croute

Celeriac Soup, Parsley & Roast Garlic Croutons

Enoki Mushroom & Truffle, Madeira Cream & Roasted Chestnuts

Potato & Chive Velouté, Shredded Smoked Salmon

Butternut Squash soup, cumin Oil , toasted Croute

### **Sorbet Options**

Lemon Sorbet, Gin & Tonic Granite

Tomato & Basil Sorbet, Red Pepper Granite

Green Apple Sorbet, Bergamot Granite

Raspberry Sorbet, Lemon Granite

Blackcurrant Sorbet, Apple crushed ice

Lemongrass & Yoghurt Sorbet, Lime Granite



## MIDDLE COURSE (Continued)

(Please choose one of the following)

### **Salad Options:**

Green Bean, Olives & Smoked Potato,  
Sundried Tomato Dressing

Tomato & Mozzarella,  
Shallot & Chive Dressing

Hand Pickled Salad Leaves  
Chickpea, Beetroot & Goat Cheese

Nashi Pear,  
Cashel Blue Cheese, Hazelnut



## MAIN COURSE

(Please choose one of the following Meat/Poultry options)

Fillet of Irish Hereford Beef,  
Caramel Onion Potato Pave, Sauté Nameko Mushroom, Celeriac Puree, & Thyme Jus  
(€90 per Person)

Duo of Kerry Lamb, Roast Loin of Lamb & Confit Shoulder,  
Vegetable Wellington, Rosemary Jus  
(€90 per Person)

Pan Seared Venison  
(Seasonal October – February)  
Parsnip, Spinach & Wild Mushroom, Red Currant Jus  
(€90 per Person)

Pan Seared Pheasant, White Onion Puree  
Flat parsley, Smoked Bacon Jus  
(Seasonal November – February)  
(€90 per Person)

Slow Cider Infused Pork Belly  
Wild Boar Bon, Pear Tart Tatin, Turnip, Savory Jus  
(€90 per Person)

Sirloin Steak of Hereford Beef, Fondant Potato, Confit Shallot, Carrot Puree,  
Smoked Bacon & Red Wine Jus  
(€90 per Person)

Slow Cooked Lamb Rump, Green Beans, Smoked Bacon  
& Thyme Jus  
(€85 per Person)

Butter Basted Corn Fed Chicken Supreme,  
Tarragon Potato Puree, Garden Peas, Asparagus & Mushroom Jus  
(€85 per Person)





## MAIN COURSE

(Please choose one of the following fish options)

Spiced Fillet of Monkfish,  
Carrot Puree,  
Mussel & Tomato Vierge Sauce  
(€80 per Person)

Halibut Fillet,  
Beetroot, Celeriac,  
Red Wine Essence  
(€80 per Person)

Grilled Fillet of Brill,  
Lyonnaise Potato, Braised Fennel,  
Star Anise Velouté  
(€80 per Person)

Pan Seared Fillet of Cod,  
Fine Ratatouille,  
Tapenade & Basil Pesto  
(€75 per Person)



## DESSERT

(Please choose one of the following)

Orange and Grand Marnier cheese cake  
Honeycomb, milk ice cream

Classic Lemon Tart,  
Lime Meringue, Seasonal Warm Berry Compote

Chocolate Opera,  
Hazelnut Praline, Cappuccino Ice Cream

Apple Tart Tatin  
Vanilla Anglaise, Gingerbread Ice Cream

Warm Apricot Frangipane Tartlet,  
Pistachio Ice Cream

Warm Berry Crumble,  
Vanilla Ice Cream, Salted Caramel Sauce

Coconut Crème Brûlée,  
Passionfruit & Mango Sorbet, Rose Short Bread

### Cahernane Dessert Plate:

Chocolate Opera,  
Seasonal Cheesecake,  
Lemon Tartlet,  
Vanilla Bean Ice Cream



## VEGETARIAN DISHES

Tartlet of Grilled Vegetables and goats cheese & Red Pepper Compote

Wild Mushroom Pithivier, White Truffle foam, Baby Vegetables

Sun Dried Tomato & Potato Gnocchi, Tomato Fondue, Herb Salad, Manchego Cheese

## DIETARY REQUIREMENTS

All dietary requirements will be catered for,  
please advise us with your particular requests

## ACCOMPANIMENTS

All Main Courses are served with Potatoes,  
& Seasonal Roasted Vegetables

## CHILDREN'S MENU

### **To Start**

Fresh Made Soup of the evening

Fresh Fruit Salad

Chicken Wings

### **Main Course**

Penne Pasta, Tomato Sauce, Parmesan Shavings

Beef Medallions, Salad & Fries

Pan Sear Daily Fish with Mash & Carrots

### **Dessert**

Selection of Daily Ice Cream

Cookies & Chocolate Milk

Mini Donuts with Chocolate Sauce

Menu at €20 per child

Children may also have a half portion of the adult's meal at €20 per child.



## MIDNIGHT SNACK

Please choose from the following selection:

Chicken Goujons

Beef & Cheddar Sliders

Mozzarella Sticks

Bacon Butties

Spiced Chicken Skewers

Selection of Closed Sandwiches  
Served with A selection of Dips

*Choose any 3 plus finger sandwiches €16 per person*

*Choose any 4 plus finger sandwiches €18 per person*

*Choose any 5 plus finger sandwiches €20 per person*



## HOUSE WINES

Our House wine selection is listed below. Each bottle is €32  
Please ask for our full wine list should you wish for alternatives.

### WHITE WINES

Chile - Rosario Sauvignon Blanc

Balanced, intense and refreshing, with good acidity, long, citrus taste.

Australia - Shottesbrooke Chardonnay

Rich and textural in mouth feel, the fruit is supported by fine background oak.

The wine displays great balance and acid finishing cleanly with good length.

Italy - Ca'Stellar Pinot Grigio

Fruity, with hints of almonds and toast. Well-balanced and definitely dry

### RED WINES

Chile - Camino del Rey Cabernet Sauvignon

Easy drinking in style and packed full of red fruit and sweet spice flavours.

Australia - Shottesbrooke Shiraz

Medium to full bodied, the palate is dominated by dark chocolate, cherry and raspberry flavours. The wine is soft with good length and tannin.

Spain - Real Compania Tempranillo

Intense red cherry colour with bluish hints that show its youth. Intense and very fruity aromas of blackberries, redcurrants, cherries and black liquorice. Good structure in the palate, well rounded, very fruity and a long finish.