Your Wedding At

HEADFORT
ARMS HOTEL

A La Carte Menus

On Arrival Drinks Reception

Champagne for the Bridal Party -	Complimentary
Tea/Coffee Reception -	Complimentary
Winter Welcome	
Mulled Wine Reception -	€6.50 per person
With Mini Scones, Homemade Jam & Clotted Cream	€9.50 per person
Hot Port Reception or Hot Whiskey	€7.50 per person
Summer Glow	
Summer Lemonade Bar	€3.00 per person (min 50)
Summer Fruit Punch or Pimms Reception	€6.50 per person
Buck's Fizz Reception	€6.95 per person
With Chocolate Strawberries	€9.95 per person
The Classics	
Sparkling Wine Reception	from €39.00 per bottle
Champagne Reception	from €70.00 per bottle
Kir Reception	€7.50 per person
Kir Royale	€8.95 per person
Drink of Choice/Complimentary Bar	
Charged on Consumption	
Bottled Beer Bath	
Selection of Bottled Beers	€6.50 per bottle (min 50 bottles)
(Depending on selection)	

Options on request to host a cocktail reception
or after dinner cocktail station (priced on choice)

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Pre Dinner Canapés

Choice of Four canapés below included in all Inclusive packages, premium choices may be added at a supplement depending on choice

Espresso of Soup of choice

Mini Chicken Caesar Bites in a Kos Leaf

Smoked Salmon Bites with Sour Cream on Homemade Brown Soda Bread

Tom Doherty's Warm Black Pudding Crostinis with Onion Marmalade

Selection of Vegetable Samosas with Cucumber Riata

Goats Cheese Crostini on Sourdough toast, red onion marmalade

Button Mushrooms in a herb crumb with aioli dip

Mini Deep Fried Bries with Sweet Cranberry Relish

Asparagus Spears with Italian Cured Ham

Mini Spring Rolls with Sweet Chilli Dip

Cocktail Sausages in Honey & Mustard

Thai Chicken Skewers with Lime Dip

Foccacia Bites; Choose Goats Cheese and Onion, Mushroom & Thyme, Sundried Tomato, Basil & Mozzarella

Prawns wrapped in Filo wth Chilli Dip

Selection of Mini Scones, Cream & Jam - €3.95pp (minimum 50 persons)

Chocolate Dipped Strawberries & Macaroons - €6.00pp (minimum 50 persons)

Choice of three Canapés from above - €9.95pp

Choice of Four Canapés - €12.95pp

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Appetisers

(All appetisers below are offered as part of all inclusive packages)

Headfort Chicken Liver Pâté, Red Onion Marmalade & Sourdough Toast	€11.95
Warm Shredded Duck Salad, Fig and Balsamic Dressing, Vermicelli Noodles	€11.95
Herb Crumbed Brie Bon Bons with Red Onion Relish, Sundried Tomato & Wild Herb Salad	€10.95
Herb Crusted Salmon & Cod Fishcake, Chorizo Crumb, Sweet Red Pepper Relish	€10.95
Bacon & Brie Shortcrust Pastry Tart with a Red Onion Marmalade & Dressed Leaves	€9.95
Melon Martini Drizzled with a Mango & Mint Coulis	€7.95
Savoury Breast of Chicken & Mushroom Bouchee in a White Wine Cream Sauce with Crispy Pancetta	€10.95
(As above with Pancetta & Smoked Chicken €11.95)	
Tom Doherty's Black Pudding Croquettes with Spiced Apple Chutney & Wild Rocket Salad	€9.95
Classic Caesar Salad with Bacon Lardons, Herb Croutons and Parmesan shavings & Chefs Dresssing	€9.95
With Cajun Spiced Chicken (€10.95) With Shrimp (€11.95)	

Headfort Arms Tapas Board (Three served per table)
Butchers Selection of Parma Ham, Chorizo & Premium Salami, Roasted Tomato on the Vine,
Pot of Homemade Live Pâté, Mixed Olives, Shredded Confit of Duck with Spiced Apple Chutney
and Homemade Basil Pesto
Served with a Selection of Breads
€12.95 per person (€2 per person supplement if included in all inclusive package)

Soups & Sorbets
(Soup €7.95 /Sorbet €7.95)
Cream of Leek & Potato, Homemade Seafood Chowder, Mushroom & Thyme Winter Vegetable Broth
Carrot & Coriander, Beef Tomato & Basil, Cream of Vegetable served with Herb Croutons, Roasted Red Pepper
Mango & Mint Sorbet, Champagne & Wild Berry Sorbet, Passion Fruit & Orange Sorbet, Tangy Citrus Sorbet

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Main Courses

All dishes below are included as standard in all inclusive packages

Supreme of Chicken with a Sun dried Tomato & Basil & Feta Stuffing, Creamed Bell Pepper Sauce €24.95
(Variations of restaurant style chicken dishes available, discuss with coordinator)

Charred Supreme of Chicken, Kerrigan's Wild Mushroom Ragu,
Fondant Potato, Long Stem Broccoli, Crispy Pancetta €26.50

Roast Turkey with Honey Glazed Ham, Garden Herb Stuffing & finished with a Red Currant Jus €23.95

Tomahawk of Pork with an Apple & Raisin Compote & Coated with a Dijon Mustard Cream Sauce €24.95

Fillet of Fresh Herb Crusted Cod, Sweet Potato Puree,
Roasted Cherry Tomato & Creamed Tomato & Basil Sauce €29.95

Herb Crusted Darne of Salmon with a Classic Dill & Saffron Hollandaise €29.00

Oven Baked Fillet of Hake, Sweet Potato Puree, Long Stem Broccoli, Lemon Butter Sauce €29.95

Overnight Roasted Short Rib of Beef, Creamed Champm Bourgignon Jus, Tobacco Onions €29.95

Roast Sirloin of Beef served with Yorkshire Pudding & Roasting Juices €34.95

The below options are available in all inclusive packages with a Supplement depending on choice

Duo of Lamb, Stuffed Leg of Lamb coupled with a Baby Rack served with a
Minted Béarnaise & Rosemary Jus €35.00

Oven Baked fillet of Seabass, on a Spring Pea & Basil Risotto with a Saffron Cream Sauce €29.95

Chargrilled Prime Boyne Valley Fillet Steak,
Creamed Champ, Portobello Mushroom, Tobacco Crispy Onions & Peppercorn Sauce €45.00

Medallions of Monkfish wrapped in Parma Ham & Drizzled with a
Roasted Bell Pepper Coulis €32.00

Roast Duck with Wok Fried Vegetables, Orange & Star Anise €31.50

All main Courses are served with a Selection of Vegetables & Potato in Season which can be discussed to suit your menu

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Vegetarian Options

Roasted Vegetable Filo Parcel, Tomato & Basil Sauce, Wild Rocket Pesto

Roasted Aubergine, stuffed with Moroccan style savoury rice, Harissa spiced tomato sauce

Pea & Mint Risotto, Chargrilled Long Stem Broccoli, Crumbled Feta

Choose an authentic Indian Dahl or Curry by one of our Indian Chefs (we can discuss this with you)

Three Cheese & Thyme Tartlet, Caramelised Onion, Toasted Hazelnut & Dressed Leaves

Dessert Menu

All Desserts €8.95
Warm Bramley Apple Pie with Vanilla Ice cream
Orlaith's Signature Cheesecake - Choose from a selection of our signature tastes available
Warm Crumble Pot, Vanilla Ice Cream and Crème Anglaise (Choose Apple, Apple & Berry or Pear & Almond)
Seasonal Rustic Meringue, (Choose Summer Berried, Classic Irish Strawberry or Winter Orange & Pomegranate)
Pyramid of Profiteroles with Fresh Cream and Chocolate Sauce
Warm Chocolate Brownie, Vanilla Ice Cream with Chocolate Sauce
White Chocolate and Raspberry Blondie with Vanilla Ice Cream and Raspberry Coulis
Light Lemon Tart, Raspberry Compote, Chantilly Cream
Headfort Tasting Plate – Chefs Choice of Three Mini Desserts - €4.95 Supplement per person

A Special Touch

Irish Cheese table - Irish and Continental Cheeses with Grapes, Celery and Cheese Biscuits
Price based on choice of cheeses and number of guests

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Evening Time

Options A & B are included as standard in all inclusive packages.
Option C & D & E - Premium Choice; €3.95 supplement on package price

Option A Finger Food Supper

Cocktail Sausages
Chicken Goujons
Spiced Potato Wedges with Dips
Tea /Coffee €13.95
Add platters of Sandwiches @ €5 per person (minimum order 60 persons)

Option B Headfort Fish n'Chips

Headfort Arms Newspaper Cones with Fresh Cod & Chips
(Chicken Goujons or Cocktail Sausages also available)
Tea/Coffee €13.95

Option C Headfort Spice Bag

Spiced Breaded Chicken with Chips, Pepper, Onion & Spice Bag Seasoning
€15.95

Option D Sharing Boards

Thai Chicken Skewers
Spring Rolls
Prawns Wrapped in Filo
Suasages in Honey & Mustard with Dips
€16.95

Option E From The Garden Kitchen

Selection of Stone Baked Pizza
Boyne Valley Beef Sliders
Veggie Bean Sliders
€16.95

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