



THE BROOKHALL

MACREDDIN VILLAGE

WEDDING MENUS



*The Perfect Venue,
Whatever the Season...*

Spring



*... and the land awakens to
longer evenings. Meadows of
frolicking lambs, first greens
and bursting buds.
The birds home from
abroad fill the vales with song
and somewhere, along a
deep slow river, the first
salmon leaps ...*

STARTERS

	€
Crab and Scallion Spring Roll	16.50
Warm Black Pudding and Apple Crostini	11.50
Beef Carpaccio	12.50
Smoked Salmon Tartare	14.00
Slow Cooked Tomato, Mozzarella and Basil Bruschetta	11.50
Smoked Fish Cake, Lime Dill Aioli	12.00
Duck Rilette, Homemade Preserves	12.50
Grilled Courgette, Brie Crostini	13.50

SOUPS

Tomato and Roast Pepper, with Crème Fraiche	8.50
Wild Nettle, Nutmeg Crème Fraiche	7.50
Mussel and Sorrel	9.50
Leek and Baby Spinach	7.50
Seafood Chowder, Fennel and Pernod	10.50
Broccoli and Blue Cheese Croutons	8.50
Baby Leek and Potato	7.50

SORBET

Poteen and Chilli	5.50
Lime and Coconut	5.50
Citrus	5.50
Yoghurt & Black Pepper	5.50

MAIN COURSES

Pan Seared Duck Breast Gingered Potato Cake, Onion Marmalade	37.00
Herb Crusted, Roast Rack of Irish Lamb Rosemary Jus	44.00
Stuffed Cornfed Chicken Breast Chive Cream Cheese, Colcannon, Shiraz Gravy	36.50
Prawns, Wild Garlic and Spinach Purse Panfried Aubergine	45.50
Baked Hake Crab & Herb Crust, Chive Cream	41.50
Irish Beef Fillet Wild Garlic Pesto, Sautee Leeks	43.50



Summer



*... strawberries and full
blooming flowers, lush
meadows and carefree picnics,
blue skies and warm waters,
swallows, ladybirds and
those balmy summer nights
filled with the heady scent of
honeysuckle...*



STARTERS

	€
Crab Fish Cake, Lemongrass Coconut Dip	17.50
Chargrilled Vegetable Pizza	13.00
Spinach, Sundried Tomato and Hazelnut Tart	12.00
Parma Ham, Chunky Melon, Raspberry, Herby Citrus Sauce	12.50
Prawn and Crab Salad, Avocado Cream	19.00
Smoked Chicken, Baby Leaf, Cherry Tomato with Honey Mustard Dressing	12.00
Warm Goats Cheese, Nutty Crust, Balsamic Walnut Dressing	12.00
Irish Smoked Salmon, Avocado, Horseradish Cream	14.00

SOUPS

Roast Tomato, Basil Pesto	7.50
Gazpacho	7.00
Lettuce and Lovage	8.50
Baby Carrot, Lime and Ginger	8.50
Celery and Lemon Vichyssoise with Prawns	13.00
Sorrel, Oyster and Mussel	12.00
Pea and Mint	7.50

SORBET

Elderflower	5.50
Raspberry	5.50
Strawberry	5.50
Yoghurt & Black Pepper	5.50

MAIN COURSES

Roast Rack Irish Lamb	44.00
Wholegrain Mustard Crust, Wild Garlic Sauce	
Chargrilled Cornfed Chicken Breast	35.50
Wild Mushroom and Potato Stuffing, Chive Gravy	
Roasted Guinea Fowl	34.50
Grilled Courgette, Carmelised Shallot Gravy	
Irish Beef Fillet	43.50
Herbed Potato Cake, Chanterelle Sauce	
Seared Salmon	39.00
Lemon and Dillisk Sauce	
Steamed Stuffed Sole	44.00
Crab Mousse, Saffron Cream	

Autumn



... crisp evenings and nights closing. Autumnal berries and those earthy flavours of wild mushroom and nuts. The land all hay and russet coloured, alive with busy harvest for Halloween and other feasts...

STARTERS

	€
Smoked Mushroom Salad, Hazelnut Dressing	11.50
Caramelised Onion Cheese Tart	12.50
Corned Beef, Scallion and Cabbage Roll	12.00
Warm Lambs Kidney Salad, Butter Beans and Nine Year Old Balsamic	12.00
Autumn Smoked Chicken Roll and Red Peppers	13.00
Gravadlax, Orange Vodka Dressing	12.50
Seafood Boxty and Lime Tartar	12.00

SOUPS

Cream of Broccoli, Walnut and Gnocchi	10.00
Wild Mushroom, Port and Tarragon	8.50
Roasted Squash, Garlic Croutons	7.50
Smoked Haddock Chowder	11.00
Spiced Sweet Potato and Coconut	7.50
Oyster and Mussel	12.00
Carrot, Apricot and Sesame Seed	8.50

SORBET

Wild Berry	5.50
Poteen and Chilli	5.50
Bellini	5.50
Yoghurt & Black Pepper	5.50

MAIN COURSES

Roast Guinea Fowl Raisin Apricot Stuffing, Elderflower Wine Sauce	35.00
Irish Beef Fillet Oyster Stuffing, Smoked Shallot Sauce	43.50
Pan Seared Duck Breast Roast Sweet Potato, Honey Cider Sauce	37.00
Roast Pheasant Smoked Bacon and Chicory	38.00
Blackened Salmon Citrus Yoghurt	39.00
Pan Fried Sea Bass Braised Fennel, Tomato Salsa	43.00
Roast Loin Venison Baby Leeks and Elderberry Gravy	45.50



Winter



... crisp snow on sleeping land, and the fires that welcome and those heart-warming drinks - the mulled wine, and the hot toddy. Wild foods of the game season culminating in the biggest feast of the year ...

STARTERS

	€
Wild Game Terrine, Homemade Preserves	12.50
Smoked Oatmeal Fish Cakes, Chilli Lime Aioli	11.50
Smoked Salmon Boxty, Horseradish Sauce	12.00
Smoked Turkey, Chorizo and Chestnut Salad	11.00
Chicken Liver & Port Parfait, Cranberry & Orange Chutney	12.00
Nutty Cheddar & Blue Cheese and Leek Tart	11.50
Wild Mushroom Risotto	12.00

SOUPS

Roast Swede and Garlic	7.50
Pumpkin and Mustard Seed	7.50
Roasted Parsnip and Parmesan	8.50
Cream of Celeriac	7.50
Sweet Potato Seafood Chowder	11.00
Minestrone	9.00
Roast Root Vegetable	7.50

SORBET

Orange and Port	5.50
Poteen and Chilli	5.50
Yogurt & Black Pepper	5.50
Champagne & Berries	5.50

MAIN COURSES

Irish Beef Fillet Portobello Mushrooms, Shiraz Gravy	43.50
Roast Wild Pheasant Pumpkin and Bacon Stuffing, Port and Elderflower Gravy	38.00
Roast Haunch Venison Bitter Chocolate Blackberry Sauce	42.50
Roast Hake Champ Potato Cake, Chablis Cream	39.50
Skewered Shark Wild Rice Paella, Salsa Verde	39.50
Chargrilled Scallops Bacon Mushroom Duxelle, Black Pudding	45.50



Barbecue

Choose any four of the Main Courses, any five of the Salads and any four of the Sauces or Dressings



MAIN COURSES

€95.00

Spit Roast Pig
Irish Pork, Beef Kebabs
Wild Venison Sausages
Chorizo and Potato Kebabs
Blackened Salmon
Swordfish Skewers
Chargrilled Shark
Cornfed Chicken Breast
Irish Lamb Cutlets
Venison Cutlets
Tuna Brochettes
Striploin of Irish Beef
Smoked Portobello Mushrooms, Basil Oil
Halloumi Cheese
Grilled Summer Vegetables

SALADS, SALSAS & ACCOMPANIMENTS

Baked Cheesy Scallion Potatoes
Baby Potato and Smoked Bacon Salad
Tomato, Feta, Cucumber, Black Olive and Wild Garlic Salad
Roast Root Vegetables
Smoked Mushrooms, Toasted Cashew Nuts
Cucumber, Radish and Sugar Snap Salad
Rocket, French Bean, Red Onion and Crouton Salad
Pasta, Cherry Tomato, Basil Salad

SAUCES AND DRESSINGS

Tomato and Avocado Salsa
Mango Chilli Mint Salsa
Spiced Black Eye Bean and Tomato Salsa
Hummous
Tzaziki
Sesame Dressing
Balsamic Dressing
Caesar Dressing
Basil Pesto
Sundried Tomato Pesto
Tapenade
Peanut Sauce

Our Barbecues are served with a selection of Breads from the Macreddin Bakery and Mixed Leaves

Includes Dessert Plate and Tea & Coffee.

Minimum 120 adults, for smaller barbecues please contact us.

We will accommodate any vegetarian, dietary religious or allergy requirements. All produce is subject to availability. Prices inclusive of V.A.T. Prices are as at January 2011.



Dessert Menu



DESSERT MENU

€14.00

Bread and Butter Pudding, Honeycomb Ice cream
Tiramisu
Lemon Tart, Berry Sorbet
Panna Cotta & Berry Compote
Chocolate and Walnut Roulade
Sticky Toffee Pudding, Vanilla Ice Cream
Marmalade Pudding, Crème Anglaise
Poached Pear in Mulled Wine, Cinnamon Ice cream
Summer Organic Irish Strawberry Plate

The above desserts are some of those available. Where possible we would like to oblige you, so maybe you have a special dessert you would like us to make for you. Why not make a request to our Wedding Team and they will investigate for you.

Our most recommendable dessert is our dessert plate as it satisfies everyone. It is a selection of individual desserts in keeping with the season.

Dessert Plate	13.00
Tea, Coffee and Petit Fours	5.00
Reception and Toast Drinks	9.00
Selection of Canapé's	9.00
Fruit Punch With Alcohol	
Mulled Wine	9.00
Glass Of House Wine	8.00
Kir	8.50
Pimms	7.50
Prosecco	8.00
Sparkling Wine	11.00
Champagne	17.50
Kir Royal With Sparkling Wine	11.00

A further selection of toast drinks is available; please consult with your wedding co-ordinator. If you opt for the traditional 'drink of choice' for your toast, this will be served in the River Bar after the speeches and during change over.

A Platter of Hard and Soft Ripened Cheeses per table of 10	47.00
Bottle of Port	47.00
Bottle of Late Vintage Port	63.00

THE BROOKHALL

MACREDDIN VILLAGE

Co. Wicklow, Ireland

T: 0402 36444

Intl. T: 00 353 402 36444

Email: weddings@brooklodge.com

GPS Co-ordinates: N52 52.78 W 006 19.89

www.brooklodge.com



DIRECTIONS:

From Dublin City Centre:

- South on the M11/N11. Exit at Junction 16 (signposted Rathnew R772) (47kms).
- Go into Rathnew and then turn right at the roundabout taking the R752 to Rathdrum (13kms)
- As you arrive into Rathdrum, take the R753 to Aughrim (12kms)
- When you arrive in Aughrim, turn right at the church following the signs to the BrookLodge and Macreddin Village (3kms)

Hotel of the Year


 GEORGINA
 CAMPBELL'S
 Ireland
 2010
 the guide

