



for Culinary Exce



GHAN HOUSE

CARLINGFORD



Canapés on arrival

Chef's selection (3 different) €6.95
You choose 3 different €7.95

Cold:

- Irish smoked salmon, dill cream*
- Smoked chicken, coriander*
- Crayfish & marie-rose blinis*
- Smoked salmon roulade, cream cheese*
- Grilled vegetable tartlet, aged balsamic*
- Spicy chicken in a mini tortilla*
- Asparagus & Parma ham rolls (seasonal)*

Warm:

- Red onion & Cashel blue cheese tartlet*
- Chicken & mushroom vol-au-vent*
- Vegetable spring roll, chilli jam*
- Asparagus tempura, sweet soy dressing*
- Crispy black pudding*
- Peking duck spring rolls, hoi sin sauce*
- Chicken satay*

Head Chef, Stephane le Sourné,
"Best Chef in Leinster" ~ YesChef

Our restaurant has retained 2 AA rosettes since 2011

Winner of "Best Customer Service" in County Louth ~ RAI

Recommended as "One of the Best 100 places to stay in Ireland" every year since 1998 by food critic John McKenna

USEFUL NUMBERS

Ceremony venues

- Heritage Centre**
042 937 3888
- St. Michaels Catholic Church**
042 937 3111
- Presbyterian Church**
042 932 1520
- Grange Catholic Church**
042 937 6105

See our ceremony sheet for more details.

Hair & Beauty

- Pearl Beauty**
042 937 3799
- Majic (Hair)**
042 937 3844

Exclusive Hair
042 938 3907

Something different

Adventure Centre
042 937 3100

Classical music

Violin, Bernadette
+44 (0)28 3086 1323

Harpist, Marie
+44 (0)28 9061 3059

Piano, Will
+44 (0)7966 828 788

Traditional music

Bronagh 087 652 8907
Ceili band 087 227 4727

DJ

John +44 7521 371311

WEDDING MENU

2019/2020

Your menu is designed to suit your taste & budget.

For 25 to 85 guests, you can choose 3 options for each course at the prices provided within. For 85 to 110 guests, you choose 2 options per course.

If you choose the four course, fully served menu all guests must pre-order and you must provide a detailed table plan. An alternative is a buffet main course, served from our candlelit ballroom, and a served starter, dessert & tea/coffee.

info@ghanhouse.com www.ghanhouse.com
 +353 (0)42 937 3682 www.twitter.com/GhanHouse
www.facebook.com/GhanHouseCarlingford



EVENING BUFFET

*For your evening guests
~ usually served during
break in music
All prices are per person*

*Selection of cold meats,
cheeses, mustards,
pickles, gherkins,
homemade breads ~
€9.95*

*Spicy chicken or plaice
goujons ~ €2.75*

Pizza slice ~ €3.75

*Homemade scones (2)
jam & cream ~ €4.25*

Tea/coffee ~ €2.50

Mulled wine ~ €3.95

*Homemade biscuits (2) ~
€1.60*



FULLY SERVED 4 COURSE MENU

€46.50 menu

Starters

~ Served with homemade breads

French onion soup
(or ask for alternatives)

Carlingford mussels,
white wine sauce

Crispy Kelly's of Mayo black pudding,
celeriac remoulade

Fresh melon,
Parma ham, melon gel

Main courses

~ Served with potatoes & vegetables

Risotto,
pearl barley risotto, spiced nut brittle (v)

Cod,
chilli crust & ginger butter

Chicken,
sun blushed tomato, green peppercorn velouté

Roast leg of lamb,
honey-roast carrots, mint jelly

Slow braised Cooley beef,
Guinness, onions, mushrooms

Desserts

Bread & butter pudding,
ice-cream

Seasonal fruit crumble,
vanilla bean custard

Chocolate truffle gateaux

€51.00 menu

Starters

~ Served with homemade breads

Baked St. Tola goats' cheese,
red onion marmalade (v)

Ghan House terrine,
pine nut dressing

Carlingford Lough fishcake,
lightly spiced tomato salsa

Shaved Westhalian ham,
slow-dried tomatoes,
aged balsamic dressing

Main courses

~ Served with potatoes & vegetables

Salt & rye baked beetroot,
goat's cheese croquette (v)

Potato crusted halibut,
Carlingford mussel sauce

Pan fried guinea fowl,
saffron risotto

Braised pork belly,
crackling, roast apple

Roast sirloin of Cooley beef,
(served slightly pink unless otherwise requested)
Yorkshire pudding, red wine jus

Desserts

Sticky toffee pudding,
ice-cream

Strawberry & vanilla panna cotta

Vanilla crème brûlée,
homemade biscuits

€58.00 menu

Starters

~ Served with homemade breads

Roulade of smoked salmon,
brown crab meat, tomato & herb salsa

Slow cider braised pork belly,
shallot marmalade, crispy onions

Pan seared Irish scallops,
pea purée

Smoked duck breast,
homemade chutney, vegetable salad

Main courses

~ Served with potatoes & vegetables

Crisp fried haloumi,
black olive tapenade,

Monkfish tail,
prawn bisque

Pan fried Silverhill duck breast,
potato gratin, thyme jus

Rump of Cooley lamb,
fondant potato & minted jus

Pan fried fillet of beef,
shallots, red wine jus

Desserts

Selection of artisan cheeses,
homemade chutney

Lemon tart,
berries, ice-cream

70% Valrhona chocolate custard,
praline, chocolate mousse,
nougat, ganache