



# GHAN HOUSE CARLINGFORD



## Canapés on arrival

*Chef's selection (3 different)* €7.95  
*You choose 3 different* €8.95

### 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*

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**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 2020/2021

*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.*

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+353 (0)42 937 3682 [www.twitter.com/GhanHouse](https://www.twitter.com/GhanHouse)

[www.facebook.com/GhanHouseCarlingford](https://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 ~ €3.00*

*Mulled wine ~ €4.95*

*Homemade biscuits (2) ~  
€1.60*



## FULLY SERVED 4 COURSE MENU

### €49.50 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

**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**

### €55 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

### €59.50 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