



THE LORD BAGENAL INN



EXCELLENCE SINCE 1979

MENU SELECTOR





ARRIVAL DRINKS RECEPTION

PERHAPS YOU MIGHT LIKE TO HAVE A DRINKS RECEPTION ON ARRIVAL. RELAX IN THE COMFORT OF THE LOBBY OR MINGLE OUTSIDE ON THE TERRACE WITH A DRINK OR TWO FROM THE WATERFRONT BAR

You have the option to choose what you would like to offer for your drinks reception

SOME SUGGESTIONS TO GET YOU STARTED...

On arrival to the Lord Bagenal

Handcrafted freshly baked strawberry cream scones served with tea or coffee | **€4.50pp**

Refreshing soft drinks

Fever-Tree Elderflower | **€3.80**

Ballygowan Sparkling/Still Mineral Water **€6.00 large €3.50 small**

Cocktails

Gin Bar | **€10.00** per drink to include Bombay/Gordons/Gordons Pink & mixers

Mojito | **€10.00** per drink

Strawberry Daiquiri | **€10.00** per drink

Porn Star Martini | **€10.00** per drink

Bottled Beers served on ice:

Peroni | **€5.50**

Corona | **€5.50**

Coors | **€5.50**

Bottled Cider:

Kopparberg Strawberry & Lime | **€6.00**

Sparkling/Wine

Prosecco | **€8.00 per glass | €35/bottle**

Champagne | **€90/bottle**

House Wines | **€9.00 per glass & top up | €32/bottle**

Full wine list available on request

Corkage charge applies if you prefer to supply your own wine €12/bottle

If you would prefer something else please let us know and we will be happy to provide prices for you.

Prices subject to change. Choices may vary subject to availability



YOUR WEDDING YOUR WAY



PRE DINNER CANAPÉ SELECTION

CHOOSE 3 CANAPES FROM THE SELECTION BELOW FOR YOUR ARRIVAL RECEPTION €5.00pp

Quiche Lorraine Smoked Bacon & Cheese Quiche (2,4,7)

Warm Tomato & Basil Bruschetta (2,4,7)

Mini Vol au Vent (2,4,7)

Miniature Goats Cheese Tartlet (2,4,7)

Confit Duck Rolls chilli jam (2,4,7)

PERHAPS YOU MIGHT LIKE TO ADD IN SOME EXTRAS:

Fresh Cut Sandwiches - ham, beef, turkey & stuffing, salad, cheese & tomato (2,4,7) | **€2.00pp**

Smoked Salmon on Lord Bagenal Brown Soda Bread (2,4,5,7) | **€3.00pp**

Spoon of Crab Mayonnaise Soda Bread Crouton (2,4,5,7) | **€3.00pp**

Prawn Tempura (2,4,5,7) | **€3.00pp**



YOUR WEDDING YOUR WAY



MENU SELECTOR

WE PRIDE OURSELVES ON CREATING UNIQUE WEDDING MENUS

STARTERS

Cold Oak Smoked Duncannon Salmon fennel & potato salad (4,5,9) | **€13.00**

Traditional Jumbo Iced Prawns with Tabasco spiced mayonnaise & lemon (3,4,9) | **€13.00**

Lord Bagenal Salad of Fresh Duncannon Crab fresh apple & lime (3,4,9) | **€13.00**

Caesar Salad with Scampi crisp romaine leaves, garlic crouton, parmesan shavings (2,3,4,9) | **€12.50**

Chicken Live Pate Cumberland Sauce, toasted brioche (2,7) | **€9.50**

Warm Chicken & Mushroom Vol au Vent in a white wine & tarragon cream sauce, tossed green salad (2,4,7,9,14) | **€11.00**

Duck Spring Roll with pickled cucumber & hoi sin sauce (2,4) | **€10.00**

Classic Caesar Salad, Smoked chicken, fresh parmesan shavings & garlic croutons (2,4,7,9) | **€10.00**

(V) Warm Goats Cheese Tartlet with lemon & basil dressing (2,4,7) | **€12.00**

(V) Crisp Wrap of Camembert Cheese with homemade chutney (2,4,7) | **€11.00**

(V) Tomato & Basil Bruschetta with a balsamic reduction & tossed salad with pesto (2,4,7) | **€11.00**



YOUR WEDDING YOUR WAY



MENU SELECTOR

WE PRIDE OURSELVES ON CREATING UNIQUE WEDDING MENUS

SOUPS

All soups are served with a warm crusty roll or homemade brown bread. Gluten free available on request

Cream of Vegetable & Herb Soup (1,7) | **€5.00**

Cream of Potato & Leek Soup (1,7) | **€5.00**

Roasted Tomato & Basil Soup | **€5.00**

Carrot & Coriander Soup (7) | **€5.00**

Wild Mushroom Soup white truffle oil (1,7) | **€5.00**

Chicken, Miso, & Noodle Broth (2,5,13) | **€6.50**



SORBETS

Champagne Sorbet | **€5.00**

Gin & Elderflower Sorbet | **€5.00**

Sicilian Lemon Sorbet | **€5.00**

Tropical Fruit Sorbet | **€5.00**

Passion Fruit Sorbet | **€5.00**

Sorbet choices are all subject to availability



YOUR WEDDING YOUR WAY



MENU SELECTOR

WE PRIDE OURSELVES ON CREATING UNIQUE WEDDING MENUS

MAIN COURSE

- Roast Rib Eye of Irish Beef, red wine jus, wild mushrooms, roast potato, baton carrots (1,2,7,14) | €30
- 8 oz Fillet of Irish Hereford, Dauphinoise potato, Béarnaise sauce, baton carrots & mushrooms (4,7) | €38
- Roast Crown of Turkey & Ham fresh herb stuffing, roast potato, baton carrots, cranberry sauce (2,7) | €24
- Roast Sirloin of Irish Beef, red wine jus, wild mushrooms, roast potato, baton carrots (1,2,7,14) | €30
- Roast Stuffed Leg of Lamb with rosemary scented jus, Boulangere potato, baton carrots & mushrooms (1,2,7,14) | €30
- Slow Cooked Lamb Shank served over champ potato with shallots, carrots & braising juices (2) | €26
- Farm to Fork Free Range Chicken béarnaise sauce, smoked gubeen potato, green beans (4,7) | €26
- Grilled Supreme of Chicken wild mushroom risotto & thyme jus (7) | €26
- Poached Darne of Wexford Salmon hollandaise sauce, au gratin potato (4,5,7) | €26
- Poached Darne of Wexford Salmon with a white wine & cream sauce, au gratin potato, green beans (2,5,7,14) | €26
- Roasted Darne of Cajun spiced Wexford Salmon Jalapeno salsa, & green beans (5,7) | €26
- Pan Seared Seabass served with chive Beurre Blanc, au gratin potato & green beans (5,7,14) | €26
- Oven Baked Pave of Cod Wrapped in Aged Parma Ham served over a bed of creamed leeks with saffron cream sauce, au gratin potato & green beans (5,7) | €28
- Herb Crusted Pave of Hake Dublin bay prawns & green beans, sauce Bercy (3,5,7) | €29



VEGETARIAN

- Roast Red Pepper, Courgette & Goats Cheese Tartlet homemade chutney, au gratin potato (2,7) | €22
- Crisp Wrap of Goats Cheese with toasted pine nuts & honey (2,7,10) | €22
- Green Thai Vegetable Curry with steamed rice & poppadom (2,7,10) (Vegan) | €22
- Macaroni & Cheese Pasta Bake roasted red peppers, fresh basil & tomato (2,7) | €22
- All main course dishes are served with your choice of an additional potato & vegetables

FOR OUR YOUNGER GUESTS UNDER 13 WE OFFER A CHILDREN'S MENU



YOUR WEDDING YOUR WAY



MENU SELECTOR

WE PRIDE OURSELVES ON CREATING UNIQUE WEDDING MENUS

DESSERTS

Seasonal Berried Fruit Terrine (Diabetic/Coeliac/Vegetarian)
Profiteroles drizzled with a Dark Chocolate Sauce (2,4,7)
Cheesecake (Citrus, Strawberry, Raspberry or Baileys)(2,4,7)
Warm Apple & Blackberry Tartlet (2,4,7)
Ice Cream (2,4,7,10,11)
Lemon Meringue Pie (2,4,7,10)
Chocolate & Hazelnut Meringue (4,7,10)
Red Berry Meringue (4,7)
Chocolate & Hazelnut Meringue Roulade (4,7,10)
Chocolate Brownie with ice cream (2,4,7,10,11)
Baked Raspberry & White Chocolate Cheesecake (2,4,7)
Chocolate & Raspberry Truffle Gateau (2,7)
Warm Traditional Bread & Butter Pudding (2,4,7)
Homemade Apple Tart with Cream (2,4,7)
Warm Apple Crumble with Custard (2,4,7,10)
Sticky Toffee & Pecan Muffin (2,4,10)
Traditional Sherry Trifle*** (2,4,7)
Red Berry Meringue Roulade*** (4,7)
Tiramisu*** (2,4,7)



Dessert | €7

Lord Bagenal Tasting Plate - choose 3 mini desserts * denoted not suitable for tasting plate**

Lord Bagenal Dessert Tasting Plate | €7.50
Selection of Irish Cheeses & Water Biscuits (2,7) | €9
Tea or Coffee | €2.50

YOUR WEDDING YOUR WAY



MENU SELECTOR

WE PRIDE OURSELVES ON CREATING UNIQUE WEDDING MENUS

THE GREAT OUTDOORS

Barbeque:

Cajun Salmon Skewers (5)

Homemade Beef burger with grilled onion (2)

BBQ Chicken Fillets

Handcrafted Sausages (2,8,14)

Served with coleslaw, potato salad, tossed green salad (4)

€30pp (min. numbers 50)

Hot Dogs with caramelised onion & accompaniments (2,14) | **€8pp**

Bacon Baps (2) | **€8pp**



EVENING BUFFET SELECTION

Selection of fresh cut sandwiches, Tea/Coffee (2,4,7) | **€7.50pp**

Selection of fresh cut sandwiches, Cocktail Sausages, Tea/Coffee (2,4,7) | **€10pp**

Selection of fresh cut sandwiches, Cocktail Sausages, Chicken Goujons, Tea/Coffee (2,4,7, 14) | **€12pp**

Or you can choose to add.....

Pizza Slices (2,4,7) | **€2.50pp**

Smoked Bacon & Cheese Quiche (2,4,7) | **€2.50pp**

Fish & Chip Cones (2,4,5,7) | **€9.50pp**

Chicken Skewers | **€3.50pp**

Allergens list

1. Celery | 2. Cereal containing gluten | 3. Crustacean | 4. Eggs | 5. Fish | 6. Lupin | 7. Dairy | 8. Molluscs | 9. Mustard
10. Nuts | 11. Peanuts | 12. Sesame Seeds | 13. Soya | 14. Sulphites

Food produced in a kitchen (area) where allergens are handled & while we try to keep things separate, we cannot guarantee that any item is allergen free



YOUR WEDDING YOUR WAY