Opal Package

Menu

Warm Salad of Smoked Chicken
and Bacon, Mesclun Salad, Honey and
Grain Mustard Vinaigrette

Cocktail of Galia and Watermelon with
Passion Fruit Sorbet and Midori Syrup

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Homemade Cream of Vegetable Soup
with Herb Cream

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Roast Crown of Turkey and Tralee Ham
with a Thyme and Sage Stuffing,
served with Red Wine and Port Gravy

Oven Baked Fillet of Wild Hake
served with a Chorizo and Red Pepper Stew

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Main-courses are served with a Bouquetiere
of Seasonal Vegetables and Spring Onion
Champ Potatoes

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Duo of Ballyroe Heights
Homemade Desserts
(Select from our miniature dessert list)

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Tea or Coffee

Alternative dishes

Sauté Chicken and Button Mushroom "Vol
au Vent" in a Creamy Tarragon Veloute

Classic Caesar Salad with Smoked Bacon
Lardons, Parmesan Shavings and
Creamy Caesar Dressing

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Roast Stuffed Leg of Kerry Lamb
with Herb Stuffing served with a
Redcurrant and Port Gravy

Baked Fillet of Cod with a
Farmhouse Cheddar Gratin and
White Wine Fish Cream

Included in this package

- Bridal Suite and two complimentary bedrooms
- Chauffeur driven Chrysler 300c wedding car
- Arrival pre-dinner reception of Champagne, Mulled Wine or Sangria, Tea, Coffee with Homemade Cookies, Selection of Freshly Prepared Finger Sandwiches, Mini Fruit Scones with Cream and Strawberry Conserve
- You are welcome to supply your own drinks reception of Brandy, Baileys' and Whiskey
- Two glasses and a top up from our selection of New World Wines
- Evening Reception Buffet
- Complimentary Hair and Makeup with Beautique at Ballyroe the morning after your wedding