

Lawlors Hotel – Wedding Menus



Menu A

Melon & Mandarin Cocktail

Chilled Watermelon, Canteloupe & Honeydew with Fresh Mandarin Oranges

Or

Homemade Cream of Vegetable Soup

Roast Stuffed Turkey & Ham, Cranberry Sauce

Slow roasted with traditional stuffing & Gravy

Selection of Vegetables & Potatoes

Fresh Fruit Pavlova

Apple Tart a La Mode

Tea or Coffee



Menu B

Seafood Cocktail Marie

Or

Cream of Leek & Potato Soup

Chicken Pascal

Fillet of Chicken with potato & mushroom wrapped in bacon

Selection of Vegetables & Potatoes

Kiwi & Strawberry Meringues

Bailey Chocolate Soufflé

Tea or Coffee



Alternative Options are available on Request



Menu C

Egg Harlequin

Served with a variety of Salads and two Sauce

Homemade Cream of Vegetable Soup

Quality Irish Beef

Roast Rib of Beef, Yorkshire Pudding, Horseradish Sauce

Selection of Vegetables & Potatoes

Fresh Fruit Pavlova

Apple Tart a La Mode

Tea or Coffee

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### **Menu D**

Chicken & Mushroom Vol au Vent

or

Cream of Vegetable Soup

Roast Sirloin of Irish Beef

*Prime Irish Beef served with Yorkshire Pudding & Horseradish Sauce*

Served with a Selection of Vegetables & Potatoes

Fresh Fruit Pavlova

Profiterole with Chocolate Sauce

Tea or Coffee

Alternative Options are Available on Request



### ***Menu E***

Prawns in Filo Parcel with Saffron Sauce  
Or  
Minestrone Soup

Roast Leg of Lamb  
*Prime Waterford Lamb, stuffing au jus with Mint Sauce*

Served with a Selection of Vegetable & Potatoes

Fresh Fruit Pavlova  
Black Forrest Gateaux

Tea or Coffee

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Menu F

Seafood Cocktail Marie Rose
or

Melon & Mandarin Cocktail
Chilled Watermelon, Canteloupe & Honeydew with Fresh Mandarin Oranges

Cream of Vegetable Soup

Roast Sirloin of Irish Beef
Prime Irish Beef served with Yorkshire Pudding & Horseradish Sauce

or
Roast Stuffed Turkey & Ham
Slow roasted with traditional stuffing & gravy

Served with a Selection of Vegetables & Potatoes

Fresh Fruit Pavlova
Black Forrest Gateaux
Tea or Coffee

Alternative Options are Available on Request



Menu G

Helvic Smoked Salmon Salad

Homemade Broccoli & Cheddar Soup
Consommé Julienne

Certified Black Angus Sirloin Steak & Whiskey Cream Sauce
Or

Fillets of Lemon Sole with Prawns & Beurre Blanc

Served with a Selection of Vegetables & Potatoes

Bailey's Crème Brulé
Fresh Strawberries & Cream
In Season

Tea or Coffee



All Menus served with A House Bouche to start
A selection of children's' menus & vegetarian options are available on request.

Evening Reception Menu

- Option 1 Freshly cut Sandwiches & Cocktail Sausages Tea / Coffee
- Option 2 Freshly cut Sandwiches, Cocktail Sausages,
Chicken Goujons & Beef Kebabs Tea / Coffee

Wedding Drinks Selections



Some Suggestions to assist you plan:

Arrival Drinks

Hot Punch Reception
Mulled Wine
Hot Whiskey /Liquor
Champagne Reception
Bucks Fizz
Non Alcoholic Fruit Punch
Orange Juice
Tea & Coffee

Table Wine / Drinks

House Wine (Red & White)
Jugs of Fresh Orange Juice
Bottles of Mineral Water
Sparkling Wine
Champagne

Normal bar trading hours are enforced unless the hotel is instructed by the Bridal Party to apply to the District Court for a bar extension. Bar extension costs €110.00

Service to residents is subjected to management discretion. Lawlors' Management reserve the right to refuse entry or to refuse service to individuals.

Residents staying over with the wedding party may be served after-hours drinks at the discretion of the Duty Manager. It is not to be assumed that the bar service will continue for 24 hours.