

2009 WEDDING MENUS

We offer a wide choice of menus including pre-set seasonally themed ideas, or alternatively, you can select from our individually priced dishes and put together your own menu.

If you wish to offer your guests a choice on any course, the price is determined by selecting the cost of the highest priced item on your selection and adding a supplement of €4 per main course choice and €2 per appetiser or dessert choice.

Please find a selection of all menus on the following pages: -

Canapé Menus (during arrival reception)

- Appetisers
- Soup
- Main Courses
- Vegetarian Options
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- Winter Menu
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- Signature Menu
- Evening Buffet Menu
- Banqueting Wine List



City North Hotel
Gormanston
CO. Meath
T: +353 (0) 1 690 6626/6627
Locall (ROI): 1 890 252 420
F: +353 (0) 1 690 6677
E: weddings@citynorthhotel.com
www.citynorthhotel.com

2009 CANAPÉ MENUS

(DURING ARRIVAL RECEPTION)

Choose a selection of homemade cold canapés including:

Smoked Salmon & Cream Cheese on brown bread,

Cream Chicken Liver Pate

A selection of Farmhouse Cheeses

to name but a few....

€4.00 per person



2009 Menu - APPETISERS

Tian of Fresh Salmon and Shrimp - €8.90

Mixed leaf salad, chervil and chive mayonnaise

Balsamic and Mint Marinated Chicken Salad, Cherry Tomatoes - €8.25

Toasted cashew nuts, tom yam dressing

Chicken and Mushroom Vol au Vent - €8.60

Simmered in a rich chicken and parsley sauce

Trio of Galia, Honeydew and Watermelon - €6.60

Assorted fruits, pear and stem ginger compote

Salmon and Crab Roulade - €8.90

Sweet red chilli dressing, mixed salad leaves, lemon crème fraiche

Savoury Tartlet - €8.60

With goat's cheese, slow roasted tomatoes, red onion and zucchini ragout guacamole relish

Smoked Duck Salad - €9.60

With bean sprouts, frizzle leaves, pine kernels and hoi sin vinaigrette

Tossed Salad of Pear and Toasted Hazelnuts - €8.40

Parmesan shavings, honey and grain mustard dressing

Tian of Smoked Chicken and Red Apple - €9.30

Bound in a wholegrain mustard mayonnaise, crème fraiche, served with melon ribbons

Smoked Salmon, Tiger Prawns and Crab Claws - €11.15

Herb and tomato cous cous salad, gazpacho chutney and parsley vinaigrette



2009 Menu - SOUPS

Cream of Vegetable Soup - €4.55
Parsley and chive cream

Leek and Potato Soup - €4.55
Spring onion crème fraîche

Roast Parsnip and Carrot Soup - €4.55

Cream of Mushroom Soup - €5.15
With mild garlic croutons

Carrot and Orange Soup - €4.55
Topped with ginger perfumed cream

Courgette and Smoked Bacon Soup - €4.90

Salmon and Crab Soup - €5.55
Fennel crème fraîche

Beef Consommé - €5.45
With Madeira infused vegetables

Butternut Squash and Cardamom Soup - €4.90
Nutmeg cream

Cream of Asparagus Soup - €5.55
Lemon and thyme croutons

Choice of Refreshing Sorbets - €3.05 each

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2009 Menu - MAIN COURSES

Roast Breast of Turkey and Baked Ham - €22.30

Sage and lemon thyme stuffing with rich pan gravy

Baked Supreme of Chicken - €21.00

Creamed spinach and parmesan gratinated cream

Roast Marinated Leg of Lamb - €23.00

Roast shallots, cherry tomatoes and herb infused jus €24.80 (March - May)

Grilled Red Snapper - €27.70

Served on a shellfish potato cake with a Chorizo, white wine and shrimp cream

Seared Sea Bass - €27.30

Roasted cherry tomatoes, shallots, olive oil and parsley herb nage

Roast Prime Irish Sirloin of Beef - €26.00

Button mushrooms, tarragon and tomato jus (other sauces available)

Baked Supreme of Salmon - €23.80

Tomato petals, fennel scented shrimp and rosé wine cream

Roasted Duckling - €27.85

With sage and apple pancake, caramelised pears, sherry and balsamic jus

Roast Fillet of Prime Irish Beef - €32.20

Port macerated button onions, chestnut mushrooms and thyme jus

Roast Rack of Lamb - €32.20

Roasted garlic and red wine reduction, Tuscan bean ragout

VEGETARIAN OPTIONS

Roast Vegetable Tower

Mushroom Bilini Pancake

Toasted pine kernels, herb crème fraiche, parmesan shavings

Baked Goat's Cheese

Blended herbs and toasted pistachios, set on a bed of sweet and sour leeks

Mild Mushroom Tagliatelle

Wilted spinach, white wine cream and parmesan shavings

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2009 Menu – DESSERTS

Tiramisu - €8.35

Classic Italian dessert, flavoured with espresso coffee and Marsala wine, Amaretto tuille

Strawberry Shortbread Love hearts - €8.35

Fresh strawberries with pastry cream and crisp shortbread biscuit

Honeycomb and Vanilla Ice Cream Gateau - €8.00

Almond crunch, Tia Maria cream

Banoffi Cheesecake - €8.00

With pecan crumble and butterscotch cream

Slow Baked Apple Mille Feuille - €8.35

Cinnamon anglaise

Glazed Lemon Tart - €8.35

Toasted pecan ice cream

Warm Apple and Pear Tartlet - €8.35

Italian meringue and hazelnut brittle ice cream

Symphony of Homemade Desserts - €9.70

Please choose three from this selection

Tiramisu with Amaretto Tuille

Milk Chocolate Topped Ice Cream

Strawberry Shortbread Love Hearts

White Chocolate Mousse

Lemoncello Meringue with Pistachios

Strawberry Meringue - €8.00

Cascading pineapple, strawberry, kiwi, passion fruit parfait

Summer Berry Pudding - €8.35

With basil and vanilla ice cream, rich fruit sauce

Cheese Plate - €32.00

(Per Table of 10)

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2009 SPRING MENU - €48.00

Savoury Tartlet of Smoked Salmon, Goat's Cheese and Sun-Ripe Tomatoes
Over mixed leaves and pesto dressing

Cream of Sweet Potato and Onion Soup
Herb cream

Succulent Roast Leg of Irish Lamb
Butter bean ragout and madeira jus
Selection of fresh seasonal vegetables and potatoes

Pistachio Nut and Almond Pie
With orange compote and custard cream

Freshly Brewed Coffee or Tea
Served with mints

As part of our seasonal Spring menu, you can enjoy an arrivals reception comprising of a refreshing Pimms cocktail, served with homemade almond biscuits and accompanied by freshly brewed coffee or tea



2009 SUMMER MENU - €49.95

Thai Chicken and Mango Salad

With strips of chicken, marinated in Thai sauce on tossed salad leaves, diced mango with a coconut and garlic dressing

Cream of Asparagus Soup

With lemon thyme croutons

Grilled Red Snapper

Served on a shellfish potato cake with a Chorizo, white wine and shrimp cream
Selection of fresh seasonal vegetables and potatoes

Summer Berry Pudding

With a basil and vanilla ice cream, rich fruit sauce

Freshly Brewed Coffee or Tea

Served with mints

As part of our seasonal Summer menu, you can enjoy an arrivals reception comprising of Peach and Malibu summer punch, served with chocolate dipped strawberries & accompanied by freshly brewed coffee or tea



2009 AUTUMN MENU - €52.95

Char-Grilled Duck Wrap

Confit of marinated duck wrapped with beansprouts and sesame carrots, wilted bok-choi and sweet chilli dressing

Cream of Pumpkin Soup

Garnished with toasted sunflower seeds

Pan-Fried Fillet of Irish Beef

With button mushrooms and black kerns, topped with caramelised onions and whiskey cream sauce

Selection of fresh seasonal vegetables and potatoes

Orange Poached Pear

With dark chocolate and rum mousse, pistachio ice cream

Freshly Brewed Coffee or Tea

Served with mints

As part of our seasonal Autumn menu, you can enjoy an arrivals reception comprising of Cranberry and Apple Seasonal Punch, a selection of sweet truffles and accompanied by freshly brewed coffee or tea



2009 WINTER MENU - €50.50

Baked Seafood Parcel

Selected seafood in a white fish & fennel mousse, balsamic reduction & sweet chilli sauce

Butternut Squash and Cardamon Soup

Nutmeg cream

Mulled Wine Marinated Beef Sirloin

Chorizo, button onions and mushrooms, red wine jus
Selection of fresh seasonal vegetables and potatoes

Baked Chocolate, Rum and Raisin Tart

Honeycombe ice cream and butterscotch sauce

Freshly Brewed Coffee or Tea

Served with mints

As part of our seasonal Winter menu, you can enjoy an arrivals reception comprising of aniseed flavoured mulled wine, rich fruit cake and accompanied by freshly brewed coffee or tea.



2009 CHRISTMAS WEDDING MENU

€54.25 per person

Chicken, Mushroom and Smoked Ham Vol au Vent
Masked in a light sage and onion cream

Roast Parsnip and Carrot Soup

Roast Breast of Pheasant
With braised red cabbage, toasted pine kernels and port wine sauce

Salmon and Crab Roulade
Over wilted Bok Choi, shrimp and fine herb cream

Vegetables and potatoes on request

Warm Apple and Cinnamon Tartlet
With Italian meringue and Christmas pudding ice cream

Freshly Brewed Coffee or Tea

As part of our seasonal Christmas menu, you can enjoy an arrivals reception comprising of Cinnamon Scented Mulled Wine Punch, accompanied by Mince Pies and Coffee

OR

Christmas Cake and Tea or Coffee



2009 CITY NORTH HOTEL SIGNATURE MENU - €50.95

Thai Marinated Honey Chicken Salad

Cherry tomatoes, croutons and sweet chilli dressing

Cream of Vegetable Soup

Parsley and chive cream

Roast Prime Irish Sirloin of Beef

Button mushrooms, tarragon and tomato jus (other sauces available)

Baked Supreme of Salmon

Tomato petals, fennel scented shrimp and rosé wine cream

Selection of Fresh Seasonal Vegetables and Potatoes

Strawberry Meringue

Cascading pineapple, strawberry, kiwi, passion fruit parfait

Freshly Brewed Coffee or Tea

Served with mints

As part of our seasonal Signature menu, you can enjoy an arrivals reception comprising of Peach and Malibu summer punch, served with chocolate dipped strawberries & accompanied by freshly brewed coffee or tea



2009 Menu - EVENING BUFFET

Menu 1
€5.50 per person

Freshly Brewed Coffee or Tea
With a selection of Finger Sandwiches

Menu 2
€8.50 per person

Freshly brewed Coffee or Tea With a selection of finger sandwiches and one of the options below: -

Cocktail Sausages	Goujons of seafood
Duck Spring Rolls	Cheese & Tomato brochette Mini Kebab
Mini Bouchees	Prawns in Filo pastry Seafood Parcel
Savoury Spring Rolls	Chicken Goujons Savoury Meatballs

Choose 2 of the following dips to accompany your Buffet selection

Garlic Dip	Avocado Dip
Teriyaki Dip	Sweet Chilli Mayonnaise
B.B.Q Dip	Hoi sin Dip

To add a further option, please apply a supplement of €1.50 per person per option to Menu 2 price



2009 BANQUETING WINE LIST

France

La Compagne Cabernet Sauvignon €20.45

This wine has a deep red colour and rich, fragrant fruit on the palate

La Compagne Sauvignon Blanc €20.45

This wine is dry, fresh and crisp and expresses true varietal characteristics

Chile

Valle Dorado, Cabernet Sauvignon €20.45

Intense aromas of red fruits with notes of ripe strawberries. This wine is soft and balanced, clean and long-lasting finish on the palate

Valle Dorado, Sauvignon Blanc €20.45

Tropical fruit and notes of mango and peaches on the nose. Fresh and balanced in the mouth with a long finish

Red Bordeaux

Chateau Méaume Bordeaux Superieur €29.45 2003/4

This wine is dark in colour, rich in fruit and bodied by firm Tanins

White Bordeaux

Chateau Haut Rian Bordeaux A/C €27.00 2005

Concentrated with citrus, gooseberry and green apple flavours. Good balance with a long crisp finish

Burgundy White

Macon Lugny, Paul Beudet €32.45 2005

A light to medium-bodied dry white with pretty floral aromas and a delicate flavour

Cotes Du Rhone

Cotes Du Rhone Olivier Ravoire €22.00 2005/6

A sophisticated Cote du Rhone with elegant red fruit, juicy tannins and intense finish

Spanish Red

Marqués de Riscal Reserva Riscal Rioja €44.00 2002/3

A classic wine of bright colour with a fresh, penetrating aroma and light in the mouth with medium alcohol content

Spanish White

Marqués de Riscal Rueda €24.45 2005/6

This wine is pale in colour. It exhibits fine aromas and proves light in the mouth

Italian Red

IL Cavaliere Chianti Rufina Riserva DOCG €30.45 2005/6

Very pretty aromas of licorice, berry and lightly toasted oak, Full-bodied, with layers of fruit and silky tannins

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BANQUETING WINE LIST continued

Italian White

Pinot Grigio, Zonin €31.45 2004

An extremely pleasant white. The colour is straw-yellow with delicate greenish reflections. The bouquet is fruity, relatively full, unusually fine

Chilean Red

Vina Echeverria Merlot €24.45 2005

This wine is an intense ruby red colour with an aroma of ripe black cherries, with notes of cassis and blackberries

Chilean White

Vina Echeverria Chardonnay €24.45 2004

This Chardonnay is a pale yellow colour with golden tones. The fresh varietal aroma, with hints of peaches, pears and bananas compliments this well balanced wine

Australian Red

Painters Cove Shiraz Cabernet €24.00 2004

Excellent dark colour with rich plummy spicy flavor and a strong bouquet

Australian White

Painters Cove Semillion Chardonnay €24.00 2004

Easy drinking fruity wine, flavours of fresh ripe peaches and a crisp clean finish

New Zealand Red

Saint Clair Vicars Choice Pinot Noir €27.45 2005/6

Award winning Pinot Noir is harvested at optimum ripeness to produce an elegant refreshing wine with flavours of black cherry and subtle toasty oak

New Zealand White

Saint Clair Vicars Choice Sauvignon Blanc €27.45 2006

Award winning Sauvignon Blanc is made in the Marlborough region of New Zealand. The wine has intense gooseberry fruit flavours, yet elegant with a long refreshing finish

Rosé

Bordeaux Rosé A/C Chateau Haut Rian €28.00 2006

Sparkling Wine

Masottina Prosecco Frizzante DOC €24.45 2006

Champagne

Alexandre Bonnet Frand Reserve €77.45

