

AMAVI WEDDING MENUS

STARTERS

- Beef carpaccio drizzled with black truffle oil, micro greens and quail egg
- Poached Atlantic king prawns with avocado, vine tomatoes jelly, crispy greens and exotic fruits. Orange ginger dressing
- Slow cooked duck terrine with brandy prunes, garden greens salad, homemade red onion marmalade and balsamic-commandaria elixir
- Smoked and marinated salmon set on green beans, grana Padano biscuit, salmon roe and wasabi
- Avocado panacotta, vegetable salad and fresh herbs vinaigrette

MIDDLE COURSE

- Goat cheese and spinach ravioli with creamy fennel veloute
- Pan roasted king scallops on baby mussel saffron ragout, flavoured with pernod
- Pan seared foie gras with sweet fig compote, roasted almond crumble, szechan pepper and toasted brioche
- Open face cannelloni with mushrooms and duck rilette, artichokes veloute and sweet paprika oil
- Pea puree with grilled octopus, crispy fennel, orange segments and olive oil and lemon emulsion

MAIN DISHES

- Pan fried fillet of sea bass, coriander gnocchi and mushrooms. Tomato vierge sauce
- Tournedo of beef tenderloin with roasted sweet potatoes and leeks, aubergine terrine, steam baby zucchini and red wine jus
- Roasted free farm chicken breast, kumquat marmalade, shallot bites and sweet pepper coulis
- Pan roasted lamb loin with vegetable ragout, cauliflower pure, thyme scented jus
- Creamy risotto with Porcini, Portobello and Morels mushrooms, truffle oil and Parmesan crust

DESSERTS

- Freshly baked apple tart with almond flakes and raisings, caramelized baby apples and vanilla ice cream
- Chocolate tart and blood orange layer, bitter chocolate espuma and salted crispy cashew nuts
- Amaretto and mascarpone cake, vanilla panna cotta, glazed fresh strawberries, salty butter scotch
- Coconut and pineapple entremet, vanilla cream and exotic chutney, citrus sorbet
- Strawberry mille feuille, rose macaroon, coconut crumble and saffron cream

PRICE PER PERSON €60.00

4-Course Dinner Menu to include a choice of 1 starter, 1 middle course, a choice of up to 2 main courses and 1 dessert

Amavi

Holiday Perfection for Couples

CANAPES

Cold canapes

Smoked salmon, crème fraiche, quail egg

Beef tenderloin, caramelized onions

Goats cheese tart, red wine stewed figs

Aubergines éclair, whipped feta cheese

Prosciutto, asparagus hollandaise

Hot canapes

Stuffed mushrooms, basil cream

Satay chicken, lemon grass and ginger sauce

Seared pork belly, apple slaw

Poached prawns, edamame puree

Almonds coated halloumi cheese, red onion jam

Sweet canapes

Lemon Pie Entremet

Vanilla Caramel, Pear Tart

Strawberry, Mint Entremet

Bitter Chocolate Bavaoise

Green Apple, Cheese Cake

PRICE PER PIECE €1.95