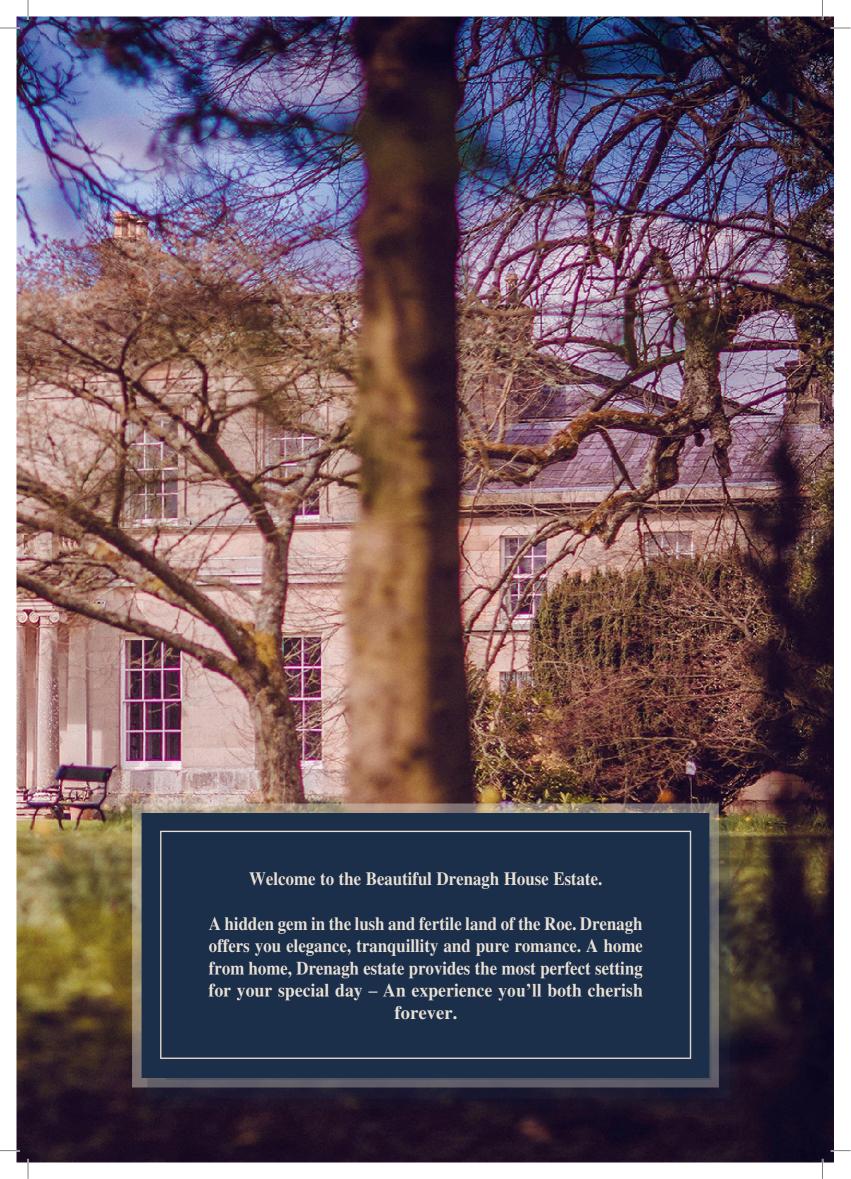
DRENAGH



Privately, Exclusively Yours



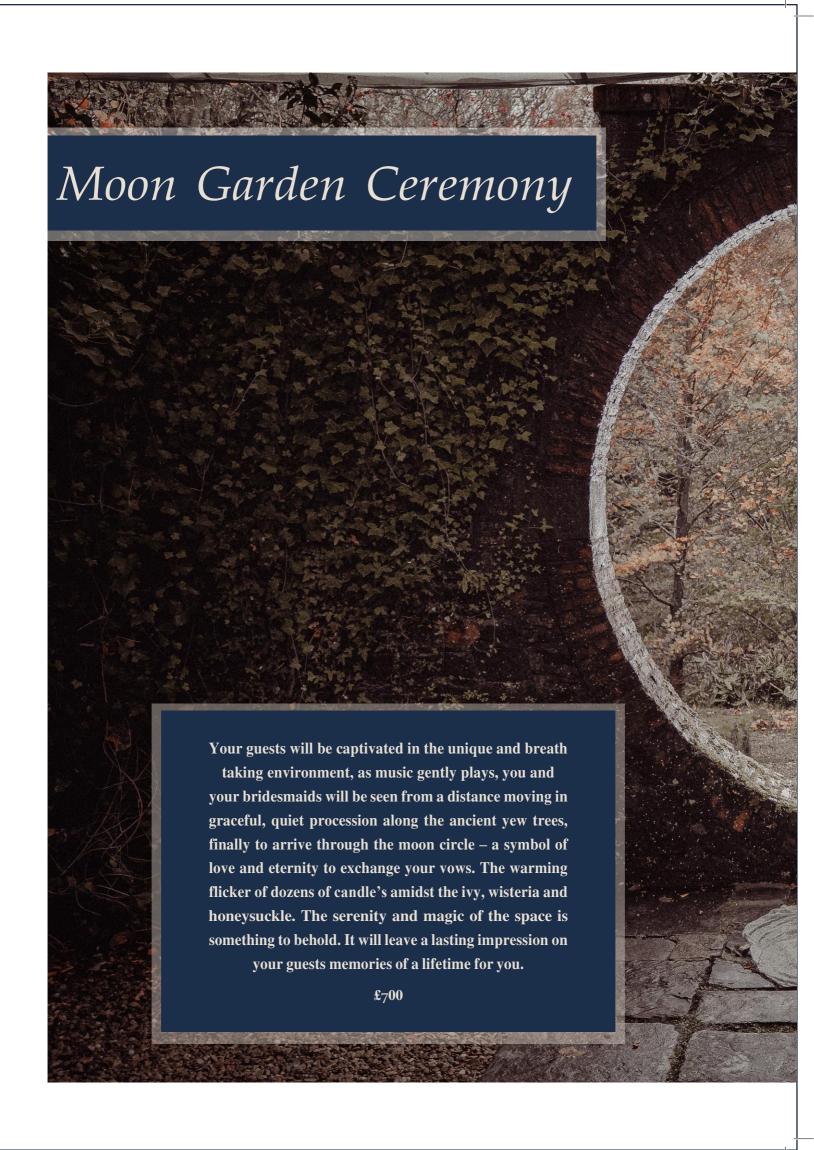




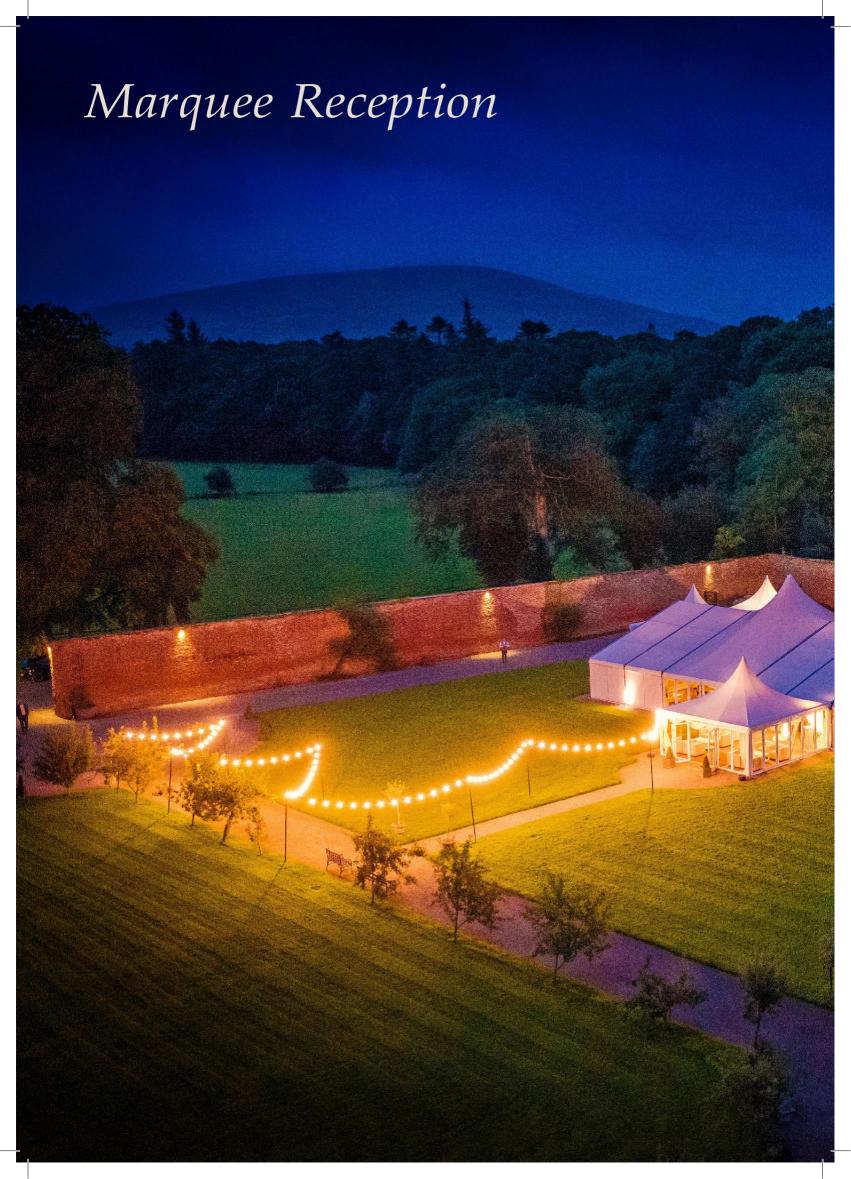


Consider the grand staircase for your ceremony – As you gracefully descend to join with your soul mate – The staircase is an awe -inspiring way to mesmerise your guests with your perfect dress. When the vows have been exchanged you both ascend the steps once again as newly-weds. This will allow you both a brief moment of privacy together before descending once again. This time formally announced by our professional Drenagh MC. Naturally followed by cheers and rapturous applause from your guests as you share a kiss together - pure romance. Alternatively the Morning Room can be setup for your ceremony ensuring picturesque views of the Drenagh Estate grounds.

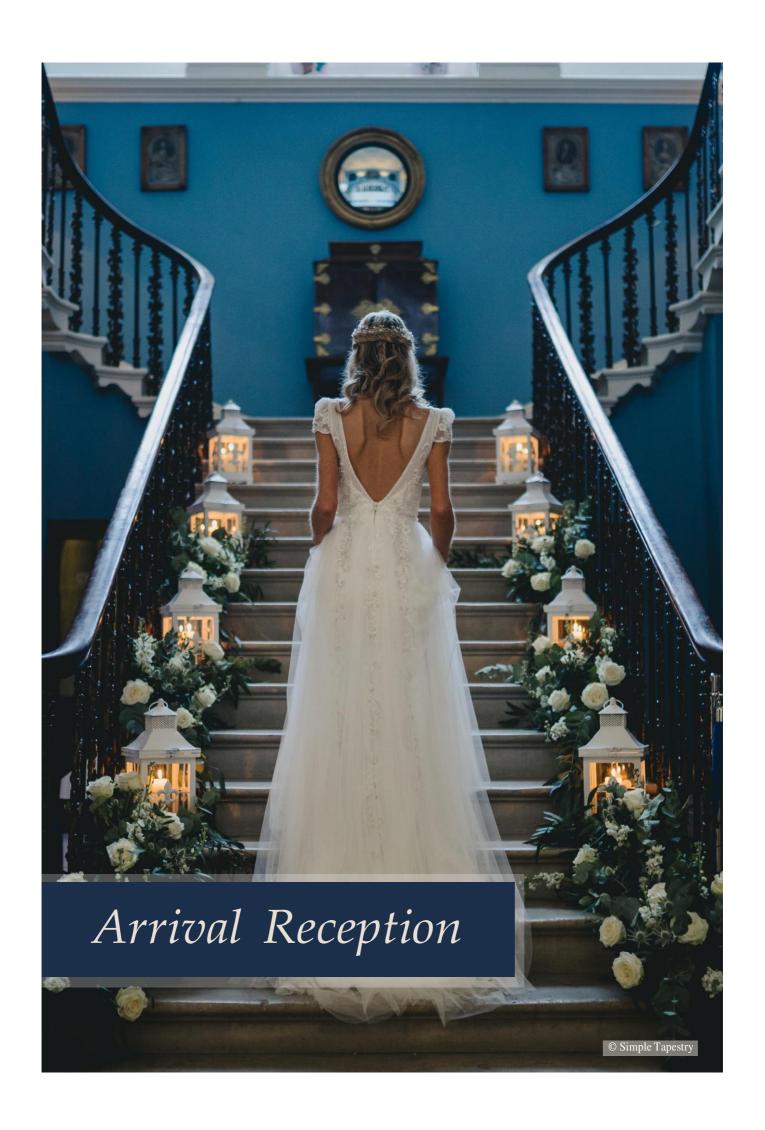












Drinks

(Price Per Glass)

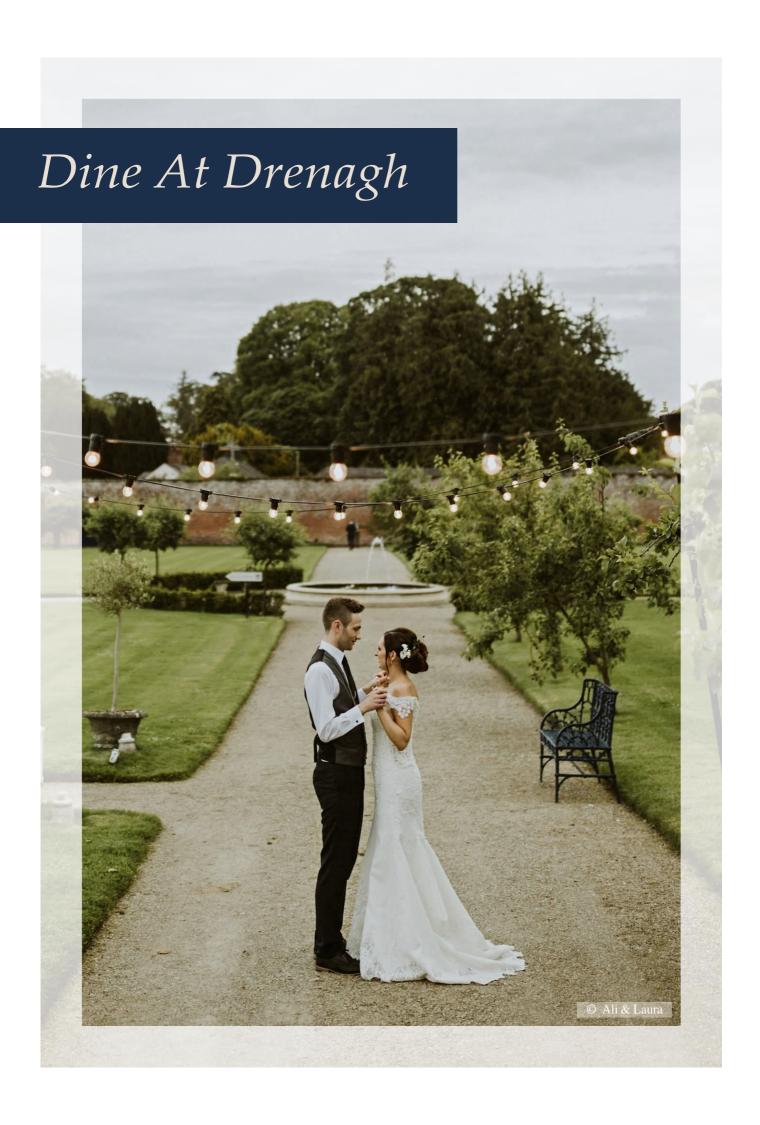
Tea/Coffee	£2.50
Moon Garden Punch	£4.00
Moon Garden Punch (Non-Alcoholic)	£2.50
Dressed Pimms	£5.00
Mulled Wine	£5.00
Bottled Beer Selection	£4.50
Bottle of Gin includes Mixers, Fruits and Garnishes	£150.00
Bottle of House Prosecco	£25.00

Food

(Price Per Person)

Homemade Shortbread	£1.00
Homemade Scones (with Jam & Cream)	£2.50
Afternoon Tea (selection of homemade scones, jams, finger sandwiches, pastries, tea or coffee)	£16.95
Canapé Selection (5 handmade canapés per portion)	£9.50

- o Smoked Salmon Blinis/Chive & Caviar Crème Fraiche
- o Buffalo Mozzarella/Parma Ham/Sun Dried Tomatoes Mini Skewers
- Sweet & Spicy Chipolatas
- Selection of Homemade Pates & Chutneys
- **o** Chicken Satay Skewers
- o Baked Goats Cheese Tartlet with Caramelised Red Onion and a Balsamic Glaze
- o Mini Crab Cakes served with Broighter Gold Lemon Mayonnaise
- Cured Ham Bruschetta
- Demitasse of Soup (see soup selection)
- Asparagus Wraps dressed with a Broighter Gold Lemon Oil & Mustard Vinaigrette
- Baked Half Shell Mussels/Chorizo & Parsley Crust
- Mini Quiche Lorraine



4 Course Meal including Tea & Coffee - £67.50 pp (Please contact us for mid - week Sunday - Wednesday discounts)

This includes a Choice of 2 Main Course

Should you wish to offer your guests a choice of dishes, a supplementary charge of £1.50 per dish per person will apply.

Please ensure your wedding planner is made aware of any dietary requirements.

Starter Menu

Starters

Prawn Cocktail Salad | Broighter Gold Lemon Oil | Wheaten Bread
Oak Smoked Salmon | Red Chard & Mizuna Leaves | Salsa Verde Dressing
Crispy Chinese Duck Salad | Cherry Hoi Sin Reduction | Purple Shiso
Confit Female Duck Leg | Whipped Honey & Parsnip Potato | Thyme Jus
Braised Pork Belly | Apple & Black Pudding Croquettes | Sweet Onion Jus
Cajun Coated Chicken Escalopes | Baby Caesar | Broighter Gold Basil Oil
Crispy Chilli Chicken | Baby Caesar | Rocket | Cress
Hickory Smoked Chicken | Isle Of Whyte Golden Vine Tomatoes | Pesto
Seafood Chowder | Salmon | Coley | Cod

Vegetarian Starters

Confit Beetroot Salad | Carrot Puree | Beetroot Puree | Pickled Beetroot (Suitable for Vegans)

Seared Asparagus Salad | Rocket | Parmesan Shavings

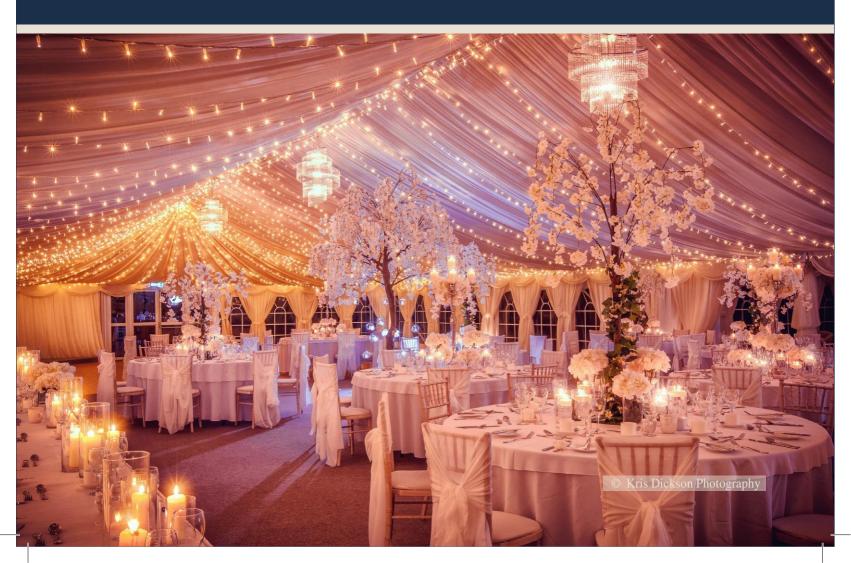
Baked Goats Cheese Tartlet | Caramelised Red Onions | Rocket | Balsamic Glaze

Fan of Melon | Berry Coulis

(Suitable for Vegans)



Main Menu



Mains

Slow Roasted Beef | Stuffed Yorkshire Pudding | Rosemary Jus

Roast Turkey & Baked Gammon | Herb Stuffing | Meat Jus

Leg of Irish Lamb Roasted in Broighter Gold Rosemary & Garlic Oil | Minted Butter Beans & Greek Cress

Chicken Supreme | Roast Shallot | Chive Cream | Mizuna

Grilled Chicken Escalopes | Maple Bacon | Leek & Cashel Blue Cream

Seared Barbaily Duck Breast | Cherry Jus | Tendril Peas & Golden Shoots

Medallion of Monkfish | Spanish Style Tomato Sauce

Pan Fried Salmon in Broighter Gold Lemon Oil | Lobster Tail & Chive Cream | Pink Stem Radish

Pan Fried Cod | Roast Red Pepper with Brown Shrimp & Clam Stuffing | Thermidor Sauce

Seared Sea Bass Fillet | Pak Cho | Ginger & Spring Onion Sauce

Pan Seared Hake on a Bed of Ratatouille

Supplements from the Grill - £6

Fillet Steak | Dry Aged Gold Star Sirloin | Rib-eye Steak

Served with Sweet Shallots & Woodland Mushrooms

Vegetarian Mains (All Adaptable for Vegans)

Mediterranean Risotto | Borage | Broighter Gold Truffle Oil

Thai Curry | Basmati Rice | Broighter Gold Thai Oil

Baked Mushroom Stuffed with Ratatouille Paella | Celery Herb

Aubergine | Bell Pepper | Mozzarella Stack | Pesto | Purple Basil

Side Selection

Selection of Vegetables

(choose one)

Honey & Nutmeg Roasted Root Vegetables

Steamed Greens

Cauliflower and Broccoli Mornay

Cider Braised Red Cabbage

Cabbage & Smoked Bacon

Selection of Potatoes

(choose one)

Baby Potatoes / Thyme & Chive Oil

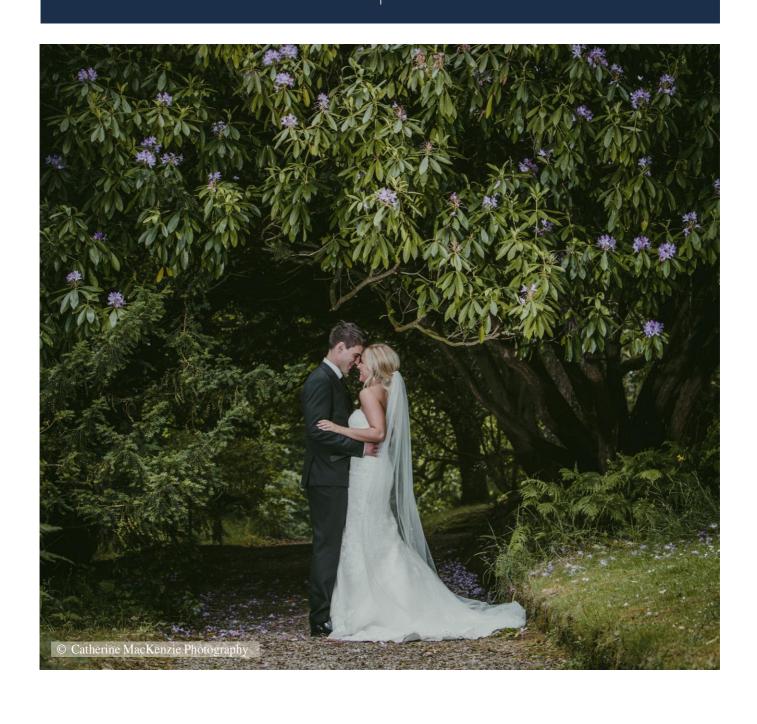
Creamed

Buttery Champ

Colcannon

Dauphiniose

Lyonnaise

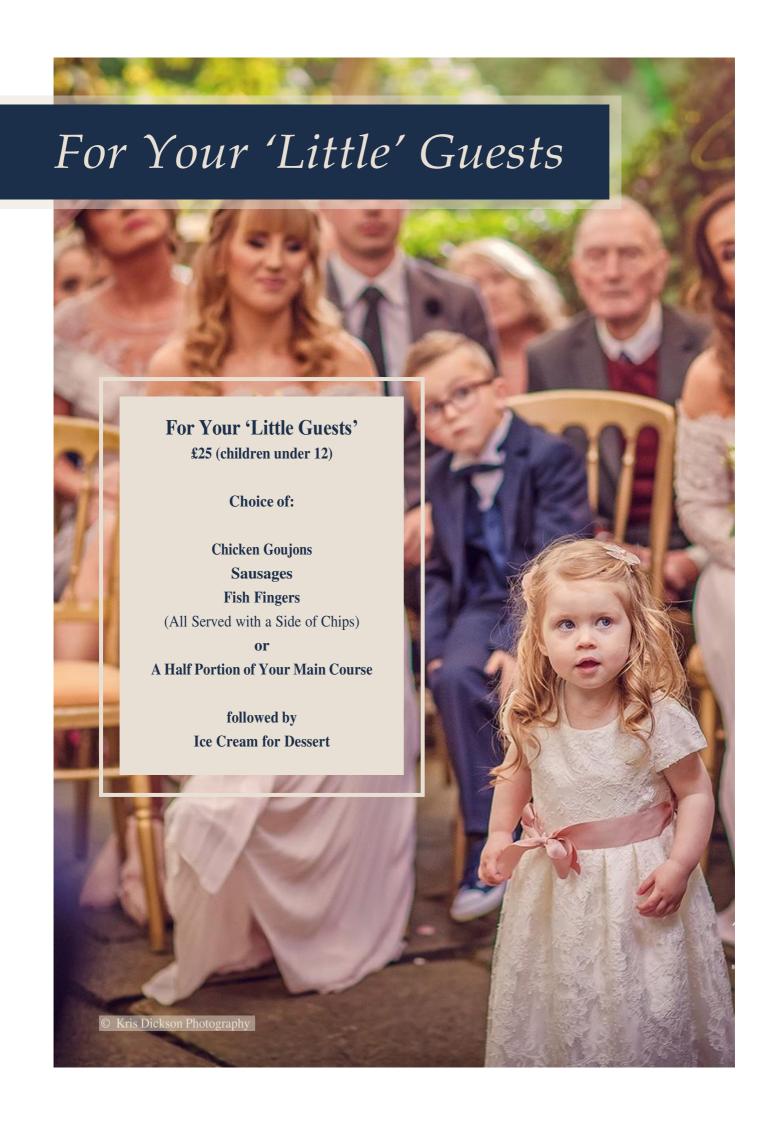




Berry Pavlova | Fresh Coulis | Vanilla Cream
Sticky Toffee Pudding | Whiskey Butterscotch Sauce
Raspberry Ruffle Eton Mess
Apple & Cinnamon Crumble | Custard
Raspberry & White Chocolate Cheesecake
Warm Chocolate Brownie | Hot Chocolate Sauce | Ice Cream
Banoffee Pie
Chocolate Orange Torte

Assiettes (Trio):

Chocolate Brownie | Mousse
Strawberry Meringue
Profiterole
Crème Brulee
Rhubarb & Ginger Crème Brulee
Lemon Posset
Raspberry & White Chocolate Cheesecake
Banoffee Pie



Add a Little Extra

Soup

(£3.95 pp)

(add Broighter Gold Hickory Smoked, Chilli, or Garlic Oils to any of our soup selections)

Cream of Leek & Potato
Vegetable Broth
Carrot & Coriander

Creamed Woodland Mushroom

Cock A Leekie

Minted Garden Pea with Smoked Pancetta Croûton

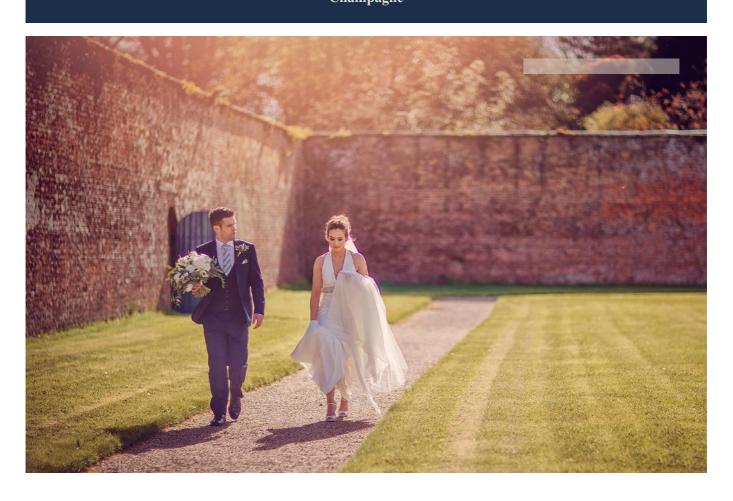
Carrot & Courgette

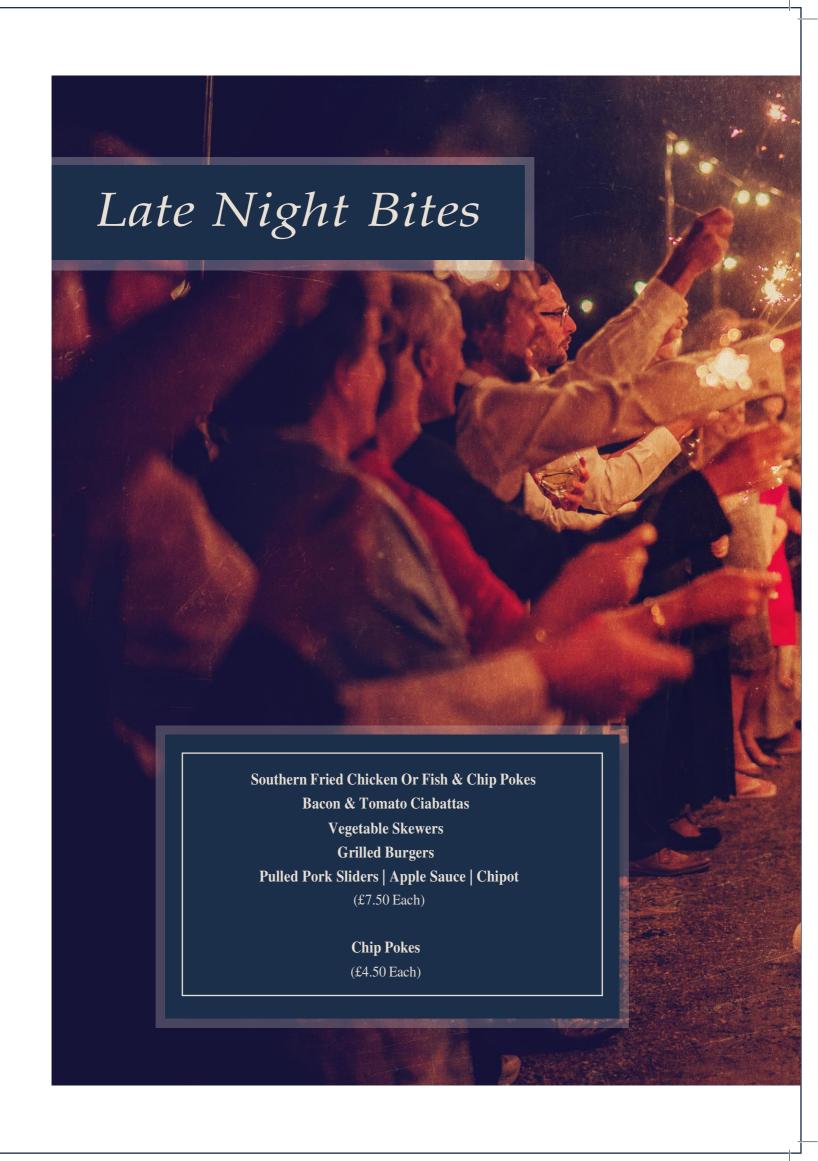
Curried Parsnip

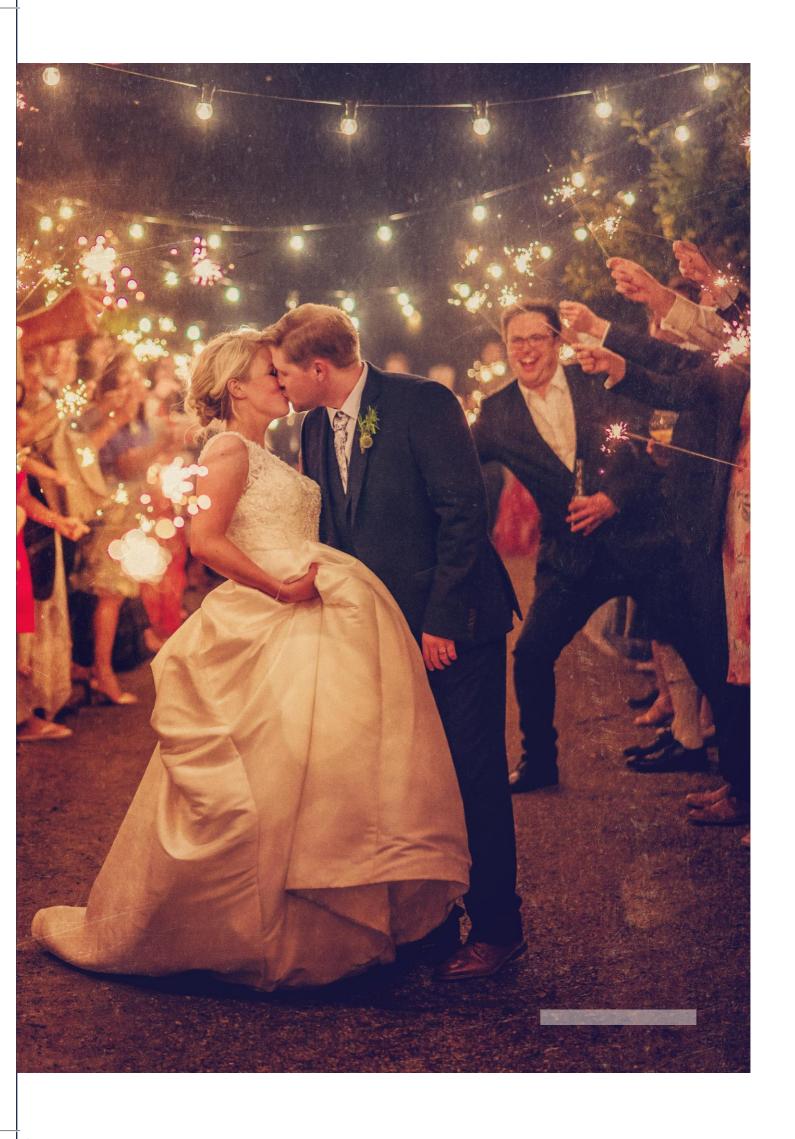
Broccoli & Cashel Blue Toasted Nuts

Sorbet (£2.50 pp)

Raspberry Lemon Champagne







Winter Weddings



Winter weddings at Drenagh Estate are a unique occasion. Seasonal decoration within the house and grounds will transport your guests to the fairy tale of a Georgian Christmas.

Our 20ft Christmas tree takes centre stage, beautifully adorned with timeless ornaments and decorations, while each mantel piece has its own unique decoration in keeping with the Georgian style. Our grand staircase, glows in the light of fairly lights as you carefully descend to greet your guests. Outside the sandstone balcony and pillars are wrapped in timeless garland and fairy lights providing a soft twinkle on a crisp, frosty, winter's day before you come into cosy by one of our log fires.







Inclusions

Avail of the Estate House for Arrival Drinks Reception Enjoy Exclusive Use of the Estate's Grounds for Photographs Complete Use of the Walled Garden & Marquee for Your Evening Reception Accomodation 11 Rooms | 22 Guests Fully Cooked Continental Breakfast

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