



## The Love Notes...

"Just a wee review to sing your praises about our wedding on Thursday. It couldn't have went any better and every single one of our guests complimented on how well the service was and how well everything went so smooth! We can't thank you enough for all the planning and help you have given us from we booked our date. Would recommend the Four Seasons to everyone! So gutted it's all over but it was the best day of our lives! Thanks everyone xx"

Mr & Mrs McGrail

"Laura, Nicola and all the team at The Four Seasons Monaghan were absolutely fantastic. Laura from our first meeting at the wedding fair up until the day before was fantastic. Nothing was ever too much and she was always there to answer any questions. Likewise Nicola was extremely helpful and helped finalise all the finer details on lead up to the day. The two girls are an absolute credit to the hotel. On the day we had Annemarie & Barbara attending to us and the whole day ran seamless. Everything was perfect and exactly how we wanted it. The food was amazing all our family and friends commented on it and the service was outstanding. We couldn't recommend the hotel enough."

Mrs Annmarie Lennon

"From the first time we visited the Four Seasons Monaghan. All of the hotel staff were so friendly and welcoming. It definitely influenced our decision to have our wedding here! Our wedding day went so smoothly with not a single thing out of place, everything was exactly as I had asked for it to be. Everyone knew us by name which made it feel so personal. I can't thank Laura and Nicola enough for their patience, attentiveness, advice and kindness throughout the planning of our wedding and Barbara for looking after us so well on the day. From the bottom of our hearts thank you for making our day so special!"

Mr & Mrs Gallagher

"To all of the staff within the four seasons especially Nicola, Laura, Orla and Barbara. You have all been so helpful over the past 18 months in the lead up to our special day. The day itself was all we ever imagined. The service was second to none, the food was outstanding and everything was just perfect. The four seasons will always hold a special place in our hearts."

Mrs Larissa Totten



## The Feast

All of our menu options are made up of fresh and where possible locally sourced Irish produce.

To add a bubbly toast an additional €5 per guest applies

### Starters

**Vol au vent** filled with chicken & mushroom in a creamy white wine sauce <sup>(1, 2, 8 & 11)</sup>

**Warm salad of Cajun chicken** with garlic dressing <sup>(1, 2, 8 & 11)</sup>

**Salad of cos lettuce**, bacon lardons, crispy croutons parmesan shavings with Caesar dressing <sup>(1, 2, 3, 8 & 11)</sup>

**Melon fruit platter** drizzled with fruit coulis

**Warm goat's cheese tartlet** with dressed leaves and balsamic vinegar (€2 Supplement) <sup>(1, 2, 8, 10 & 11)</sup>

**Thai inspired fish cakes** alongside crispy green leaves & sweet chilli dip (€2 Supplement) <sup>(1, 2, 5 & 11)</sup>

To add a second choice of starter an additional €3 per guest applies

### Soups

**Traditional cream of vegetable soup** <sup>(2 & 12)</sup>

**Cream of potato & leek soup**, with chives <sup>(2)</sup>

**Carrot & coriander soup**, with crème fraîche <sup>(2, 10, 11, & 12)</sup>

**Oven roasted tomato & basil soup** <sup>(2 & 12)</sup>

**Cream of mushroom soup** <sup>(2, 8 & 12)</sup>

To add a second choice of soup an additional €1 per guest applies

### Sorbets

Cleanse your guest's palate before the main course with an option of homemade sorbet

**Fresh peaches** topped with crushed blackberries

**Zesty lemon & blood orange** garnished with fresh mint

Remove your starter course and include a sorbet at no additional charge;

To add a sorbet course an additional €5 per guest applies

This means that your soup course will be served as your starter, followed by your sorbet

Or swap your soup course for a sorbet



## Mains

**Traditional oven roasted turkey & baked gammon** with herb stuffing & rustic jus <sup>(1, 2, 8 & 11)</sup>

**Roast sirloin of beef** carved on a bed of mustard grain mash, finished with Yorkshire pudding & bordelaise jus <sup>(1, 2, 8, 11, & 13)</sup>

**Baked fillet of hake** topped with herb crust, on a bed of sun-dried tomato mash, with lemon & dill sauce <sup>(1, 2, 5, 8 & 11)</sup>

**Baked fillet of salmon** on a bed of buttered leeks, drizzled with tarragon-scented white wine sauce <sup>(2, 5, 11 & 12)</sup>

**Pan-fried supreme of chicken** served on a bed of herb mash, with a rich peppercorn sauce <sup>(2, 8 & 11)</sup>

**Succulent 10oz sirloin steak** accompanied by herb roasted potato, grilled tomato & peppercorn sauce (€10 Supplement) <sup>(2 & 8)</sup>

**Honey roasted duckling** resting on champ potato, with orange cardamom sauce (€7 Supplement) <sup>(2 & 8)</sup>

All of our mains are served alongside a seasonal vegetable parcel, roasties & buttered mash

To add a third choice of main an additional €4 per guest applies

Add two bowls of creamy garlic potatoes for only €15 per table <sup>(2 & 10)</sup>

## Vegetarian Mains

**Oriental inspired noodle bowl** <sup>(8 & 11)</sup>

**Sautéed mixed vegetables** over penne pasta finished with tomato & basil sauce, with garlic bread <sup>(1, 2, 11 & 12)</sup>

**Wild mushroom & thyme risotto** with Parmesan shaving & truffle oil <sup>(2 & 11)</sup>

**Warm goat's cheese & red onion tart** with a balsamic vinegar reduction <sup>(1, 2, 9 & 11)</sup>

All of the hotel's gravys are gluten free and some dishes can be amended to cater for dietary requirements



## Desserts

- Traditional warm apple tartlet** with crème anglaise & fresh cream <sup>(1, 2, 8, 9 & 11)</sup>
- Meringue nest** topped with fresh fruits or winter berries & surrounded with fruit coulis <sup>(1 & 2)</sup>
- Cheesecake** Choose from strawberry, lemon or Baileys, served with fresh cream <sup>(1, 2, 8 & 11)</sup>
- Warm Bramley apple & berry crumble** served with vanilla ice cream <sup>(1, 2, 8, 9 & 11)</sup>
- Warm dark chocolate brownie** with chocolate sauce & vanilla ice cream <sup>(1, 2, 6, 8, 10 & 11)</sup>
- Warm vegan caramel & apple tart** with vanilla ice cream <sup>(10 & 11)</sup>
- Vegan chocolate & coconut pie** with vanilla ice cream <sup>(10 & 11)</sup>
- Assiette of Four Season's desserts** Choose 3 from:  
Warm chocolate brownie, meringue nest, apple tart, cheesecake, profiterole (€2 Supplement)

Swap your choice of 2 desserts for the assiette at no additional charge

## For the Little Ones

### Soup

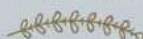
**Melon fruit platter** drizzled with fruit coulis



**Breaded chicken goujons** with home-cut chips <sup>(1, 2, 11, 12 & 13)</sup>

**Pork sausages** with home-cut chips <sup>(2 & 11)</sup>

A half portion of the main meal



**Vanilla ice cream** with fruit coulis

**Fresh fruit salad** with vanilla ice cream

Baby bowls are complimentary  
Children are classified as aged 12 and under  
Children's meals are charged at €30

### The 14 Allergies to be aware of:

1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts 7. Sesame 8. Soya 9. Sulphur Dioxide  
10. Nuts 11. Cereals Containing Gluten 12. Celery 13. Mustard 14. Lupin



## Select from the Options Below:

### Four Season's Spring & Summer Sensation

Pimms reception **€7 per guest**

Summer fruit punch reception **€7 per guest**

Buck's fizz reception **€8 per guest**

Mason jar ice-cream bar **from €250**

### Four Season's Autumnal & Winter Wonderland

Hot cocoa bar with mini marshmallows  
reception **€4 per guest**

Hot port or whiskey reception **€6 per guest**

Mulled wine reception **€7 per guest**

### Any Season Suits

Crunchy Tayto crisp sandwiches <sup>(2, 5 & 11)</sup> **€4 per guest**

Personalised chocolate plates <sup>(2)</sup> **€10 per table**

Pizza <sup>(2, 8, 9, 11 & 12)</sup> **€12 per pizza**

Mini burgers layered with salad

& cheese <sup>(1, 2, 7, 8, 9, 11 & 12)</sup> **€7 per guest**

Doughnut wall <sup>(1, 2 & 11)</sup> **€200**

Take a shot, take a seat **€5 per guest**

Bottled beer reception **€6 per bottle**

Signature cocktails **From €9 per guest**

Pimp our Prosecco **€200**

Gin station: Includes a choice of 3 gins, tonics,  
garnishes and trimmings **from €575**

Open toast drink **Charged as consumed**

## Grazing Platters

Platters are based on 30 guests sharing

### Sandwich board **€50 per platter**

A selection of sandwiches on both white & brown bread,  
stuffed with an array of traditional fillings

### Sweet board **€100 per platter**

The taste of sweetness cannot be left out and that's why  
we offer our sweet platter with mini meringues, cupcakes,  
cookies, marshmallows & popcorn

### Cheese board **€150 per platter**

An assortment of cheese allowing for a mixture of textures  
and flavours, accompanied by chutneys, crunchy bread  
sticks & crackers and dressed with fresh fruit

## Canapés:

Choice of 3 canapés for **€6 per guest**

or 4 canapés for **€7 per guest**

### For the Peckish

Smoked salmon roulade with cream cheese & chive blini <sup>(1, 2, 5 & 11)</sup>

Bruschetta brushed with pesto and topped with  
tomato salsa <sup>(2, 10 & 11)</sup>

Cajun spiced chicken tartlet <sup>(1, 2 & 11)</sup>

Savoury mini quiche <sup>(1 & 2)</sup>

Mini vegetable spring rolls with sweet chilli dip <sup>(1, 7, 8 & 11)</sup>

Cocktail sausages coated in honey & mustard <sup>(1, 9, 11 & 13)</sup>

Indian curried samosas with cucumber raita <sup>(2, 6, 7, 8, 10 & 11)</sup>

Mini burgers layered with salad & cheese  
(€3 Supplement) <sup>(1, 2, 7, 8, 9, 11 & 12)</sup>

### For the Sweet Tooth

Homemade fresh mini scones with cream and jam <sup>(1, 2, 8 & 11)</sup>

Assortment of tray bakes <sup>(1, 2, 8, 10 & 11)</sup>



## Upgrade Your Wine

### White

#### **Sauvignon Blanc, Terranoble, Chile**

Spring time scents of hawthorn & elderflower, juicy flavours of nectarine & pink grapefruit €2 per glass

#### **Chardonnay, Herbe Sainte, French**

Medium bodied, round on the palate & fruity, flavours of apples, pears & melon €3 per glass

#### **Pinot Grigio, Bosco, Italy**

Bright & clean wine with green apple freshness, nicely balanced smooth body & crisp fruit flavours €3 per glass

#### **Sauvignon Blanc, Te Pa, New Zealand**

Good apple and melon fruit with crisp acidity that makes it a serious rival for of all you Chablis lovers €6 per glass

### Red

#### **Cabernet Sauvignon, Terranoble, Chile**

Super ripe fruit flavours, with soft tannins & a seriously long finish €2 per glass

#### **Tempranillo, TLG, Spain**

Unoaked so there are no harsh edges, just smooth & mellow fruit €3 per glass

#### **Merlot, Herbe Sainte, French**

Ripe & fruity with the freshness of cherries & richness of damsons & blackberries €3 per glass

#### **Malbec, Madrigal, Argentina**

Ripe & fruity with the freshness of cherries & richness of damsons & blackberries €4 per glass

### Rosé

#### **Noémie Vernaux, Franc**

Quite dry in style with a fresh raspberry & strawberry scent €3 per glass