THE LOFT
TEMPLEPATRICK

Wedding Lookbook

Menus
A feast for the senses

Tried & tested favourites with options to elevate your celebratory feast.
Ask your planner for details of our menu enhancements

APPETISERS

Artisan sourdough, whipped butter, smoked sea salt, olive oil & aged balsamic
OR
Warm flatbreads, whipped hummus, muhammara & marinated olives

PLATTERS
(Choice of 4: 2 meats and 2 veg. You may select a theme or mix and match between the themes)

Mediterranean Feast
Burrata, Heritage Tomatoes, Basil & Aged Balsamic | Lemon & Oregano Chicken Skewers |
Truffle & Parmesan Arancini | Lamb Kofta Meatballs, Mint Yoghurt

Asian Street Food
Korean Fried Chicken | Thai Style Fishcakes | Vegetable Spring Rolls |
Crispy Vegetable Gyoza (Served with Sweet Chilli, Soy & Sriracha Dips)

Smokehouse BBQ
BBQ Pork Ribs | Truffle Mac & Cheese Bites | Buffalo Wings with Ranch | Dirty Tater Tots

Irish Artisan Feast
Whiskey Glazed Sausage Bites | Smoked Salmon on Wheaten | Tater Tots,
Burnt Scallion Mayo | Cashel Blue, Black butter oat cake

(SAMPLE MENU)

MAIN COURSE
(Choice of two)

Roast sirloin of Irish beef, Yorkshire pudding
Porchetta Stuffed with Italian herbs
Roast Turkey Breast, Sage and onion Stuffing
Honey Glazed Gammon
Herb Roast Chicken Breast

All Served With Glazed Carrots | Honey Roast Parsnips |Seasonal Greens | Roasties & Mash

DESSERTS
(Choose 2 individual sized desserts or a miniature trio)

Key Lime Pie | Lemon Tart | Chocolate Mousse | Chocolate Brownie | Cheesecake (selection of flavours) |
Sticky toffee pudding | Apple Crumble Tart

OR Build your own -
Warm Cookie & Brownie Station (choose 2)
Freshly baked: Chocolate Chip Cookies
Double Chocolate Cookies
Salted Caramel Blondies
Chocolate Brownies

Served with Chantilly Cream, Squirty Cream, selection of toppings and sauces

(SAMPLE MENU)



Menus
Vegan & Vegetarian

Our chefs have carefully developed menus suitable for anyone with dietary requirements. Our chefs can cater for a range of dietary needs. Please speak with your planner.

PLATTERS

Salt and chilli Mushrooms, Curry Mayo | Polenta Fries, Smoked Paprika | Sweetcorn fritters, Avocado & lime salsa | Falafel, Mint, Yoghurt, pickled onion

MAINS
(Choice of two)

Wild Mushroom & Truffle Pithivier | Roast Cauliflower Steak | Butter bean Cassoulet | Roast Celeriac, Mushroom Fricasssee | Seasonal Risotto

DESSERTS
(Choose one)

Lemon posset, berry compote | Chocolate brownie, Ice cream | Sticky toffee pudding, toffee sauce | Seasonal crumble | Passionfruit cheesecake

(SAMPLE MENU)

Choose from a selection of snacks sure to keep your guests going long into the night

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EVENING SUPPER SPREAD
(choose 4)

Sandwich Quarters
Breaded Chicken Goujons
Mini Sausage Rolls
Honey & Sesame Cocktail Sausages
Cheese, Ham & Pickle Skewers
Chicken & Mushroom Vol au Vents
Halloumi Fries
Pepperoni Pinwheels
Beef Sliders
Vegetable Samosas

Our Chefs are happy to create bespoke menus tailored to your individual tastes and requirements. Children's menu available upon request. Please speak to your planner. Please inform your planner of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however, the risk for cross contamination is always present.





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