



Ballybeg Wedding Menu

By Maggie Roche

Wedding Canapés

Duncannon smoked salmon/dill/lemon paté/sourdough croute

Smoked haddock/gruyere cheese tarts

Spicy crispy chicken/harissa mayo

Mini sausage rolls/homemade relish

Lamb beignets/ mint and yogurt/black olive

Asian style fish cakes

Mini potato cakes/sour cream/chive/bacon

Tempura prawn sweet + sour sauce

Hamhock croquette, chimichurri

Beef cheek croquette/ crispy onion/garlic mayo

Slow roast tomato/rocket/iberico pork

Crispy duck leg, sour cherry puree

Chicken liver pate/pickle red onion

Bolognese fritters/parmesan



Vegetarian Canapé

Wild mushroom/parmesan/truffle arancini

Pickled beetroot tartare/caramelised walnut/crispbread

St. tola goats curd/brioche/homemade chutney

Mushroom on toast/Coolattin cheese/spinach

Slow roast tomato/rocket/feta/red pepper

Poach pear/blue cheese croute/pear chutney

Mozzarella/tomato + pesto mini bruschetta

Mini quiche/tomato/gruyere

Crispy crumbed halloumi, basil pesto

Mini Tempura veg/garlic mayo

Mushroom/miso+thyme sausage roll/homemade chutney

Mozzarella chips/garlic tomato salsa

Fig/ brie cheese puff pastry tart

Crispy Curried cauliflower/ satay sauce



Spring Wedding Menu

March / April / May

Starters

Pressed hamhock, garden pea, pickled beech mushroom, watercress

Cauliflower cream soup, cashel blue cheese crumble, candied pecans

Mini colcannon potato cake buttered kale + leeks, smoked bacon velouté

Gin + tonic cured salmon, cucumber, lemon crème fraiche

Pork beignets, sauce gribiche, pickled vegetables

Duncannon smoked salmon, caper berries, green apple, avocado

Whipped goats cheese, toasted brioche, rhubarb chutney

Bruschetta red pepper, basil, feta, rocket

Duck croquette, blood orange

Caesar salad, cos, bacon crumb, smoked almonds

Smoked haddock, spinach and gruyere cheese tart

Crab and prawn cocktail, marie rose sauce

Heritage tomato, burrata, basil

Salad of Radicchio, pear, cashel blue, blood orange dressing

Puff pastry, o' neills black pudding, garlic roast tomatoes, homemade relish



Main Course

Cod, curried cauliflower, mussels, potato, madras velouté

Seabass , crushed jersey royals, buttered leeks, bacon crumb, smoked bacon velouté

Stone bass with red + yellow pepper, garlic tomato, black olive crumb

“Seafood Pie” garlic breadcrumb, watercress

Salmon, Asian style rice noodles, coriander, lime, homemade sweet + sour

Fillet of beef, caramelised onion puree, wild mushroom, beef jus (supplement)

12 hour red wine braised beef cheek, confit shallot, crispy onion ring, creamed potato,
beef jus

Sirloin of beef, Yorkshire pudding, buttered cabbage, horseradish mash, beef jus

Turkey and ham, sausage meat stuffing ball, duck fat potato, glazed baby carrots,
cranberry puree,

Pork fillet with pine nut crumb, charred cabbage, prune + apple puree

Slow roast leg of lamb, gratin potato, broccoli, wild garlic

Rump of lamb, croquette of slow cooked lamb breast, peas , mint jus

Confit duck leg, potato puree, charred broccoli, fennel + blood orange

Pan fried duck breast, fondant potato, crispy kale, poached rhubarb

Pan fried chicken breast, chorizo, sauté asparagus, crispy parmesan polenta, romesco
sauce, black olive

Ballotine poached chicken, cauliflower puree, caramelised cauliflower, smoked bacon
velouté



Vegetarian

(All vegetarian dishes can be altered to Vegan if requested)

Pea risotto, grilled seasonal greens, Cooleeny goats cheese, garlic crumb

Spinach and ricotta tortellini, basil cream sauce, smoked almonds

Roasted cauliflower steak, hummus, spiced crispy chickpeas

Giant cous cous, ballyhubbock halloumi, charred broccoli, garlic roasted tomatoes,
chimmi churri dressing

Stuffed sweet potatoes with spicy beans, guacamole

Aubergine parmigiana, pine nuts, basil

Puff pastry galette, pesto, roasted pepper, feta, charred greens, black olive

Potato gnocchi, asparagus, wild garlic, parmesan

Butternut squash, spinach and wild mushroom pithivier, herb and hazelnut pesto

Spring vegetable open lasagne

Caramelised celeriac, thyme and hazelnut, pearl barley risotto

Caramelised onion, rosemary, Coolattin cheese tart

Mushroom ravioli, char-grilled spring onions, herb oil

Salt bake vegetable tart, horseradish sauce, garlic crumb

Aubergine, freekeh and cashew nut tagine



Dessert

Valrhona guanaja chocolate tart, nut crumb, caramelised orange

Tiramisu, candied pecan crumb, chocolate glaze

Apple crumble, vanilla custard

Pavlova with pineapple, kiwi and passionfruit

Chocolate brownie, salted caramel

Rhubarb trifle

Lemon meringue pot, blueberry compote, coconut crumble

Poached rhubarb tart, vanilla pastry cream

Apple tart tatin, vanilla ice-cream

Vanilla crème brulee, shortbread biscuit

Cinnamon doughnuts, chocolate sauce

Vanilla pannacotta, poached pineapple, almond praline

Orange cheesecake, honeycomb, white chocolate

Chocolate tart, passionfruit jam, vanilla cream

Puff pastry mille feuille, caramelised honey apples, chocolate pastry cream



Resident Chef at Ballybeg

MAGGIE ROCHE

We are delighted to welcome Maggie Roche to Ballybeg. Maggie has worked at some of the finest hotels and restaurants in Ireland, England, France and Australia-5*star Merrion Hotel, Arbutus, Soho and the 3 Michelin star Waterside Inn.

During her career she has won numerous awards, including McKenna's guide "Chef of the Year" received top restaurant reviews and has become a popular guest chef on the "Today Show" on RTE with Daithi O Sé, Maura Derrane and Sinead Kennedy.

In 2020, Maggie seized an opportunity to bring to life her dream of having her own place and so Little Acorn Café was born. Two years on the café has grown and has a wonderful loyal customer base plus a strong team in place. Now Maggie is ready for a new challenge.

"I love a challenge and I thrive on challenging experiences. Taking on the weddings in Ballybeg is a huge opportunity for me and my whole team"

Although classically trained, Maggie's style is unique and has evolved throughout her career, taking the best of her many experiences and expert guidance from chefs and mentors along the way. Her style is always flavour first.

Maggie is passionate about sustainability, seasonality and provenance. She is born and bred in Wicklow, so it is understandable she is dedicated to showcasing the best Wicklow has to offer.

Every part of Ballybeg exudes of comfort, charm and the exquisite surroundings of natural beauty that is County Wicklow. Maggie aims to cook food that will complement and enhance your experience of Ballybeg.



The Iora Restaurant

IORA (squirrel as gailge)

Energy/Balace/Playfulness/Vision.

The squirrel's symbolism is one that one might say- we all strive for in life.

Squirrels leave no time to dally, gathering acorns for the winter, and at the same time planting seeds- saving and investing for the future.

Once their work is done, the squirrel reminds us to rejoice in the freedom that we have earned through laughter and play.

An acorn is essential for the nutrition and survival of the squirrel.

The squirrel gives back by helping the planting of oak trees in our woodlands.

Iora to Maggie is a continuation of her dream Little Acorn. Little Acorn has provided her with essential experience, strength, energy and vision to open Iora together with the amazing team at Ballybeg.

“The O’Toole family has provided me with the most beautiful canvas any chef could dream of and an opportunity for me to showcase another style of cooking”

We, the whole team at Ballybeg want to offer an unique dining experience with food to enjoy and food to remember.

As Ballybeg is an exclusive wedding venue, Iora will only be open for corporate parties and other guests when there are no wedding bookings.

It will not operate while wedding parties are in residence.

Of course Iora will open exclusively for our wedding parties if specially requested by any of our wedding couples.



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