



Your dream Wedding at Airfield Estate

Airfield Estate is about blue skies, broad horizons, about the different, the unusual. We've a history that informs our approach. Yet we are far from stuffy. We don't really do stuffy. (We don't always have blue skies either, but unfortunately we can't control the weather!)

What we do is engage, look for the possible and seek out how we might work together to deliver your dream wedding day, drawing on our unique environment and on the enormous enthusiasm we possess as a team. We have a '**One Wedding a Day Policy**', making your wedding the once in a life time event you always dreamed of.

Packages include:

Pre wedding menu tasting for the Bride and Groom

Glass of prosecco on arrival for the Bride & Groom

Tea/ coffee on arrival

Estate grown wild flower/foilage table dressing

Table linens

Personalised menu cards & table plans

Cake stand and knife

A/V equipment for speeches

Late bar extension until 1.30am (Fri & Sat in Overends Kitchen)

Stunning photographic locations within the house, gardens and estate

Dedicated wedding co-ordinator

The Lily Butler

€99.00 per person

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Bespoke Canapé Selection

(2 canapés per person)

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

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4 course Wedding Banquet

(Starter, main course, dessert, tea/coffee)

Half Bottle of House Wine per person with Dinner

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Midnight Platters

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

Min 30 people—Max 110 people



Lily Butler in Spring

(pre choose one option from each course)

Starter

Smoked, baked and pickled garden beets, Macroom ricotta, toasted rye and garden herbs

Grilled purple sprouting Broccoli, Overends Kitchen lardo, toasted seeds and grains

Ceviche of John Dory, dilisk, Airfield new season fennel, onions, herbs and cress

Overends Kitchen brawn, new season carrots, salsa verde, toasted sourdough

Wye valley asparagus, cured yolk and Coolea *(€4 pp supplement)*

Mains

Slow cooked saddleback pork shoulder, neeps n tatties, hops and crackling

Roast market fish, wilted greens and bisque

Braised estate hogget neck, purple sprouting broccoli, gentleman's relish

Overends Kitchen chicken kiev, wild garlic

Kilkenny rose veal rump, wild mushrooms and new season alliums *(€5pp supplement)*

All served with spuds and greens

Dessert

Wexford strawberries, warm jam doughnuts, Airfield strawberry ice-cream

Rhubarb and frangipane tart, gooseberries cooked in elderflower

Rhubarb parfait, crumble, sweet cicily

Bread and butter pudding, poached rhubarb and sea salt Jersey milk Ice-cream

Chocolate pave, Airfield crème fraiche, honeycomb

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

Lily Butler in Summer

(pre choose one option from each course)

Starter

Airfield heritage tomato salad, Macrooom buffalo mozzarella, basil

Salad of Airfield courgettes, lardo toasted linseeds and garden herbs

Overends Kitchen cured mackerel, heritage garden beets and dill

White and brown crab, garden herbs, kohlrabi, gooseberry (€4 pp supplement)

Mains

Roast loin of rare breed pork, grilled summer cabbage, preserved plum and crackling

Pan roast market fish, grilled Airfield courgettes, tomatoes, smoked aubergine

Slow cooked lamb shoulder, it's broth, summer vegetable and wild garlic

Breast and leg of Reagan's organic chicken, seasonal vegetable emulsion

28 day dry aged rump of beef, wilted greens, roasting juices (€5 pp supplement)

All served with spuds and greens

Dessert

Wexford strawberries, warm jam doughnuts, Overends Kitchen strawberry ice-cream

Irish cherry Eton mess

Meadowsweet parfait, blackcurrant

Poached rhubarb, ice cream and extra virgin olive oil

Chocolate pave, Airfield crème fraiche, honeycomb

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

Lily Butler in Autumn

(pre choose one option from each course)

Starter

Airfield heritage tomato salad, Macroom buffalo mozzarella, basil

Heirloom estate squash, West Cork ricotta, pumpkin brittle

Baked and pickled beets, smoked eel, nasturtium and apple

Market fish ceviche, dilisk, Florence fennel, onions, herbs and cress

Salt baked celeriac, cep vinaigrette, cured yolk and garden herbs (€3 pp supplement)

Mains

Glazed belly of saddleback Pork, choux croute, celeriac

Pan roast market fish, brown shrimp butter and wilted garden greens

Slow cooked lamb shoulder, Florence fennel, red pepper ketchup

Breast and leg of Reagan's organic chicken, wild chanterelle and sweetcorn emulsion

12 hour glazed beef cheek, celeriac, onion and bacon crumb (€3 pp supplement)

All served with spuds and greens

Dessert

Wexford strawberries, warm jam doughnuts, Airfield strawberry ice-cream

Jersey milk panna cotta, seasonal poached garden fruit, sorbet

Apple and cinnamon parfait, crumble, fresh orchard apple

Pear tarte tatin, Jersey crème fraiche Ice cream, whey caramel

Eve's plum pudding, autumn compote, Jersey custard

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

Lily Butler in Winter

(pre choose one option from each course)

Starter

Chicken and barley miso broth, garden vegetables, preserved yolk and parsley

House cured Goatsbridge trout, Estate kohlrabi and fennel, Jersey crème fraîche, brown bread crisps

Smoked, baked and pickled garden beets, Macroom Ricotta, toasted Dunany rye and sorrel

Overends Kitchen brawn, bread and butter pickles, preserved plums, toasted sourdough

Airfield pork faggots, whey-cooked Dunany grains, garden turnips and radishes

Mains

Braised pork shoulder, *chouxcroute garnie*, burnt apple

Market fish, cauliflower, sea purslane and dilisk

Glazed beef cheek, roast shallots and wilted garden greens

Slow cooked chicken leg, braised brassicas & preserved lemon, chilli and yoghurt

Eight hour lamb shoulder, Airfield Jerusalem artichokes and black garlic (€5 pp supplement)

All served with spuds and greens

Dessert

Jersey milk lemon posset, garden lavender shortbread

Tasting of chocolate

Steamed apple sponge, Jersey milk custard, caramelised apple

Peanut butter parfait, nut brittle, Estate damson jam

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

Lily Butler Optional Extras

If you would like to enhance your menu and add in additional course please select from the below

Chef's choice of seasonal dish to start - €5pp

Fresh seasonal handmade raviolo - €8pp

Taste of the sea fish course - €9pp

Butchers select prime cuts - €10pp

Pre desert - €4pp

Cheese course - €6.5pp

Glass of sweet wine for dessert - €7pp

The Trevor Overend

€99.00 per person

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Bespoke Canapé Selection

(2 canapés per person)

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

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4 Course Sharing Wedding Banquet

(Starter, main course, dessert, tea/coffee)

Half Bottle of House Wine per person with Dinner

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

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Midnight Platters

Min 30 people—Max 110 people



The Trevor Overend Menu

*** A sharing menu to suit each season. Complete menu is served to the table for a family style way of dining***

New Season Feast

Bread, butter and pickles

Smoked, baked and pickled garden beets, Macroom ricotta, toasted rye and garden herbs

Overends Kitchen brawn, pickled carrots, salsa verde, toasted sourdough

Regan's organic roast chicken, crispy leg, wild mushrooms and wild garlic

Bread and butter pudding, poached rhubarb and sea salt Jersey milk Ice-cream

Mid-Summer Feast

Bread, butter and pickles

Airfield heritage tomato salad, Macroom buffalo mozzarella, basil

Overends kitchen cured mackerel, heritage garden beets and dill

28 day dry aged roast rib and glazed beef cheek, wilted greens, grilled courgettes & roasting juices

Wexford strawberries, warm jam doughnuts, Overends Kitchen strawberry ice-cream

Harvest Feast

Bread, butter and pickles

Heirloom Airfield estate squash, ricotta, pumpkin brittle

Market fish ceviche, dilisk, Florence fennel, onions, herbs and cress

Roast loin and glazed belly of rare breed pork, choux croute, wild chanterelle and sweetcorn emulsion

Pear tarte tatin, crème fraiche Ice cream, whey caramel

Winter Warming Feast

Bread, butter and pickles

House cured Goatsbridge trout, Estate kohlrabi and fennel, Jersey crème fraiche, brown bread crisps

Airfield pork faggots, whey-cooked Dunany grains, garden turnips and radishes

Eight hour lamb shoulder, braised brassicas, Airfield Jerusalem artichokes and black garlic

Steamed apple sponge, Jersey milk custard, caramelised apple

Hooley in the Barn

€80.00 per person

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Bespoke Canapé Selection

(2 canapés per person)

Airfield Blend Filter Coffee / Selection of Tea & Herbal Tea

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Low n Slow Menu

Half Bottle of House Wine or two bottles of beer per person

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Midnight Platters

Min 60 people—Max 110 people



Hooley in the Barn

Grill—Choose 1

Smoked pulled pork shoulder, Overends kitchen BBQ sauce, pickles and house slaw

Pulled buttermilk chicken, Coolea cheese, crispy bacon and little gem

Smoked brisket of beef, sauerkraut, mushroom ketchup and onions

Eight hour lamb shoulder, flat bread, house pickles, hot sauce and garlic (€5 supplement pp)

Sides—Choose 2

Glazed beef rissoles

Slow cooked sweet and sour pork ribs

Hot wings and buttermilk

Smoked pork cheeks and apple ketchup

House pork sausage

Beef dripping and garlic bread, parsley

Smoked ox tongue and mustard

Served with

Two seasonal salads

And

Hasselback potatoes or Airfield potato salad

To Finish—Choose 1

Lemon posset pots

Strawberries and cream

Seasonal ice-cream sambo

For something a little different and using the best of Airfield choose one of the following

Jacob's Menu

€10 pp supplement, based on minimum 50 guests

Airfield Jacob sheep cooked in the smoker served with seasonal accompaniments

Smoked pulled shoulder of lamb, roast loin and leg, lamb Muerguez, slaw, Macroom ricotta, salsa verde, focaccia loaf, pickles and salads

Oxford Sandy & Black Menu

€10 pp supplement, based on minimum 50 guests

Airfield Oxford Black & Sandy pig cooked in the smoker served with seasonal accompaniments

Smoked pulled pork shoulder, roast loin of pork, House sausage, brawn, crackling, slaw, pickles, focaccia loaf and salads

Dessert

Rhubarb, baked custard and shortbread

Seasonal fruit crumble, crème diplomat

Meringues, fresh cream and mixed berry compote

Airfield Blend Filter Coffee & Selection of Tea & Herbal Tea

CANAPÉ SELECTION

(pre choose two options, additional €4.50pp)

From the Sea

Sally Barnes smoked mackerel, Wicklow daikon, Jersey crème fraiche

Potato crisp, white crab, pickled sea lettuce

From the garden

Beer cooked onions, smoked mayo and crispy shallot

Dunany spelt dhal, garden nasturtium and poppy seeds

Smoked aubergine, flat bread and mint (autumn only)

Pickled Jerusalem artichokes, whipped buffalo ricotta, wild garlic (spring only)

Cheese and stout on toast, tarragon mustard

From the land

Chicken liver parfait, potato, pickled red onion

Black pudding sausage roll, pickled Orchard plum

Jersey buttermilk fried free range chicken, Airfield pickled garlic salt

Carrots cooked in beef fat, Jersey curd, dukkah

Evening Food Selection

Just when you need it, the entire selection is served

Toasties: Ham and cheese & buffalo mozzarella, garden greens

Black pudding sausage roll, pickles and mustards

Irish farmhouse cheese selection, chutneys , crackers

All Day Reception Menu

€75 per person

*Mini dishes served throughout the day while your guests enjoy Airfield House and Walled Garden
— the perfect garden party*

Canapés—choose 4 canapes from canapé menu

Pinchos / Tapas—choose 3 options

Croquettes

Bruschetta selection

Croque monsieurs

Brawn on toast

Cured meat selection

Pickles and ferments

Mini turnover

Smoked mackerel on brown bread, trout roe

Cured trout, kohlrabi and fennel

Main Event - choose 3 options

Braised Airfield beef shin, smoked mash potato, pickled onions and crispy shallots

Slow cooked pork neck, White Gypsy ale, neeps n tatties, crackling

Eight hour lamb shoulder, broth, sprouted grains and garden greens & herbs

Airfield salt baked heritage beets, farmhouse Jersey cheese, Dunany spelt and garden dill

Fisherman's stew, garden greens & parsley, peppers and chilli

Airfield beef and pork ragu, pappardelle pasta, Coolea and green garden salad

Overends Kitchen chicken curry, organic pilaff rice, spiced plum chutney and raita

Dessert

1 sweet bowl & 1 sweet bite

Min 50 guests—Max 110

Time & Place

€85 per person

Exclusive bespoke menu designed by Luke Matthews, Airfield Estate Culinary Lead

Six Course Menu

Private consultation with Luke Matthews where he will create a menu unique for you and your special day featuring the best of in season Airfield produce and employ the larder at Overends Kitchen to its full potential

Served in the unique environment of the Library Room in Airfield House.

Min 30 guests—Max 52 guests



Additional Extras

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1927 Rolls Royce Photo Op - €300

Rolls owned, driven and serviced by Leticia Overend

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Reception Enhancements

Add personalised cocktails, special wines, bespoke treats

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Menu Enhancements

Add soup/starter course to menu- €7.50. Add choice on main- €6.50, add choice on starter/dessert - €5.00

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Bespoke Wedding Cake

Meet with Shane Smith our head Pastry Chef & Baker to design exactly what you want



