



We have crafted a selection of the best options to ensure your celebrations are memorable and personal

### **STARTERS**

#### **Choose one option**

Marinated Piri Piri Chicken - crunchy salad & lemon mayonnaise

Confit Duck Leg - Asian salad, sweet chilli, sesame dressing

Braised Ham Hock Terrine - pickled vegetables, celeriac remoulade, sourdough croutons

Smoked Chicken Caesar Salad - crispy bacon, butter croutons and aged parmesan

Walter Ewing's Sliced Smoked Salmon - salmon mousse, soft boiled egg, crispy capers & dill creme fraiche

Whipped Chicken Liver Pate - red onion jam, warm brioche bread

Baked County Tyrone Goat Cheese - heritage beetroot tart, watercress salad & balsamic

Cashel Blue Salad - poached pear, candied walnuts, radicchio salad, honey mustard dressing

Smoked Mackerel Rilette - pickled beetroot, beetroot puree, sauce gribbiche, herb oil, sourdough

#### **Choose one option from Soup or Sorbet**

### **SOUP**

Roast Parsnip - curry oil

Tomato - pepper salsa rossa

Garden Vegetable

Leek & Potato - smoked bacon & crispy onions

### **SORBET**

Prosecco & Raspberry

Gin & Tonic

Lime & Ginger

Wild Blackberry

Apple Schnapps

Mango

Raspberry

Champagne

**MAINS****Choice of two, pre-order required**

Northern Irish Roast Chicken Breast - bacon and parsley stuffing & red wine gravy

County Antrim Roast Turkey & Ham - herb stuffing, chipolata sausage, cranberry gravy & sage

Atlantic Cod - Dundrum crab, sweet pea, fennel & leek fricassee

Roast Sirloin of Irish Beef - glazed shallots & Yorkshire pudding

Glenarm Salmon - Dundrum bay mussels, samphire & white wine veloute

Grange Farm Duck Breast - braised shallot, fondant potato, red wine gravy

Roast Pork Loin - apricot & sage stuffing, whiskey and mushroom cream

Roast Shoulder of Lamb - Rosemary and mint Gravy, glazed pearl onions and baby carrots

*Served with your choice of vegetables and potatoes*

**DESSERTS**

Rhubarb & Custard Tart - vanilla bean ice cream

Strawberry & Vanilla Cheesecake - crisp meringue, lemon syrup

Belgian Chocolate Delice - Amarena cherries, yoghurt and cherry sorbet

Vanilla Panna Cotta - raspberry compote, sable biscuit

Sticky Toffee Pudding - salted caramel ice cream, miso toffee sauce

Eton Mess - strawberry, white chocolate cream, crushed meringue

Lemon & Elderflower Posset - candied ginger biscuit

Chocolate & Espresso Mousse - chocolate sorbet, amaretti biscuit

*Trio of desserts can be offered for a £3 supplement per person*

**TEA & COFFEE**

Irish breakfast tea & freshly brewed coffee served with chocolates

**EVENING BUFFET****Choose one option****Classic Sharing Platter**

Galgorm Mini Cheese Burger, honey & mustard chipolata sausage.  
Breaded chicken mini fillet, pork and fennel sausage roll

**Heggartys Smoked Cheddar and Macaroni**

Individual Servings of macaroni and cheese made with Heggartys award winning smoked cheddar

**Nacho Sharing Bowls**

Bowls of chilli con carne & corn tortillas, topped with jalapeno and cheese sauce to be shared by the table family style. Housemade Guacamole, salsa and soured cream served on the side.

**Breaded Chicken Mini Fillet or Local Whole Tail Scampi**

Breaded chicken goujons or breaded local scampi, served with chips and lemon mayo

**Dirty Fries**

French fries with jalapeno, cheddar cheese, coriander and chilli mayo, served to the tables family style. Choose one from Pulled pork, Beef brisket or shredded mushroom.

**Curry Bowls**

Chinese chicken curry, boiled rice

**Paella Pan**

Add theatre to your evening as guests can watch the chef prepare your chosen paella served from the pan buffet-style  
(£4.00 supplement per person)

**Hog Roast**

Served with brioche baps, cocktail sausages, stuffing, sautéed onions & salad  
(£4.00 supplement per person)

**TEA & COFFEE**

Irish breakfast tea & freshly brewed coffee  
(£2.50 per person)

*Something you had in mind?  
Your Wedding Planner would be happy to discuss options.*