

# Menu Choices

## Soup Selection

<i>Vegetable Broth</i>	<i>Cream of Vegetable</i>
<i>Carrot &amp; Coriander</i>	<i>Chicken &amp; Sweetcorn</i>
<i>Potato &amp; Leek</i>	<i>White Onion &amp; Potato</i>
<i>Mediterranean Tomato</i>	<i>Smoked Bacon &amp; Potato</i>
<i>Cream of Forest Mushroom</i>	<i>Asparagus &amp; Almond</i>

## Starter Selection

*Chilled Parisienne of melon Served with a Citrus Sorbet*

*Tender Strips of Beef Marinated in a Sweet Chilli Glaze served in a filo pastry basket with a fresh Garden Salad*

*Rich Butter Puff Pastry Case filled with sauté chicken & forest mushrooms in a Roast Chicken & Fine Herb Volute Sauce*

*Carlingford Bay Prawns & Fresh White Crab Meat in a tangy Marie rose sauce served with Guinness Wheaten Bread*

*Black Cajun seasoned Chicken*  
*Cos Lettuce lardons with a classic caesar dressing fresh*  
*Parmesan shavings*

*Homemade Savoury pastry Tartlet*  
*With a Baked Irish Ham and Leek Filling and a mature Irish*  
*cheddar Cheese Crust*

## *Vegetable & Potato Selection*

<i>Sugar Snap Peas</i>	<i>Creamed Potato</i>
<i>Savoury Cabbage</i>	<i>Savoury Champ</i>
<i>Broccoli Hollandaise</i>	<i>Colcannon Mash</i>
<i>Cauliflower Mornay</i>	<i>Baby Boiled</i>
<i>Roasted Root Vegetables</i>	<i>Sauté</i>
<i>Brussel Sprouts</i>	<i>Lyonnaise</i>
<i>Baton Carrots</i>	<i>Sauté Herb Potato</i>
<i>Carrot &amp; Parsnip Puree</i>	<i>Homemade Chunky Chips</i>
<i>Buttered Trunip</i>	<i>Roast Potato</i>

## *Children's Menu*

*Soup*

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*Half portion of your Main Meal*

*Chicken Nuggets & Chips*

*Burger & Chips*

*Sausage & Chips*

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*Children's Dessert*

*£15.00*

## *Selection of Homemade Desserts*

*Sticky Toffee Pudding*

*Classic date & walnut sponge served with a hot toffee & butterscotch sauce*

*Meringue Nest*

*Crisp meringue nest filled with fresh cream and served with seasonal compote*

*Pear and Almond Flan*

*Crunchy Sweet Pastry with Fresh Pear Frangipane and served Warm with a rich Madagascan Vanilla Custard*



*Fresh Strawberry & Kiwi Pavlova*

*Crisp Meringue Topped with Fresh Cream & Soft Fruit with a rich  
Coulis Sauce*

*Cheesecake Selection*

*A flavoured soft Mixture of Cream & Cheese on a Crushed Biscuit  
Base*

*(Malteser, Strawberry, Mint Aero, Raspberry Ruffle, Chocolate  
Orange)*

*Fruit Crumble*

*County Armagh Pear Crumble with a rich Madagascan Vanilla  
Custard*

*Dark Chocolate Brownies*

*Served with Chocolate sauce and Salted Caramel Ice Cream*

*Baked Alaska*

*Individual Mini Baked Alaska- Vanilla Sponge, Fresh Fruit & Ice  
Cream topped with Fresh Meringue*

## *Buffet Options*

*Tea/ Coffee & Homemade Sandwiches £5.20*

*Cocktail Sausages £1.70*

*Vol Au Vents £1.70*

*Sausage Rolls £1.70*

*Mini Pizza £1.70*

*Chicken Goujons £2.70*

*Choice of two Hot Items from the above are included in Ruby,  
Silver, Golden and Diamond Packages*

## *Additional Options*

*Breaded Chicken Goujons with Chilli & Garlic Dip £2.50*

*\*Fish and Chips Cones £6.90*

*\*Sausage & Chips Cones £5.50*

*\*Bacon Rolls £5.00*

*\*Chicken and Chip Cones £6.90*

*\*served with Freshly Brewed House Coffee/Tea*

## *Drinks Reception Options*

*Price Per Person*

- Non-Alcoholic Punch £2.95*
- Red/White Wines £3.50*
- Sparkling Wine £4.00*
- Moet Champagne £9.00*
- Dressed Pimms £4.95*
- Bucks Fizz £4.95*
- Mulled Wine £5.25*
- Cocktail drinks reception £5.95*

## *Nibbles*

- Selection of Canapés £5.00*
- Mini Homemade Scones £1.50*
- Cream & Strawberry Preserves £2.50*
- Cupcakes £1.95*
- Chocolate Dipped Strawberries £1.95*

## *The Finishing Touch*

*Petite Fours*

- A Selection of homemade petite fours  
£6.00 per table*