

Wedding Menu

Canapés

- Cranberry and brie wontons
- Smoked salmon on brown bread, horseradish crème fraiche
- Monkfish and chorizo skewers
- Cucumber with cream cheese and sundried tomato
- Tempura of prawn, dipping sauce
- Filo tartlets with smoked chicken, black olive and pesto mayonnaise
- Spiced chicken skewers
- Mini vegetable spring rolls
- Goats cheese, garlic and beetroot cone, parsnip crisp

Starters

- Smoked chicken, fennel and orange, toasted almonds, wholegrain mustard and honey crème fraiche
- Airdried beef, boilie goats' cheese, roasted pepper, green olive tapenade
- Citrus cured salmon, tomato, radish, lemon and passionfruit dressing
- Chilled crabmeat terrine, cured cucumber, violette mustard and dill emulsion
- Smoked duck breast salad, green beans, shallot and sundried tomato, sweet potato and coriander dressing
- Vegetable salad, pickled, raw and roast vegetables, soya toasted sunflower seeds, herb salad
- Country terrine, pickled girolles, pear and lime purée
- Goats cheese parfait with garlic, tomato and spinach, basil pesto, mesclin leaves

Soups

- Leek and potato, spring onion crème fraiche
- Cream of vegetable, herb pesto
- Mushroom soup scented with truffle
- Roast tomato and red pepper, basil pesto
- Cream of lettuce, cucumber and mint, crème fraiche
- Carrot and coriander, coriander crème fraiche
- Butternut squash and chilli, red pepper essence
- White port and onion

Sorbets

- Raspberry sorbet
- Grapefruit sorbet
- Lime and ginger sorbet
- Strawberry sorbet
- Lemon sorbet
- Blood orange sorbet

£2.00 per person



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Gold Main Course

- Sirloin steak, fondant potato, carrot and parsnip gratin, braised red onion, green peppercorn cream
- Glazed Silverhill duck breast, roast garlic mash, bok choy, blackberry sauce
- Chicken supreme, smoked bacon and spinach mash, spring onion, truffle jus
- Pork wellington, fondant potato, Armagh apple, apricot stuffing, simple jus
- Salmon, braised fennel, cherry tomato and herb salsa
- Hake, chilli and spring onion crushed potato, Romanesco, garlic white wine cream
- Seabass fillet, boxti potato, spiced carrot, lemon caper dressing

Platinum Main Course

- Roast rack of Irish lamb, chickpea and Mediterranean vegetables, tomato and basil sauce
- Fillet of Halibut, saffron crushed potatoes, charred leek, bouillabase sauce
- Beef fillet, root vegetable puree, lentil and tarragon red wine jus
- Beef wellington, caramelised onion mash, carrot and parsnip puree, rich red wine jus

Desserts

- Armagh Apple and cinnamon crumble, vanilla ice-cream
- Vanilla crème brulee, ginger ice-cream
- Armagh apple and grapefruit bavarois, ginger ice-cream
- Peach & White Chocolate Cheesecake, white chocolate ice-cream
- Milk chocolate and hazelnut praline mousse, blackberry compote, white chocolate ice-cream
- Lime and yuzu tartelette, strawberry ice-cream
- Passionfruit and wild strawberry cheesecake, strawberry ice-cream

Choice of 2 desserts additional £3

Evening Reception

- Fish n' chip cones £6.50
- Mozzarella sticks £2.00
- Chicken wings £3.00
- Mini sliders £3.50
- Cocktail sausages £2.00
- Chicken fingers £3.00
- Bacon butties £2.50
- Mini pizzas £2.00

* Served hot with dips

