



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

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

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

SOUP

Choose one option

Roast Parsnip - curry oil

Tomato - pepper salsa rossa

Garden Vegetable

Leek & Potato - smoked bacon & crispy onions

**Soup course can be interchanged
with a Sorbet course if preferred.**

**Sorbet can also be added as an
additional course for £4pp.**

**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

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

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

Served with your choice of vegetables and potatoes

DESSERTS**Choose one option**

Rhubarb & Custard Tart - vanilla bean ice cream

Strawberry & Vanilla Cheesecake - crisp meringue, lemon syrup

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

Hog Roast

Served with brioche baps, cocktail sausages, stuffing, sautéed onions & salad
(£5.00 supplement per person)

TEA & COFFEE

Irish breakfast tea & freshly brewed coffee
(£3.00 per person)

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



Alexandra Barfoot Photography.