



## MENU 1

HOMEMADE VEGETABLE BROTH

ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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ROAST STUFFED SUPREME OF CROSSGAR CHICKEN, WRAPPED IN STREAKY BACON  
COMPLEMENTED WITH RICH ROAST GRAVY, SERVED WITH SEASONAL VEGETABLES & POTATOES

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DEEP FILLED BRAMLEY APPLE PIE,  
SERVED WITH HOME-MADE BAILEYS CUSTARD

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£20.00+VAT

## MENU 2

OVEN ROASTED FLAT MUSHROOM, FILLED WITH SUN BLUSH TOMATOES, MOZZARELLA,  
WRAPPED IN SERRANO HAM, ROCKET SALAD, WITH CREAMY PESTO DRESSING  
SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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ROAST IRISH TURKEY WITH OUR OWN HONEY BAKED HAM, FILLED WITH HERB STUFFING  
SERVED WITH RICH ROAST GRAVY, ACCOMPANIED WITH SEASONAL VEGETABLES & POTATOES

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DEEP FILLED PAVLOVA  
WITH FRESH STRAWBERRIES & CREAM, SEASONAL BERRY COMPOTE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£21.00+ VAT



### Menu 3

CREAM OF POTATO, LEEK & BACON SOUP,  
TOPPED WITH BUTTERED BELFAST SODA BREAD CROUTONS  
ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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CHAR SEARED 8OZ CUTLET OF NORTHERN IRISH PORK, CARAMELIZED RED ONION, CONFIT BABY TOMATOES,  
ROSEMARY INFUSED VELOUTÉ, OVEN ROASTED ROOT VEGETABLES, AND GARLIC GRATIN POTATOES

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MELANGE OF RIPE SEASONAL FRUITS, BERRY COMPOTE, PASSION FRUIT SORBET

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£21.00+VAT

### MENU 4

LOCALLY SMOKED SALMON, PRAWN & CRAB COCKTAIL, GUINNESS WHEATEN BREAD, LEMON & CHIVE CRÈME FRAICHE,  
ROCKET & RED CHARD, DILL OIL, SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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SLOW ROASTED DAUBE OF IRISH DEXTER BEEF, SEASONED WITH GARLIC & ROSEMARY,  
SERVED WITH HOME-MADE BUTTERY SAFFRON MASH POTATOES, CARROT & PARSNIP PUREE,  
ASPARAGUS SPEARS, CARAMELIZED RED ONION & MERLOT JUS

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HOT CHOCOLATE PUDDING, VANILLA POD ICE CREAM, CHOCOLATE SAUCE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£22.00+ VAT



## MENU 5

CREAM OF ROASTED BUTTERNUT SQUASH SOUP, HINTED WITH LEMON GRASS & CORIANDER  
ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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SUPREME OF CROSSGAR CHICKEN, STUFFED WITH SUN BLUSH TOMATO & MOZZARELLA, WRAPPED IN PANCETTA,  
GLAZED WITH A BASIL PESTO VELOUTÉ,, ROASTED MEDITERRANEAN VEGETABLES, BUTTER BASTED FONDANT POTATOES

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HOT STICKY TOFFEE PUDDING, TOFFEE CHIP SAUCE, TOPPED WITH CREAMY VANILLA POD ICE CREAM

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TEA COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£23.00+VAT

## MENU 6

HOME-MADE THAI FISH CAKE, PACKED WITH SALMON, SCALLOP & WHITE CRAB, BOUND WITH POTATO, SEASONED  
WITH RED CHILLI & CORIANDER, DEEP FRIED IN JAPANESE PANKO CRUMB, THAI RED CURRY DRESSING  
SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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SLOW ROASTED SHOULDER OF IRISH LAMB, SEASONED WITH GARLIC & ROSEMARY,  
SERVED WITH HOME-MADE BUTTERY SAFFRON MASH POTATOES, CARROT & PARSNIP PUREE,  
ASPARAGUS SPEARS, CARAMELIZED RED ONION & MERLOT JUS

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PROFITEROLES FILLED WITH FRESH STRAWBERRIES, DRIZZLED WITH WHITE & DARK CHOCOLATE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£23.00+ VAT



## MENU 7

SMOKED DUCK CAESAR SALAD, HOMEMADE CROUTONS, CRISPY PANCETTA, OUR VERY OWN CAESAR DRESSING  
ACCOMPANIED WITH TRIO OF FRESHLY BAKED BREADS WITH HERB DE PROVENCE BUTTER

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BACON ROASTED IRISH PORK FILLET, FILLED WITH HERB STUFFING, COMPLEMENTED WITH RED WINE & THYME JUS,  
ACCOMPANIED WITH BUTTERY CHAMP POTATOES, GREEN BEANS TOSSED IN SAGE BUTTER

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HOMEMADE CHOCOLATE ORANGE TART, SERVED WITH FRESH MINTED CREAM

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£25.00 + VAT

## MENU 8

PRESTIGE SEAFOOD PLATE

WALTER EWING'S SMOKED SALMON, PORTAVOGIE PRAWN COCKTAIL, MINI CRAB CAKE,  
MIZUNO SALAD, ACCOMPANIED WITH TRIO OF FRESHLY BAKED BREADS WITH HERB DE PROVENCE BUTTER

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FILLET OF SEARED IRISH BEEF, CONFIT RED ONION JUS, GARLIC GRATIN POTATOES,  
BEEF GLAZED CHATEAU POTATOES; CARROT & PARSNIP PUREE

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WHITE CHOCOLATE CHEESE CAKE, FRESH CREAM, SEASONAL BERRY COMPOTE, WHITE CHOCOLATE SHAVINGS

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TEA COFFEE

FRESH STRAWBERRIES, DIPPED IN BELGIUM CHOCOLATE

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£30.00 + VAT



## PRESTIGE BANQUETING SELECTOR

(PRICES EXCLUDE 20% VAT)

### STARTERS

CONFIT LEG OF SILVER HILL DUCK, RED ONION CHUTNEY, BALSAMIC REDUCTION £5.95

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SEARED KING SCALLOPS, CLONAKILTY BLACK PUDDING, SWEET PEA PUREE, CRISPY SERRANO HAM £6.50

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SMOKED DUCK CAESAR SALAD, HOMEMADE CROUTONS, CRISPY PANCETTA, OUR VERY OWN CAESAR DRESSING £4.95

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FIVEMILETOWN GOATS CHEESE, PANKO CRUMBED, RED CHARD & ROCKET SALAD, HOMEMADE RED ONION CHUTNEY £4.95

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LOCAL FLAT MUSHROOM, FILLED WITH SMOKED CHICKEN, SCALLION, MOZZARELLA,  
BAKED IN SERRANO HAM, ROCKET & PARMESAN SALAD, PESTO DRESSING £4.95

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VEGETARIAN VINE TOMATO & MOZZARELLA SALAD, PICKED BASIL & ROCKET SALAD, BALSAMIC & MERLOT REDUCTION  
£4.50

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HOME-MADE SALMON & CRAB FISH CAKE, ASIAN LEAF SALAD, THAI RED CURRY DRESSING £4.95

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FILO PASTRY BASKET WITH PEKING DUCK, ASIAN SALAD, SPRING ONION & WASABI DRESSING £5.50

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EWING'S SMOKED SALMON, PORTAVOGIE PRAWN COCKTAIL, MINI CRAB CAKE, MIZUNO SALAD £5.25

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HOME-MADE LEEK & SMOKED HAM SOUP, TOPPED WITH SODA BREAD CROUTONS £4.00

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CREAM OF CELERIAC SOUP WITH BUTTERY WHEATEN CROUTONS £4.00

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HONEY ROASTED CARROT & PARSNIP SOUP HINTED WITH CORIANDER £4.00

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PRESTIGE VERY OWN SEAFOOD CHOWDER £5.00

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GOOD OLD FASHIONED HOMEMADE VEGETABLE BROTH, SERVED WITH CRUSTY BREAD £4.00

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SMOOTH CONFIT DUCK PÂTÉ, ROASTED PLUM & CINNAMON SYRUP,  
CHEESE & ONION MELBA TOAST £4.95



## MAIN COURSES

SIRLOIN STEAK OF IRISH BEEF, BUSHMILLS VELOUTÉ, BABY ROAST POTATOES,  
BUTTERY CHAMP, ROASTED VEGETABLE BOUQUET £15.00

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FILLET OF SEARED IRISH BEEF, CONFIT RED ONION JUS, GARLIC GRATIN POTATOES,  
BEEF GLAZED CHATEAU POTATOES CARROT & PARSNIP PUREE £20.00

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SUPREME OF LOCALLY REARED CHICKEN, MUSHROOM & ASPARAGUS VELOUTÉ, SAFFRON &  
PARMESAN MASH POTATOES, LYONNAISE POTATOES, VEGETABLE PANACHE £12.00

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ROAST TURKEY & HONEY BAKED HAM, HOME-MADE SAGE STUFFING, SEASONAL  
VEGETABLES & POTATOES, HOME-MADE ROAST GRAVY £12.00

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8OZ PORK CUTLET, BONE ON ROASTED MEDITERRANEAN VEGETABLES, TOMATO  
& PESTO JUS, NEW SEASON BABY POTATOES TOSSED IN CHIVES £12.00

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SUPREME OF CHICKEN FILLED WITH SMOKED HAM & MOZZARELLA, PESTO & CHARDONNAY CREAM SAUCE,  
BUTTERY CHAMP POTATOES GREEN BEANS WRAPPED IN STREAKY BACON £12.00

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RACK OF IRISH LAMB, CUT INTO CUTLETS, ROASTED RED ONION MASH POTATOES,  
RED WINE & THYME JUS, ROASTED VEGETABLE PANACHE £20.00

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CANON OF PORK FILLET, SMOKED GARLIC & PANCETTA VELOUTÉ,  
BASIL POMME PUREE, BABY ROAST POTATOES, ASPARAGUS SPEARS £13.00

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SLOW ROASTED SILVER SIDE OR IRISH BEEF, GRILLED FLAT MUSHROOM, BROCCOLI FLORETS,  
BUTTERY MASH POTATOES HERB ROASTED NEW POTATOES, RED WINE & ROASTED RED ONION JUS £13.00

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FILLET OF OVEN ROASTED SALMON, WRAPPED IN SERRANO HAM, NEW SEASON BABY POTATOES  
TOSSED IN FRESH HERBS, SILKY BONNE FEMME SAUCE, BUTTERED ASPARAGUS £14.00

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TRIO OF IRISH FILLETS- BEEF FILLET, PORK FILLET, AND CHICKEN FILLET, SERVED TOGETHER, COMPLEMENTED WITH A SILKY  
PEPPERCORN & WHISKEY CREAM, LYONNAISE POTATOES, ROASTED ROOT VEGETABLES £20.00

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SUPREME OF CHICKEN, FILLED WITH SAGE STUFFING, WRAPPED IN BACON,  
OVEN ROASTED, WITH HOME-MADE GRAVY £12.00



**PRESTIGE DESSERTS (ALL DESSERTS £4.50)**

DUO OF MERINGUE & WHITE CHOCOLATE CHEESECAKE, FRUIT COMPÔTE, VANILLA POD CREAM

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TRIO OF MINI CHEF'S DESSERTS, SERVED WITH HOMEMADE BERRY COMPÔTE, FRESH CREAM

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WHITE RASPBERRY PUREE CHOCOLATE CHEESECAKE,

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BAILEYS CREAM CHEESE CAKE, TOFFEE CHIP SAUCE & FRESH CREAM

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CHOCOLATE PROFITEROLES, SERVED WITH LOTS OF CHOCOLATE SAUCE

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HOMEMADE APPLE CRUMBLE, SERVED WITH BAILEYS CUSTARD

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HOMEMADE CRÈME BRÛLÉE

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HOMEMADE RASPBERRY PANNA COTTA

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HOMEMADE CHOCOLATE ORANGE TART, SERVED WITH FRESH CREAM

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DEEP FILLED APPLE PIE SERVED WITH VANILLA POD ICE CREAM

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ETON MESS, CRUSHED MERINGUE BOUND WITH FRESH RASPBERRIES & CREAM

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DEEP FILLED PAVLOVA, TOPPED WITH FRESH STRAWBERRIES, SERVED WITH FRUIT COMPÔTE

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DOUBLE CHOCOLATE FUDGE CAKE, SERVED WITH LOTS OF CHOCOLATE SAUCE & FRESH CREAM

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HOMEMADE EVE'S PUDDING, SERVED HOT, FINISHED WITH CUSTARD

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HOMEMADE BREAD & BUTTER PUDDING, SERVED WITH BUSHMILLS CUSTARD

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HOT STICKY TOFFEE PUDDING, SERVED WITH TOFFEE FUDGE SAUCE & VANILLA ICE CREAM

TEA OR COFFEE WITH SHORTBREAD £1.95