

2010 HOTEL BANQUETING MENUS

BASED ON MINIMUM NUMBERS OF 40 PERSONS

Arrival Options

Selection of Home Made Canapes

Pate en Croute
Leek and Cream Cheese Tart
Cocktail Pizzas
Melon and Parma Ham
Charcuterie Selection

All above priced at £3.00 per portion

Smoked Salmon Roulade
King Prawn & Guacamole
Goats Cheese & Caramelised Red Onion Tart
Buffalo Mozzarella & Tomato Bruschetta
Chicken Satay

All above priced at £4.50 per portion

Galgorm Sandwich Platter - £20.00 per platter (serves 5 persons)

A Selection of Assorted Cocktail Sandwiches

DRINKS RECEPTION

SHERRY	£3.50 PER PERSON
PUNCH	£4.00 PER PERSON
WINE	£4.50 PER PERSON
SPARKLING WINE	£6.00 PER PERSON
CHAMPAGNE	£8.50 PER PERSON
DRESSED PIMMS	£5.50 PER PERSON
BUCK'S FIZZ	£4.50 PER PERSON
MULLED WINE	£5.50 PER PERSON
NON ALCO PUNCH	£2.75 PER PERSON
GRAPE JUICE	£2.00 PER PERSON

Selection of Cocktails & Wine List Available upon request

BANQUETING MENU NO. 1

Crown of Melon with a Compote
Of Seasonal Soft Fruits enriched with Kirsch

*

Parsnip Soup with Curried Cream

*

Pork Loin Pan-fried, with a Sauce of
Smoked Bacon and Mushroom

*

Strawberry and Meringue Roulade
With Vanilla Ice Cream

*

Freshly Brewed Tea and Coffee

£33.00

BANQUETING MENU NO. 2

Cream of Cauliflower and Stilton Soup

*

Choice of Sorbet

*

Crumbed Plump Chicken Supreme stuffed with Apricot
And Smoked Cheese and Tarragon Sauce

*

Warm Rhubarb and Strawberry Crumble,
Served with a Drambuie Ice Cream

*

Freshly Brewed Tea and Coffee

£34.00

BANQUETING MENU NO. 3

Oak Smoked Salmon on Wheaten Bread, Parsley Capers,
Shallots and Lemon Vinaigrette

*

Fresh Minestrone Soup with a Parmesan Cheese Croutons

*

Beef Fillet in Pastry with Mushroom Duxelle, Madeira and Port Jus

*

Chocolate Glayva Torte and
Black Cherry Sauce

*

Freshly Brewed Tea and Coffee

£46.00

BANQUETING MENU NO. 4

Crown of Melon with Seasoned Fruits
and Raspberry Coulis

*

Cream of Mushroom Soup
With Toasted Hazelnuts

*

Crumbed Plump Chicken Supreme stuffed with Cream Cheese
And Broccoli served with White Wine Sauce

*

Exotic Fruit Pavlova with Mixed Berry Compote

*

Freshly Brewed Tea and Coffee

£33.00

BANQUETING MENU NO. 5

Asian Spiced Fish Cakes, Cucumber and Mixed Herbs
Sweet and Sour chutney

*

Carrot and Orange Soup with Chervil and Parsley Cream

*

Rack of Irish Lamb with a Garlic and Rosemary Crust
Garnished with Boursin Filled Tomatoes served with Madeira Sauce

*

Brandy Snap Basket with Brown Bread Ice Cream

*

Freshly Brewed Tea and Coffee

£40.00

BANQUETING MENU NO. 6

Deep Fried Brie, Cherry Tomato and Red Onion Salad
Orange and Redcurrant Sauce

*

Garden Vegetable Broth with Parsley Cream

*

Stuffed Antrim Turkey and Honey Roast Ham
Garnished with Chipolata Sausage, Fresh Cranberries and
Port Sauce

*

Raspberry Ruffle Cheesecake with Fruit Coulis

*

Freshly Brewed Tea and Coffee

£36.00

BANQUETING MENU NO. 7

Terrine of Wild Salmon and Baby Leeks
With a Herb Oil Dressing

*

Cream of Broccoli and White Wine Soup
With Croutons

*

Roast Sirloin of Beef with Tomato,
Mushroom and Oregano Sauce or
Pink Peppercorn Sauce

*

Bailey's Cheesecake with a Cappuccino Sauce

*

Freshly Brewed Tea and Coffee

£40.00

BANQUETING MENU NO. 8

Norwegian Prawn Salad

*

Leek and Potato Soup with Black Pepper Croutons

*

Oven Roasted Chicken Breast
With Bacon, Shallot and Parsley Stuffing

*

Hot Bramley Apple Strudel with Home-made Cinnamon Ice-Cream

*

Freshly Brewed Tea and Coffee

£33.00

BANQUETING MENU NO. 9

Terrine of Chicken and Barbary Duck Breast
With Seasonal Salad and Shallot Vinaigrette

*

Butternut Squash and Pumpkin Soup with Paprika Croutons
(seasonal)

*

Seared Sirloin Steak and Crispy Onions with a Whiskey Sauce

*

Individual Home Made Banoffi Pie

*

Freshly Brewed Tea and Coffee

£41.00

BANQUETING MENU NO. 10

Seafood Trio au Gratin served in a Scallop Shell

*

Roast Tomato and Bell Pepper Soup

*

Rosemary Roasted Leg of Lamb and Rich Pan Gravy

*

Profiteroles filled with Freshly Whipped
Cream on a Rich Chocolate Sauce

*

Freshly Brewed Tea and Coffee

£36.00

BANQUETING MENU NO. 11

Lobster, Leek and Chive Tart with Salad Leaves and a
Soured Cream and Cucumber Relish

*

Chicken Consommé with Herbs and Wild Mushrooms

*

Winter Berry Sorbet

*

Fillet of Chateaubriand served with Lemon Grass King Scallop
And Black Tiger Prawn Kebab

*

Cointreau Brulee with Amaretto Biscuits

*

Selection of Irish Cheese and Oatmeal Biscuits

*

Coffee with Petit Fours

£54.00

BANQUETING MENU NO. 12

Spicy Oriental Duck Salad, Spicy Noodle Salad
Honey Chilli and Mint Sauce

*

White Onion Soup Garnished with Spring Onions

*

Escalope of Salmon baked in the Oven served with a
Dill Sauce And Puff Pastry Fleurons

*

Individual Tiramisu with a Tia Maria Anglaise

*

Freshly Brewed Tea and Coffee

£35.00

BANQUETING MENU NO. 13

Seared Fillet of Seabass with Tiger Prawns, Mediterranean
Vegetable and Tomato Coulis

*

Asparagus Soup with Chive Cream and Parmesan Croutons

*

Rack of Spring Lamb with Pesto and Pinenut Crust

*

Spring Vegetables

New Season Minted Baby Boiled Potatoes

Dauphinoise Potatoes

*

Trio of Desserts:

Crème Brulee, Rhubarb Compote

Raspberry Mousse, Chocolate Shortbread

Cherry Ice-Cream

*

Selection of Irish Cheese and Oatmeal Biscuits

*

Freshly Brewed Tea and Coffee

£67.00

BANQUETING MENU NO. 14

Trio of Starter :

Ragout of Seafood, Lemon and Dill Beurre Blanc

Crispy Duck Roll, Sweet Chilli and Soy Dressing

Parma Ham, Pear and Stilton Salad with Walnut Vinaigrette

*

Vichyssoise with Pale Smoked Haddock

*

Chateaubriand of Beef, Burgundy and Thyme Jus and Pomme Puree

*

For The Ladies :

Orange and Cointreau Panacotta, Dark Chocolate Ganache, Summer Berries

For The Gents:

Plum Tart with Rum and Raisin Ice-Cream

*

Selection of Irish Cheese and Oatmeal Biscuits

*

Coffee with Petit Fours

£70.00

BANQUETING MENU NO. 15

Canape Selection

Mozzarella and Grilled Pepper Bruschetta
Pancetta and Parsley Croquettes
Asian Style Salmon
Local Mussels, Garlic & Parsley
Chicken Liver Parfait, Onion Chutney

*

Pre-Starter

Boudin Blanc, Shallot Puree
Breast of Quail with its Egg Poached
Consomme of Ceps and Chanterelles

*

Starters

Warm Salad of Pheasant Puy Lentils and Balsamic
Carpaccio of Venison, Chard Salad and Horseradish
Seared Foie Gras Pickled Raisins and Brioche

*

Fish

Seared Scallop, Risotto of Wild Mushrooms
Open Ravioli of Langoustine, Baby Spinach and Pork Belly
Roast Turbot, Cockles, Clams and Saffron Veloute

Main-Courses

Fillet of Angus Beef, Herb Gnocchi and Winter Roasted Vegetables
Seared Fillet of Seabass, Truffle Pomme Puree and Star Anise Jus
Roast Loin of Venison, Sweet and Sour Cabbage, Five Spice Jus

Cheese

Plated Cheese with Water Biscuits & Grapes

Desserts

Vanilla Crème Brulee with Poached Pears
Bitter Chocolate Delice with Toasted Pine Kernal Ice-Cream
Crab Apple Caramel Sorbet and Crisps

*

Freshly Brewed Tea and Coffee & Petit Fours

(Maximum numbers of 30 apply)

£100.00

VEGETARIAN MAIN COURSE OPTIONS

Provençal Vegetable Stuffed Aubergine

Spiced Lentil Bolognese with Pasta

Roasted Mediterranean Vegetable Tarte Tatin with Pesto

Pancake Cannelloni with Spinach Wild Mushrooms and Garlic Cream

Warm Leek and Goats Cheese Quiche with Tomato Salsa

Tortellini Filled with Cheese and Spinach On a Vegetable Stew

POTATO AND VEGETABLE ACCOMPANIMENTS

All main courses include a choice of two potatoes and one vegetable option

Selected from the following options:

Oven Roasted Potatoes

Traditional Irish Champ

Parsley Boiled Potatoes

OPTION A:

Cauliflower and Broccoli Florets tossed with Lightly Buttered Carrots

OPTION B:

Medley of Vegetable Gratin

Cauliflower and Broccoli Florets tossed with Baton Carrots, coated with a rich white sauce and topped with Farmhouse Cheddar

SPRING GREEN VEGETABLES: £2.00 supplement per person

Sugar Snap Peas, Cabbage, Broccoli, Fine Beans and Peas served with a Beurre Blanc

SUMMER VEGETABLES: £2.50 supplement per person

Mangetout, Green Beans, Baby Corn, Carrots, Courgettes, & Asparagus

WINTER VEGETABLES: £2.50 supplement per person

Brussel Sprouts, Cauliflower, Carrots & Curley Kale

ROAST WINTER VEGETABLES: £2.50 supplement per person

Parsnips, Carrot, Onion, Cauliflower, Squash & Pumpkin in Cumin & Honey

It is anticipated that the Menu prices as quoted will remain valid until December 2010. However, the hotel reserves the right to amend them in the event of severe market fluctuations in produce prices. Events booked for 2011 may be subject to general inflationary price increases.