

We have crafted a selection of the best options to ensure your celebrations are memorable and personal

STARTERS

Choose one option

Confit duck leg, Asian salad, sweet chilli, sesame dressing

Glenarm smoked salmon, soft boiled egg, crispy capers, dill crème fraîche

House made chicken liver and brandy pâté, onion marmalade, warm brioche bun

Baked goat's cheese 'Caprese', crostini

Piri Piri chicken skewers, crunchy salad, lemon mayo

Trio of melon skewer, pineapple carpaccio, strawberry gel

SOUP OR SORBET

Choose one option

Tomato & roast red pepper soup, salsa rossa, basil oil

Carrot & coriander soup, coriander pesto

Garden vegetable soup

Leek & potato soup, McAtamney's smoked bacon lardons, crispy leeks

Mango sorbet

Champagne sorbet

Mandarin sorbet

**MAINS****Choice of two, pre-order required**

Northern Irish roast chicken breast, bacon, shallot & parsley stuffing,
roast potato, red wine gravy

County Antrim roast turkey & ham, herb stuffing, chipolata sausage,
roast potato, cranberry gravy, crispy sage

Pan roast fillet of smoked haddock, garden peas, leeks, white wine cream sauce

Prime Irish beef, roast potato, with a choice of red wine jus, peppercorn or Forestiere sauce.

Roast fillet of salmon, garlic tiger prawns, asparagus spear, lemon & herb beurre blanc

Northern Irish roast chicken breast, sun-blushed tomato & basil stuffing,
Parma ham, roast potato, chasseur sauce

Served with your choice of vegetables and potatoes

DESSERTS

Strawberry cheesecake, strawberry gel, chocolate pencil

Dark chocolate torte, Kirsch Amarena cherry, Chantilly cream

Potted crème caramel, hazelnut shortbread, candied shards

White chocolate pannacotta, berry compote, pistachio biscuit

Sticky toffee pudding, salted caramel ice-cream, toffee sauce

Raspberry ruffle Eton Mess, toasted coconut

Trio of desserts can be offered for a £2 supplement per person

TEA & COFFEE

Irish breakfast tea & freshly brewed coffee served with chocolates





VEGETARIAN

Garden salad, buckwheat, broccoli, beetroot, avocado, walnut oil

Beetroot risotto, candied walnuts, Boilie goat's cheese

'Moussaka', aubergine, tomato, feta cheese

Traditional nut roast

Linguine pasta, roast red pepper, tomato, spinach, toasted pine nuts

For your little guests

STARTERS

Cheesy garlic bread

Tomato & roast red pepper soup, warm roll

Trio of melon skewer, pineapple carpaccio, strawberry gel

North Atlantic prawn cocktail, homemade Marie Rose sauce, shredded gem lettuce

MAINS

Chicken goujons & chips

Battered cod fingers & chips

McAtamney's pork sausages & chips

Penne pasta, rustic Italian tomato sauce, Parmesan

Northern Irish chicken breast, egg noodles, sweet soy sauce

Half portion of any chosen main course item

DESSERTS

Seasonal fruit salad

Northern Irish Glastry Farm ice-cream tub

Half portion of any chosen dessert items