

3

Chapter

for the
refined palate



GALGORM
RESORT & SPA

Your Wedding, Your Story.

Your choice of food, drink and quirky extras allow you to inject your reception with a shot of personality and a night your guests won't forget.

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

Dinner

The main event! Originally introduced as a way of celebrating the joining of the two families. Put your own unique stamp on the day by selecting one from each of the following courses to create your own bespoke 5 course menu.

Starter



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STARTER

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

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

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

FiveMileTown goats cheese panacotta, beetroot salsa, sour dough crostini

Ardglass smoked haddock & leek bake, Gruyère cheese, fine herb crumbs

Trio of melon skewer, pineapple carpaccio, strawberry gel

SOUP

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

Cream of mushroom soup, white truffle & chive dressed mushrooms

Cauliflower soup, spiced cauliflower couscous, curry oil

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

OR

SORBET

Mango Sorbet, compressed mango

Champagne sorbet, compressed grapes

Mandarin sorbet, compressed mandarin

Main

MAINS - £61.50

Northern Irish roast chicken breast, bacon, shallot and 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 Glenarm salmon, herb baby potato, garden peas, leeks, white wine cream sauce

MAINS - £68.50

Prime Irish beef "Forestiere", diced potatoes, pearl onions, bacon lardons, mushrooms, port gravy

Roast fillet of plaice, garlic tiger prawns, asparagus spear, herb baby potato, lemon & herb butter

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



Prices valid until
December 2019

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CHOOSE ONE FROM THE FOLLOWING
POTATO & VEGETABLE SELECTIONS:

POTATOES

Buttered mashed potatoes
Diced Sablé potatoes
Parmesan Dauphinoise potatoes
Lyonnaise potatoes

VEGETABLES

Gratin of vegetables
Chunky mashed root vegetables
Steamed seasonal vegetables
Braised red cabbage and bacon

VEGETARIAN OFFERING

(All of the following can be offered as a starter or main portions in any preferred order)

Wild mushroom risotto, parmesan, truffle oil, chives

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

**Goats cheese & caramelised onion quiche, rocket salad,
balsamic reduction**

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

FOR YOUR LITTLE GUESTS - £25.00

Starter

Cheesy garlic bread
Tomato & roast red pepper soup, warm bread roll
Trio of melon skewer, pineapple carpaccio, strawberry gel
North Atlantic prawn cocktail, homemade Marie Rose sauce, shredded gem lettuce

Main Course

Battered cod fingers & chips
McAtamney's pork sausages & chips
Penne pasta, rustic Italian tomato sauce, parmesan
Northern Irish chicken breast, egg noodles, sweet soya sauce
Half portion of any chosen main course items

Dessert

Seasonal fruit salad
Northern Irish Glastery Farm ice cream tub
Half portion of any chosen dessert items

Dessert



for the refined palate

DESSERTS

Madagascan vanilla cheesecake, strawberry jelly, chocolate pencil

Dark chocolate torte, Kirsch Amarena cherry, Chantilly cream

Potted crème caramel, hazelnut shortbread, candied shards

Passionfruit panna cotta, mango jelly, crispy meringue

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, speak to your Wedding Planner regarding available options

TEA & COFFEE

Irish breakfast tea and freshly brewed coffee served with chocolates

Should you wish to consult with our chef regarding designing your own bespoke offering, your designated Wedding Planner will be more than happy to arrange a meeting for you.



Prices Valid until 31st December 2019

Galgorm Resort & Spa