



Set Menus from £19.50pp*

(min number of 25 guests)

Event 1 (£19.50)

Silverbirch Vegetable Soup

Supreme of Chicken in White Wine and Mushroom Sauce

served with your selection of two vegetables and two potatoes of your choice

Homemade Pavlova

Tea or Coffee with Mints

Event 3 (£25.50)

Creamed Carrot & Ginger Soup,
Coriander Crouton

Prawn Cocktail Salad, Homemade Wheaten Bread,
Tomato & Brandied Marie Rose Sauce

Brie Wedges, Breaded Garlic Mushroom, Leaves,
Cranberry Jelly

Roast Turkey & Ham

Combination of Irish Turkey and Ulster Ham with a
Soft Sage Stuffing, Rich Pan Juices

Irish Salmon

Potato Rosti, Champagne and Asparagus Veloute

Leg of Irish Lamb

Fondant Potato, Tomato, Cumin And Rosemary Jus

served with your selection of two vegetables and two potatoes of your choice

Assiette of Sweets

Tea or Coffee & Mints

Event 2 (£22.95)

A Broth of Irish Potato & Leek Soup

Traditional Roast Topside of Beef
Homemade Yorkshire pudding and rich pan gravy

Roast Turkey and Ham

Combination of Irish Turkey and Ulster Ham with a
soft sage stuffing, rich pan juices

served with your selection of two vegetables and two potatoes of your choice

Apple and Cinnamon Crumble, Vanilla
Anglaise and Ice Cream

Tea or Coffee with mints

Event 4 (£27.50)

Ulster Smoked Bacon And Celeriac, Spring Onion
Cream Soup

Smoked Salmon & Crab Parcel

Chilli and Lime Salsa and Rocket Salad

Duck Spring Roll, Asian Salad and
Hoisin Sauce

Traditional Roast Topside of Beef, Homemade
Yorkshire Pudding and Rich Pan Gravy

Supreme of Chicken, Sage Butter, Carrot Puree,
Dauphinoise Potato, Thyme Jus

Fillet of Hake, Pea, Broad Bean & Chive Veloute

served with your selection of two vegetables and two potatoes of your choice

Baileys and Raspberry Cheese Cake

Triple Chocolate Brownie, Mint Ice Cream

Panna Cotta, Madagascan Vanilla, Raspberry

Tea or Coffee & Mints

***Please Note Pre-order required
for choice menu items***



Events - Set Menus

(min number of 25 guests)

Event 5 (£28.00)

A Broth of Irish Potato & Leek Soup with Poached
Smoked Haddock Arancini

Terrine of Melon, Mint and Citrus Salad,
Fruit Sorbet

Potted Ham Hock with Piccalilli and
Sour Dough Bread

Traditional Roast Sirloin of Beef, Homemade
Yorkshire Pudding and Rich Pan Gravy

Breast of Duck, Braised Red Cabbage,
Bubble and Squeak, Plum Jus

Irish Salmon with Potato Rosti, Champagne
and Asparagus Veloute

*served with your selection of two vegetables
and two potatoes of your choice*

Triple Chocolate Brownie, Mint Ice Cream
Glazed Lemon Tart, Passion Fruit, Sorbet

Lemon and Mascarpone Cheesecake, Butterscotch
Sauce

Tea or Coffee & Mints

Event 6 (£37.00)

A Broth of Irish Potato & Leek Soup

Raspberry and Passion Fruit Sorbet

Salad of Parma Ham, Figs and Beetroot, Ricotta
Tartlet of Fivemiletown Goats Cheese and Sundried
Tomato, Beetroot and Pea Shoots

Salted Chilli Chicken, Mixed Leaf Salad, Tomatoes
and Sweet Chilli & Coriander Dressing

Slow Roast Sirloin of Irish Beef Mushroom Bon
Bon & Peppercorn Cream

Fillet of Hake, Pea, Broad Bean and Chive Veloute

Braised Leg of Irish Lamb, Roasted Root Vegetables,
Fondant Potato, Braising Liquor

*served with your selection of two vegetables
and two potatoes of your choice*

Cheese Plate served with House Chutney's,
Grapes and Crackers

Lemon and Mascarpone Cheesecake,
Butterscotch Sauce

Bitter Chocolate Tart, Ice Cream and Orange Sauce

Tea or Coffee & Mints