



BUSINESS CENTRE
SILVERBIRCH HOTEL

Conference & Banqueting Menus



Day Delegate Rate *from* £25pp

Includes:

- Arrival Tea, Coffee
- Mid-morning Tea, Coffee & Freshly made Scones
- Lunch
- Tea, Coffee & fresh baked shortbread
- Includes room hire, dedicated host, LCD Projector & Screen, Use of Podium, 1 Flip chart & pens, Bottled water.

Arrival Drinks

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| • Tea & Coffee | £1.90 |
| • Tea & Coffee with Scones | £3.00 |
| • Tea & Coffee with Shortbread | £2.80 |

Conference & Banqueting

Breakfast

Full Ulster Fry £9.50

- Cooked Breakfast, Toast and Tea or coffee

Breakfast Baps £5.50

- Choose Bacon or Sausage
Served with Tea or Coffee

Something Healthy!

- Granola Pots £2.50
- Fruit Platter from £12.00

Something Sweet! £4.75

- Selection of Danish, Croissants, Mini Muffins

Snacks *(must be pre-ordered)*

Hot Sandwiches from £6.50

- Barreta Club Sandwich
Chicken, Smoked Bacon, Mayo, Smoked Cheese, Lettuce & Aioli, Toasted Bloomer
- Hickory Chicken
Choose from a Toasted Wrap or Panini
Chicken, Crispy Bacon, Roast Garlic, Cheddar & Sweet Hickory Bbq Sauce
- Taco Ranch
Choose from a Toasted Wrap or Panini
Southern Fried Chicken Strips, Taco Sauce, Red Onion, Cheddar Cheese
- Sweet Chilli Chicken
Choose from a Toasted Wrap or Panini
Southern Fried Chicken Strips with Spicy Sweet Chilli Sauce

Jacket Potatoes from £6.95

Jacket Potatoes are served with Mixed Leaves, Cherry Tomatoes, Red Onion & Coleslaw

- Bacon, Mushroom & Cheese
- Coronation Chicken
- Tuna & Sweetcorn Mayo

Comfort Treats *(per item)* £3.95

- Chicken Wings and BBQ Sauce
- Crisp Fried Irish Brie and Cranberry Mayo
- Mini Beef Burger with Cheese
- Mini Fish N Chips, Lemon Mayo
- Portion of Chips £3.00





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

High Tea

Main Course only £14.50pp

Any 2 Courses £16.50pp / 3 Courses £19.50pp

All served with Tea/Coffee

Minimum numbers 20 /max numbers apply, restricted service timings. (Pre -Order Required)

STARTER OPTIONS

- Garlic Mushrooms & Brie Medley
- Terrine of Melon, Mint and Citrus Salad
- Silverbirch Vegetable Soup

MAIN COURSE OPTIONS

please choose 3 Main Courses

- Roast of the Day
- Fresh Fillet of Cod
- Chicken Maryland
- Grilled Pork Chops
- Salad of Your Choice
- Minute Steak, Pepper Sauce, Onion Rings
Mushroom (£5 Supplement)
- Served with Chips, Potatoes and a Medley of
Seasonal Vegetables

SWEET OPTIONS

£4.95

Our Chef will prepare a selection of sweets to compliment your main course selection

Afternoon Tea

£18.50 (24 Hours pre-booking essential)

SELECTION OF TEAS

Please Select Your Choice of Tea

- Irish Breakfast
- Earl Grey Bravo
- Hazelnut
- White Blueberry
- Apricot Green
- Peach Oolong

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- Amuse Bouche
- Finger Sandwiches
- Scones, Cream & Local Jam
- Selection of Sumptuous Cakes
- Mini Trifle
- Glass of Bubbly



Finger Buffet

Minimum Numbers of 25

BUFFET 1 **£5.95**

- Selection of Sandwiches & Tea or Coffee

BUFFET 2 **£7.95**

- Homemade Soup & Selection of Sandwiches

BUFFET 3 **£7.95**

(Selection of Sandwiches & choose 2 options from below)

- Cocktail Sausages with Honey & Mustard Glaze
- Sea Salt and Black Pepper Crusted Sausage Rolls
- Breaded Garlic Mushrooms
- Chicken Goujons

BUFFET 4 **£8.50**

(Selection of Sandwiches & choose 3 options from below)

- Homemade Vol Au Vonts
- Sea Salt and Black Pepper Crusted Sausage Rolls
- Chicken Goujons & Chips
- Breaded Garlic Mushrooms
- Mini Beef Burger with Cheese
- Mini Fish N Chips, Lemon Mayo

Finger buffet menus are inclusive of Tea or Coffee

Hot Fork Buffet

(Minimum Numbers 25)

Choice of two main courses only, served with chips & salad £11.50 with tea or coffee £12.50

- Pork or Beef Stroganoff with Rice
- Beef or Chicken Curry with Rice
- Salmon & Broccoli Bake
- Salted Chilli Chicken with Sweet Chilli Sauce, Peppers, Vegetables and Boiled Rice
- Chicken in White Wine & Mushroom Sauce with Rice
- Steak & Guinness Casserole with Vegetables and Champ
- Roast Chicken with Vegetables and Champ
- Braised Beef & Guinness Pie
- Full selection of sweets available
(additional cost per person £4.95)



Banqueting Selector Menus

Soups

£3.95

- Silverbirch Hearty Vegetable Soup
- A Broth of Irish Potato & Leek Soup
- Spiced Tomato & Basil Soup
- Vegetable Soup, Vegetarian & Gluten Free

£4.25

- Veloute of Wild Mushroom & Tarragon, Chunky Crouton Soup
- Cream of Carrot & Ginger Soup, Coriander Crouton
- Creamy, Celery Leek & Bacon Soup
- White Onion & Rosemary Soup, Chunky Crouton

£5.75

- Curried Parsnip Soup, Scented with Coconut
- Pulled Ham Hock Minestrone Soup, Parmesan Crouton
- A Broth of Sweet Potato & Spring Onion Soup with Poached Smoked Haddock Arancini
- Ulster Smoked Bacon & Celeriac, Spring Onion Soup

Starters

£4.95

- Smoked Chicken & Bacon with a blend of our House Dressing, Baby Gem Lettuce & Soda Bread Croutons
- Prawn Cocktail Salad, Homemade Wheaten Bread, Tomato, Brandied Marie Rose Sauce
- Terrine of Melon, Mint and Citrus Salad, Sorbet
- Brie Wedge, Breaded Garlic Mushroom, Leaves, Cranberry Jelly

£5.50

- Fivemiletown Goats Cheese and Pickled Beetroot Salad, Toasted Walnuts and Balsamic Vinaigrette
- Salad of Parma Ham, Figs and Beetroot, Ricotta
- Tartlet of Brie and Redcurrant, Salad of Micro Leaves
- Confit of Duck Spring Roll, Asian Salad, Hoisin Sauce
- Crispy Chilli Chicken, Leaves, Spring Onion, Thai Dressing

£6.25

- Tartlet of Fivemiletown Goats Cheese and Sundried Tomato, Beetroot and Pea Shoots
- Confit of Duck Leg, Champ Potato Cake, Red Currant Jus
- Potted Ham Hock with Piccalilli and Sour Dough Bread
- Smoked Salmon & Crab Parcel Chilli and Lime Salsa and Rocket Salad



Banqueting Selector Menus

Mains

£15.90

- Traditional Roast Topside, 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

£17.50

- Irish Salmon, Potato Rosti, Champagne and Asparagus Veloute
- Supreme of Chicken, Sage Butter, Carrot Puree, Thyme Jus
- Leg of Irish Lamb, Tomato, Cumin and Rosemary Jus
- Roast Stuffed Fillet of Pork, Five Spice Sweet Potato Puree, Star Anise Jus

£22.50

- Slow Roast Sirloin of Irish Beef Mushroom, Baby Onion & Peppercorn Cream
- Fillet of Hake, Pea, Broad Bean and Chive Veloute
- Breast of Duck, Braised Red Cabbage Bubble and Squeak, Plum Jus
- Roast Stuffed Chicken, Potato Puree, Celeriac, Bourguignon Garnish
- Leg of Irish Lamb, Roasted Root Vegetables, Fondant Potato, Braising Liquor

Vegetable Selector *(Choice of 2 vegetables and potatoes)* £15.90

Vegetables

- Honey Glazed Carrots
- Crushed Carrot & Parsnips
- Cauliflower Florets with Cheese Gratin ***
- Buttered Broccoli and Toasted Nuts
- Roasted Root Vegetables
- Cumin Honey Roasted Parsnips
- The Silverbirch chefs choice of seasonal vegetables *(Chef's Selection of Seasonal Vegetables)*
- Buttered French Beans

Potatoes

- Creamed Potato
- Herb Roasted Potato
- Traditional Champ
- Confit New Potatoes with Rosemary, Thyme and Sea Salt
- Baby Boiled Potatoes
- Colecannon
- Dauphinoise Potatoes *(Sliced Potato Cooked in Cream with a Hint of Garlic and Nutmeg)****

*(*** £1 supplement)*



Banqueting Selector Menus

Vegetarian & Vegan

- Tartlet of Goats Cheese, Wood Roasted Red Pepper
- Mozzarella Stuffed Saffron Arancini (*Risotto Balls*) Spiced Tomato Fondue
- Smoked Aubergine, Potato and Halloumi Bake, Curried Puy Lentils, Crème Fraiche
- Irish Brie Beignet, Creamed Savoy, Cranberry Compote
- Penne Pasta Genoise, Fine Beans, Potato, Black Olive, Parmesan, Rocket
- Spinach & Ricotta Tortellini, Chilli Ragu, Fresh Herbs
- Stir Fried Noodles, Mushrooms, Tofu, Chilli, Soy and Sesame
- Artichoke, Tarragon, Sundried Tomato and Kale Risotto
- Mixed Bean and Vegetable Curry, Basmati Rice

Sweets

£4.95

- Apple and Cinnamon Crumble, Vanilla Anglaise and Ice Cream
- Strawberry, Passionfruit and White Chocolate Pavlova
- Chocolate Profiteroles, Chocolate Sauce
- Raspberry Cheesecake
- Fresh Fruit Salad
- Assiette of Sweets (*Chefs Choice*)

£5.25

- Raspberry Meringue Roulade
- Baileys and Raspberry Cheese Cake
- Triple Chocolate Brownie, Mint Ice Cream
- Glazed Lemon Tart & Passion Fruit, Sorbet
- Chocolate Profiteroles, Chocolate Sauce
- Assiette of Sweets (*Chefs Choice*)

£6.50

- Panna Cotta, Madagascan Vanilla, Raspberry
- Banoffee Pie, Caramel Cream, Toffee Ice Cream
- Lemon and Mascarpone Cheesecake, Butterscotch Sauce
- Bitter Chocolate Tart, Ice Cream and Orange Sauce
- Assiette of Sweets (*Chefs Choice*)

