

## Arrival Reception /After Dinner Drinks

### Drinks

Prosecco/Nosecco

Champagne

Beer Bucket Bottled Beer - Coors Light, Corona, Heineken, Rockshore or Magners (please select **TWO**)

Cocktails - Mojito, Pink Lady, Bramble, Whiskey Sour or Pimms (please select **TWO**)

### Canapes *Please select **THREE** £9.95pp*

Mini Thai Fish Cakes | Mini Blini, Smoked Salmon, Crème Fraiche | Mini Quiche

Feta Cheese wrapped in Parma Ham | Bruschetta | Mini Yorkshire Puddings, Rare Beef & Horseradish

## Wedding Dinner Drinks Menu

House Wine

Shloer

Round of Drinks

## Vegetarian Menu

### Starter

Panache of Melon

Selection of Sorbets

Soup

### Main Course

Mushroom & Asparagus Risotto

Vegetable Stirfry

Nut Curry

### Dessert

Chocolate Torte, Vegan Ice Cream

Bakewell Tart



# Wedding Menu Selector

## **Vegetables** *Please select TWO*

Braised Red Cabbage  
Sugar Snap Peas  
Broccoli Hollandaise  
French Beans (buttered or almondine)  
Cauliflower (with or without cheese sauce)  
Baton Carrots (with orange zest)  
Peas a la Français (lardons of bacon and baby onions)  
Honey roasted mélange of Vegetables: carrot, parsnip, sugar snap peas (treated as a choice of 2)

## **Potatoes** *Please select TWO*

**Rôtis** – roasted until crisp and golden  
**Baby Boiled** – scrubbed skins, dressed with butter and chopped parsley  
**Creamed** – mashed, creamed with butter, seasoned and garnished  
**Champ** – mashed, creamed with butter, flavoured with chopped scallions  
**Persilées** – peeled, boiled and dressed with melted butter, sprinkled with parsley  
**Lyonnaise** – sliced, fried and topped with sliced fried onions and herb garnish  
**Sautéed** – sliced and fried, topped with a sprinkling of herbs  
**Dauphinoise** – rubbed lightly with garlic, baked, toasted grated cheese

## **Selection of Carvery Joints** *Please select THREE*

**Roast Sirloin of Beef**, with chasseur sauce  
**Breast of Chicken**, wrapped in bacon, wild mushroom cream sauce  
**Roast Leg of Ulster Lamb**, with sweet mint jelly  
**Roast Crown of Turkey**, cranberry and port sauce  
**Baked Salmon**, with sweet pepper and crabmeat sauce  
**Baked Fermanagh Gammon**, with honey and mustard glaze, studded with cloves  
**Roast Leg of Pork**, sweetened homemade apple sauce

## Evening Reception

*Please select TWO*

Freshly battered Cod Goujons | Chicken Bites in light batter | Cocktail Sausages | Mini Bacon Baps, served with a selection of sauces  
Mini Beef Burgers served with smoked applewood cheese, Erin Grove Red Onion Relish  
Mini Hot Dogs (selection of sausages) served with choice of Erin Grove Red Onion Relish, Mustard or Taco sauce|

