



VEGETARIAN / VEGAN OPTIONS

All health and dietary requirements including gluten intolerance can be fully catered for

Starters

Fresh Sweet Gala Melon
Fresh Rocket Salad, Champagne Syrup

Wild Mushroom Risotto
Fine Herbs, Fresh Soya Parmesan Cheese

Salad of Sun Blushed Tomatoes
Soya Curd Cheese, Pesto Dressing

Main Courses

Vegetarian Mixed Grill
Wild Mushroom Risotto, Seasonal Vegetables, Ponte Neuf Potatoes, Wilted Spinach,

Tempura of Tofu
Roast Honey Carrot & Cumin Risotto Parsnip Fritters

Timbale of Roast Vegetables & Cous Cous
Toasted Pine Nuts & Pickled Ginger

Palate Refresher

Made with ice and your choice of flavour below

Poitín & Lime
Orange & Tequila
Gin & Tonic
Cranberry & Orange
Pink Grapefruit
Lemon & Basil
Blackcurrant

£3.50

Canapé Selection

Choose 2 items for £5.50 | Choose 3 items for £8.00
Choose 4 items for £10.00

Mini Prawn Cocktail with Fresh Chives & Lemon
Fresh Smoked Local Chicken with Pickled Ginger & Sesame
Polenta Tomato, Chilli & Fresh Lime Salsa Cake (v)
Pork & Cheese Pinwheel
Mini Cheeseburgers
Duck & Vegetable Spring Roll
Baby Potato with a Red Onion & Potato Salad (v)
Pencil Asparagus wrapped with Cured Ham
Boile Goats Cheese, Crispy Fine Herb Crumb (v)
Roast Beef, Horseradish & Spinach Ciabbatini
Smoked Salmon & Chive Mousse, Savoury Crispy Tart

Wedding Menus

Starters

Cured Irish Bacon & Pickled Beetroot Salad
Mixed Leaves

Fresh Local Irish Smoked Salmon
Mustard Grain Cream, Crispy Capers

Warm Fermanagh Chicken & Leek Puff Pastry Case
Julienne of Vegetable - Chive Cream Sauce

Traditional Niçoise Salad
Tomatoes, Anchovies, Black Olives, Capers, Green Beans, Tuna & Baby Quails Eggs

Warm Fivemiletown Goats Cheese
Red Onion Marmalade Tart, Toasted Pine Nuts, Basil Pesto Dressing (v)

Fresh Sweet Gala Melon & Cured Irish Ham
Fresh Rocket Salad & Champagne Syrup

Smoked Chicken Salad
Baby Gem Lettuce, Smoked Bacon, Caesar Dressing, Parmesan Shavings

Confit of Duck
Red Onion Marmalade Tart, Coriander Lemon Grass, Chilli Dressing (served warm)



Soups

Cream of Vegetable
Roast Red Bell Pepper & Tomato
Courgette & Thyme
Cream of Wild Mushroom
Carrot & Orange
Black Pepper Crème Fraiche
Cream of Two Celeries
Buttery Croutons
Fresh Pea & Mint
Ham Hock
Fresh Broccoli & Star Anise
Pernod Cream
Cream of Potato & Leek

Main Courses

Pan-Fried Breast of Free Range Chicken
Traditional Irish Champ, Savoy Cabbage & Fermanagh Smoked Bacon, Tarragon Cream Sauce
Honey Glazed Silver Hill Breast of Duck
Fondant Potato, Pickled Red Cabbage, Organic Honey Jus
Roast Fillet of Ecclesgreen Pork
Potato & Chive Purée, Apple Butter, Calvados Cream
Fillet of Irish Salmon
Celeriac Purée, Lemon & Dill Sauce
Murley Mountain Roast Cannon of Lamb
Herb & Mustard Crust, Potato Gratin, Traditional Ratatouille & Shallot Jus
Roast Fillet of Sea Bass
Spaghetti of Vegetables, Saffron & Chive Sauce
Pan-Fried Sirloin of Irish Beef
Pan-Fried Fillet of Irish Beef *

*Both beef dishes come served with one of the following:
Green Peppercorn & Brandy Sauce, Roast Gravy,
Roasted Onion & Rosemary Gravy or Red Wine Jus*

All main courses are served with a selection of Vegetables, Gratin Potato and Spring Onion Mash

**£6 supplement per person.
A supplement will also apply for a choice of main course.*

Desserts

Strawberry Cheesecake
Raspberry Sorbet & Raspberry Coulis
Coco Barry Chocolate Delice
Chocolate Sauce & Vanilla Ice Cream
Fresh Fruit Pavlova
Red Berry Coulis & Vanilla Ice Cream
Classic Sticky Toffee Pudding
Toffee Sauce & Yellowman Ice Cream
White Chocolate Cheesecake
Mixed Berry Compote, Raspberry Sorbet
Traditional Lemon Tart
Lemon Sorbet, Raspberry & Rosewater Syrup
Cold Raspberry & Ginger Crème Custard Crumble
Raspberry Sorbet
Grande Selection of Miniature Desserts
Chocolate Delice, Lemon Tart, Raspberry Mousse, Honeycomb Ice Cream

Cheese Course

A selection of Artisan fine Irish Cheeses, Grapes, Chef's Homemade Chutney,
Burren Balsamic Homemade Oat Biscuits

Cheese Course is £9 per person or £50 per table of 8

Tea or Freshly Brewed Coffee | Homemade Chocolates

Wedding After Options

All packages include an evening buffet and noted below is a selection of optional upgrades:

Hot Bites - £3 per item

Tempura of Vegetables - Cajun Mayo (v) | Pork & Cheese Sausage Rolls
Duck & Vegetable Spring Roll | Baby Baked Potato with a Chive Cream Cheese (v)
Boile Goats Cheese & Vegetable Quiche, Crispy Fine Herb Crumb (v) | Cajun Chicken Goujons

Signature Afters - £5.50 per item

Mini Fish & Chip Cones | Chef Stephen's Favourite BBQ Chicken Wings Chilli & Lime Mayo
Beef Sliders with Bacon & Cheese - Crispy Fries | BBQ Pork Ribs | Spiced Chicken Skewers with a Sweet & Sour Dressing
Grilled Fermanagh Mountain Lamb Kebabs - Spiced Mango & Herb Mayo