

LA MON

HOTEL & COUNTRY CLUB



Gala Banquet Menu Selection

Starter

Dovetail of Ogen Melon | Berry Compôte

La Mon's Classic Egg Harlequin

Caesar Salad | Romaine lettuce with lardons, parmesan shavings & garlic croutons

Traditional Vegetable Broth | Freshly baked bread

Comber Potato & Leek Soup | Freshly baked bread

Roast Vine Tomato & Fresh Basil Soup | Freshly baked bread

Cream of Wild Mushroom Soup | Freshly baked bread

Butternut Squash with Cumin Roasted Pumpkin Seeds | Freshly baked bread

Cream of Broccoli & Cashel Blue Cheese | Freshly baked bread

French Onion with Blue Cheese Croutons | Freshly baked bread

Oven Roasted Red Pepper & Chorizo | Freshly baked bread

White Onion, Cider & Thyme | Freshly baked bread

Bacon & Lentil | Freshly baked bread

Main Course

Accompanied by Chef's selection of seasonal potatoes & vegetables

Sugar Baked Ham | Minted peach & port glaze

Supreme of Co. Down Free Range Chicken | Wrapped in bacon with herb stuffing, honey & thyme sauce

Escalope of Local Salmon | White wine & tarragon cream

Craigantlet Farm's Roast Loin of Pork | Apricot & walnut stuffing with a Dijon mustard sauce

Supreme of Co. Down Free Range Chicken | Herb crust, sherry & port glaze

Supreme of Co. Down Free Range Chicken | Black pudding & bacon stuffing with a creamy mushroom sauce

Woodburn's Turkey & Ham | Savoury stuffing, chipolatas & gravy

Slow Roast Daube of Beef | Red wine & star anise jus

Vegetarian, Vegan & Gluten Free Menu

Red Onion & Goats Cheese Tart | Rocket salad & beetroot glaze (v)

Roast Stuffed Pepper | Couscous & sweet chilli sauce (v, vg)

Truffle & Wild Mushroom Risotto (v, vg)

Spinach & Ricotta Tortellini (v)

Gluten free soups & sauces available on request.

(v) Vegetarian (vg) Vegan

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Gala Banquet Menu Selection

Dessert

Homemade Cheesecake | Chocolate & orange, Bailey's, strawberry, Raspberry Ruffle or Mint Aero

Individual Crisp Fruit Pavlova | Mallow centre, topped with fresh cream & panache of fruit

Pear & Butterscotch Gâteau | Warm butterscotch sauce

Luxury Individual Lemon Meringue Tartlet

Deep Filled Bramley Co. Armagh Apple Pie | Fresh cream or ice-cream

Retro Black Forest Gâteau

Raspberry Mascarpone Torte

Chocolate Torte | Fruit purée

Choux Profiteroles Filled with Vanilla Pastry Cream | Warm chocolate or butterscotch sauce

Double Belgian Chocolate Mousse | Frosted berries & fruit purée

Individual Warm Deep Filled Apple & Cinnamon Crumble | Fresh cream or ice-cream

Whatever your requirements, our team of events professionals will be delighted to assist with your enquiry. Call: +44 (0)28 9044 8631 or Email: info@lamon.co.uk

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Gala Banquet Sample Menu

Starter

Comber potato & leek soup

Freshly baked bread

Main Course

Roast supreme of Co Down chicken

Wrapped in bacon with savoury stuffing & honey & thyme sauce
Accompanied by Chef's selection of seasonal vegetables & potatoes

Dessert

Chocolate & orange cheesecake

S.D. Bell's Tea & Johnsons Coffee & After Dinner mints

(Dietary requirements available on request)

Please be aware this is a sample menu & alternative meal options can be offered on request.

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