

## ENHANCE YOUR SPECIAL DAY

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### Menu Upgrades

#### Starter

**Chicken Liver Parfait** | Mixed leaves, toasted brioche, pear & lime chutney. **£1.50 per guest**

**Goats Cheese Terrine** | Honey, basil, pine nuts, mixed leaves & chef's dressing. **£1.50 per guest**

**Chinese Style Duck** | Roasted with five spice, mixed leaves & chef's dressing. **£2.50 per guest**

**Upgrade to a Pyramid of Starters: £5 per guest**

**Upgrade to an Assiette of 3 Miniature Starters: £3 per guest**

Soup Accompanied by freshly baked breads **£1 per guest**

**Butternut Squash** with cumin roasted pumpkin seeds

**Cream of Broccoli & Cashel Blue Cheese**

**French Onion with Blue Cheese Croutons**

**Oven Roasted Red Pepper & Chorizo**

**White Onion, Cider & Thyme**

**Bacon & Lentil**

Sorbet Selection **£1 per guest**

Mango & Passion Fruit | Cassis | Strawberry & Black Pepper | Lemon | Orange | Peach Bellini

Cosmopolitan | Pina Colada | Champagne | Pimm's | Gin & Ginger Beer

Main Course Accompanied by chef's selection of seasonal potatoes & vegetables.

**Woodburn's Turkey & Ham** | Savoury stuffing, chipolatas & gravy. **£1.50 per guest**

**Slow Roast Daube of Beef** | Red wine & star anise jus. **£3 per guest**

**Rump of Mourné Lamb** | Crust of fine herbs with a port & damson sauce. **£5 per guest**

**Roast Cherry Valley Duck Breast** | Baileys & pink peppercorn cream. **£5 per guest**

**Roast Sirloin of Beef** | Served medium with chasseur sauce. **£7 per guest**

#### Dessert

**Choux Profiteroles Filled with Vanilla Pastry Cream** | Warm chocolate or butterscotch sauce. **£1.50 per guest**

**Double Belgian Chocolate Mousse** | Frosted berries & fruit purée. **£2 per guest**

**Individual Crème Brûlée Pot** | Vanilla, raspberry or lemon. **£2 per guest**

**Peach Melba** | Brandy snap basket with vanilla ice-cream & raspberry syrup. **£1 per guest**

**Iced Parfait** | Vanilla, Bailey's or Yellowman & Bushmills. **£1.50 per guest**

**Individual Warm Apple & Cinnamon Crumble** | Fresh cream or ice-cream. **£1.50 per guest**

**Assiette of 3 miniature desserts. £3 per guest**