



WEDDING MENUS

STARTERS

Soup of your choice, freshly baked bread
Parisienne of Melon, berry compote
Caesar salad, Bacon lardons, parmesan shavings & garlic croutons

[SOUPS]

Traditional Vegetable Broth
Comber Potato & Leek
Roast Vine Tomato & Fresh Basil
Cream of Wild Mushroom
Cream of Broccoli & Cashel Blue Cheese
French Onion with Blue Cheese Croutons
Oven Roasted Red Pepper & Chorizo
White Onion, Cider & Thyme
Bacon & Lentil

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MAIN COURSES

Supreme of Co. Down Chicken wrapped in bacon, savoury stuffing, honey & thyme sauce, seasonal vegetables & potatoes
Co. Down Turkey & Ham, savoury stuffing, chipolatas & gravy, seasonal vegetables & potatoes
Slow Roasted Daube of Beef, Red Wine Jus, seasonal vegetables & potatoes
Sugar Baked Ham, Minted Peach & Port Glaze
Escalope of Local Salmon, White Wine & Tarragon Cream
Craigantlet Farm's Roast Loin of Pork, Apricot & Walnut stuffing, Dijon Mustard sauce
Roast Stuffed Pepper with Couscous & Sweet Chilli Sauce (V, Vg)

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DESSERTS

Individual Crisp Fruit Pavlova, mallow centre topped with fresh cream & a panache of fruit
Cheesecake of choice: Chocolate & Orange / Strawberry / Mint Aero / Baileys
Trio of Miniature Desserts
Chocolate & Orange Torte (V, Vg)
Choux Profiteroles Filled with Vanilla Pastry Cream, Warm Chocolate Sauce
Double Belgian Chocolate Mousse, Frosted Berries & Fruit Purée
Individual Warm Deep Filled Apple & Cinnamon Crumble, Fresh Cream or Ice-Cream
Pear & Butterscotch Gâteau, Warm Butterscotch Sauce
Luxury Individual Lemon Meringue Tartlet

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TEA, COFFEE & AFTER DINNER MINTS