

# WEDDING MENUS

## STARTERS

Soup of your choice, freshly baked bread  
Parisenne 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