

WEDDING PACKAGE MENUS

The below menus are available for the Classic, Premier, Crystal & Midweek Packages:

Starter

Dovetail of Ogen Melon | Berry Compôte

La Mon's Classic Egg Harlequin

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

Soup Accompanied by freshly baked breads

Traditional Vegetable Broth | Comber Potato & Leek | Roast Vine Tomato & Fresh Basil | Cream of Wild Mushroom

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

Craigtlet 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

Vegetarian, Vegan & Gluten Free Menu

Red onion & goats cheese tart with rocket salad & beetroot glaze (v)

Roast stuffed pepper with couscous & sweet chilli sauce (v, vg)

Truffle & wild mushroom risotto (v, vg)

Spinach & ricotta tortellini (v)

Gluten free soups & sauces available

(v) Vegetarian **(vg)** Vegan

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