

Wedding Menu

Canapé Selection

Choose 2 items for £5.50 | Choose 3 items for £8.00 | Choose 4 items for £10.00

Mini Prawn Cocktail with Fresh Chives & Lemon

Fresh Smoked Local Chicken with Pickled Ginger & Sesame

Polenta Tomato, Chilli & Fresh Lime Salsa Cake (v)

Pork & Cheese Pinwheel

Mini Cheese Burgers

Duck & Vegetable Spring Roll

Baby Potato with a Red Onion & Potato Salad (v)

Pencil Asparagus wrapped with Cured Ham

Boile Goats Cheese, Crispy Fine Herb Crumb (v)

Roast Beef, Horseradish & Spinach Ciabbatini

Smoked Salmon & Chive Mousse, Savoury Crispy Tart

Chef's Signature Tasters

£5.00 each

Tempura of Carlingford Oysters, Red Pickled Cabbage, Lime Segment

Keenan's Smoked Salmon, Riesling Jelly

Ham Hock & Irish Stout Fritter, Deep Fried Capers

Fivemiletown Goats Cheese, Yellowman Crumb

Pat O Doherty's Black Pudding Bon Bon

Fermanagh Chicken Bon Bon, Pickled Ginger & Spring Onions

Irish Boxy Pancake, Apple Butter - Spring Onions

Can be served with Smoked Toomebridge Eel



Starters

Cured Irish Bacon & Pickled Beetroot Salad
Mixed Leaves

Fresh Local Irish Smoked Salmon
Mustard Grain Cream, Crispy Capers

Warm Fermanagh Chicken & Leek Puff Pastry Case
Julienne Of Vegetable - Chive Cream Sauce

Traditional Niçoise Salad
*Tomatoes, Anchovies, Black Olives, Capers, Green Beans,
Tuna & Baby Quails Eggs*

Warm Fivemiletown Goats Cheese
*Red Onion Marmalade Tart, Toasted Pine Nuts,
Basil Pesto Dressing (v)*

Fresh Sweet Gala Melon & Cured Irish Ham
Fresh Rocket Salad & Champagne Syrup

Smoked Chicken Salad
*Baby Gem Lettuce, Smoked Bacon, Caesar Dressing,
Parmesan Shavings*

Confit of Duck
*Red Onion Marmalade Tart, Coriander Lemon Grass,
Chilli Dressing (served warm)*

Cold Thai Crab Gateau
*Pickled Beetroot, Spiced Couscous, Lemongrass, Coriander
Pickled Ginger & Thai Dressing **

**£4.00 supplement per person*



Soups

Cream of Vegetable
Roast Red Bell Pepper & Tomato

Courgette & Thyme
Cream of Wild Mushroom

Carrot & Orange
Black Pepper Crème Fraiche

Cream of Two Celeries
Buttery Croutons

Fresh Pea & Mint
Ham Hock

Fresh Broccoli & Star Anise
Pernod Cream

Cream of Potato & Leek

OR

Water Ice

Poitín & Lime

Orange & Tequila

Gin & Tonic

Cranberry & Orange

Pink Grapefruit

Lemon

Blackcurrant



Main Courses

Pan-Fried Breast of Free Range Chicken
Traditional Irish Champ, Savoy Cabbage & Fermanagh Smoked Bacon, Tarragon Cream Sauce

Honey Glazed Silver Hill Breast of Duck
Fondant Potato, Pickled Red Cabbage, Organic Honey Jus

Roast Fillet of Pork
Potato & Chive Purée, Apple Butter, Calvados Cream

Fillet of Irish Glenarm Salmon
Celeriac Purée, Lemon & Dill Sauce

Roast Cannon of Lamb
Herb & Mustard Crust, Rosemary Scented Fondant Potato, Traditional Ratatouille & Shallot Jus

Roast Fillet of Sea Bass
Traditional Potato Boxty, Spaghetti of Vegetables, Saffron & Chive Sauce

Fillet of Turbot*
Chateau Potatoes, Spinach Mousse, Chive & Mustard Grain Sauce

Pan-Fried Sirloin of Irish Beef

Pan-Fried Fillet of Irish Beef*

*Both beef dishes come served with one of the following:
Green Peppercorn & Brandy Sauce, Roast Gravy,
Roasted Onion & Rosemary Gravy or Red Wine Jus*

*All main courses are served with a selection of
Vegetables, Gratin Potato and Spring Onion Mash*

**£6 supplement per person
Supplement applies for a choice of main course*

Desserts

Strawberry Cheesecake
Raspberry Sorbet & Raspberry Coulis

Coco Barry Chocolate Delice
Chocolate Sauce & Vanilla Ice Cream

Fresh Fruit Pavlova
Red Berry Coulis & Vanilla Ice Cream

Steamed Sponge Pudding
Toffee Sauce & Yellowman Ice Cream

Baked Irish Mead Cheesecake
Mixed Berry Compote

Traditional Lemon Tart
Lemon Sorbet, Raspberry & Rosewater Syrup

Cold Raspberry & Ginger Crème Custard Crumble
Raspberry Sorbet

Grande Selection of Miniature Desserts
*Chocolate Delice, Lemon Tart, Raspberry Mousse,
Honeycomb Ice Cream*

Cheese Course

A selection of Artisan fine Irish Cheeses,
Grapes, Chef's Homemade Chutney,
Ditty's Homemade Oat Biscuits

Cheese Course is £9 per person or £50 per table of 8

**Tea or Freshly Brewed Coffee
Homemade Chocolates**



VEGETARIAN / VEGAN OPTIONS

Starters

Fresh Sweet Gala Melon

Fresh Rocket Salad, Champagne Syrup

Wild Mushroom Risotto

Fine Herbs, Fresh Soya Parmesan Cheese

Salad of Sun Blushed Tomatoes

Soya Curd Cheese, Pesto Dressing

Main Courses

Vegetarian Mixed Grill

Wild Mushroom Risotto, Seasonal Vegetables,

Ponte Neuf Potatoes, Wilted Spinach,

Tempura of Tofu

Roast Honey Carrot & Cumin Risotto

Parsnip Fritters

Timbale of Roast Vegetables & Cous Cous

Toasted Pine Nuts & Pickled Ginger



WEDDING AFTER OPTIONS

All packages include an evening buffet and noted below is a selection of optional upgrades:

Hot Bites

£3 per item

Tempura of Vegetables – Cajun Mayo(v)

Pork & Cheese Sausage Rolls

Duck & Vegetable Spring Roll

Baby Baked Potato with a Chive Cream Cheese (v)

Boile Goats Cheese & Vegetable Quiche, Crispy Fine
Herb Crumb (v)

Cajun Chicken Goujons

Chef's Signature Afters

£5.50 per item

Mini Fish & Chip Cones

Noel's Favourite Chicken Lickin Wings

Chilli & Lime Mayo

Beef Sliders with Bacon & Cheese – Crispy Fries

BBQ Pork Ribs

Chicken Tandoori Skewers with a Sticky BBQ Sauce

Grilled Fermanagh Mountain Lamb Kebabs

Spiced Mango & Herb Mayo

