

# wedding menu

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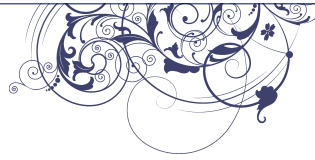


To assist you with the selection of your preferred choice menu, we have marked the relevant wedding package starters, soups, mains and desserts with a ♥. Of course, you have the option to select alternative dishes which are not marked with a ♥ in which case a supplement would apply.



CLANDEBOYE LODGE

# the menu



## Pre-dinner

Brie and pancetta, cured salmon, chicken liver parfait and tapenade canapés **£2.50 each**

Home baked breads, black olives, basil, chilli & balsamic oils, hummus **£2.00**

Salt and sesame pretzels **£1.75**

## Our starters

Tiger prawns with minted cucumber on a rocket salad with Marie Rose dressing♥

Chicken liver parfait with red onion marmalade and toasted brioche♥

Classic Caesar salad with peppered croutons, parmesan shavings and white anchovy dressing♥

Salad of galia and water melon, kiwi sorbet and fresh mint syrup♥

Tian of smoked salmon and crayfish tails with dill potato salad

Smoked chicken and pancetta salad with baby gem, avocado, cherry tomatoes and balsamic vinaigrette

Carpaccio of rare roasted Craigantlet Hills fillet of beef with wholegrain mustard dressing

Watermelon spiced with black pepper and a pineapple and strawberry salad, with lime and raspberry drizzle

## Our hot starters

Filo tartlet with cherry vine tomatoes, red onions and buffalo mozzarella, basil pesto and balsamic vinaigrette♥

Smoked haddock fish cake, baby watercress salad and horseradish cream

Steamed baby asparagus with Parma ham, cracked black pepper, olive oil and parmesan shavings

Oven baked goats cheese on toasted wheaten, with honey soured beetroot and baby leaf salad

## Our soups

Vegetable broth with barley and lentils♥

Leek and potato with soda farl croutons♥

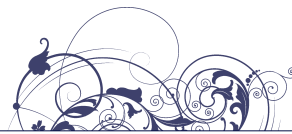
Thai carrot with coriander and lemongrass

Fennel and cannellini bean with chorizo

All inclusive of homemade breads

## Our sorbets

Lemon and lime, kiwi, champagne, gin & tonic or vodka & cranberry



# the mains

Lightly smoked salmon fillet with chive beurre blanc♥

Supreme of chicken with a wild mushroom Chardonnay sauce♥

Roast local farm-raised turkey and Ballymoney ham with onion and fresh sage stuffing, traditional gravy♥

Slow braised shoulder of lamb served with an aromatic fresh rosemary and garlic jus

Pork shoulder with a cranberry and apple stuffing, wrapped in smoked prosciutto, served with its own jus

Cajun crusted cod steak with tomato salsa and cous cous

Grilled sea bass with fennel, orange, grapefruit and chilli salad

Thai marinated monkfish, timbak rice, wok fried greens and light curry cream

Oven roasted breast of chicken, stuffed with sun blushed tomato and brie, with a garlic and basil cream sauce

Daube of beef with roasted root vegetables and sweet potato mash, bacon and pearl onion jus

Roasted sirloin of beef with Yorkshire pudding and red wine bordelaise sauce

Dry aged sirloin of beef with a pink peppercorn and shiitake mushroom reduction

Rack of spring lamb with a honey and thyme jus (in season/market price)

## Our vegetarian options

Roasted vegetables and feta cheese tartlet, with pea shoots and cherry tomatoes♥

Samosa of plum and ginger roasted vegetables, sweet potato puree, baby leaves and hoi sin glaze♥

Fresh tagliatelle pasta with sun blushed tomato and garlic cream, toasted pine nuts, parmesan and rocket♥

Balsamic roasted red onion, artichoke, asparagus and brie tartlet

Basmati rice with wok fried vegetables and asian spices, topped with coriander

## Our vegetables and potatoes

Panache of fresh, seasonal North Down vegetables, roast and mashed potatoes♥

Baby boiled potatoes with clarified butter and fresh mint♥

Roast potatoes with black pepper and Malden sea salt♥

Mashed potatoes with butter and milk♥

Champ with fresh scallions♥

Sage and parsley roasted root vegetables

Chantenay carrots, long stem broccoli and sugar snaps with white wine butter

Oven roasted potato wedges

Dauphinoise potatoes, cooked in a cream and garlic sauce

### Our cold desserts

Black forest gateau with marinated morello cherries♥

Individual hand made cheesecake on a crunchy shortbread biscuit base♥

Individual home made pavlova with strawberries, kiwi and star fruit♥

Traditional tiramisu with layers of Marsala flavoured mascarpone cream and espresso syrup♥

Chantilly cream filled profiteroles on a rich chocolate mousse with Valrhona chocolate sauce

Panacotta with minted blue berry compote

Lemon posset with home made coconut sugar biscuits

Sherry trifle with Victoria sponge, sherry, chunky fruit and creamy custard, topped with whipped cream

Grand dessert with tiramisu, wild strawberry and cointreau cheesecake, black forest gateau and sorbet

Deluxe chocolate dessert with brownie, Valrhona chocolate mousse, vanilla bean ice cream and chocolate coated strawberry♥

Summer dessert with fresh berry pudding, lemon posset, honeycomb and crushed orange ice-cream, chocolate coated strawberry♥

### Our hot desserts

Armagh apple shortcrust crumble with Jersey milk ice cream♥

Upside down caramelised apple and Calvados tart tatin with crème fraiche

Melt in the middle chocolate fondant, with clotted cream

### Our cheeseboard per table

Irish farmhouse cheeses, fig chutney, seedless black grapes and celery sticks

### Our petits fours

Bushmills truffle, caramel fudge, raspberry ruffle or roast mango tatin

### Coffee and tea

Freshly ground coffee, tea and infusions♥

### Bite sized snacks

Fresh oven baked chicken goujons, tiger tail prawns in filo pastry, sausage rolls and mini pizzas♥ **£2.25 each**

French style rich short crust quiche Lorraine, flaky pastry cases with chicken and basil veloute, or smoked salmon bagels with cream cheese **£3.25 each**

Fish and chips in a cone or premium beef burgers in a bap **£4.50 each**

Deluxe sandwiches with a choice of four classic fillings: BLT, smoked ham and mustard, prawn mayonnaise, egg and watercress **£3.50 per person**

Additional sandwiches and bite size snacks can be selected for those guests joining the evening reception.

