

events

Menus

Signature Menus

Starters

- Sweet potato, chilli and coconut soup with prawn crackers
- Cream of courgette and Cashel blue soup with thyme buttered croutons
- Charentais melon, Prosciutto ham and figs with balsamic syrup
- Rocket salad with tiger tail prawns, fresh mango and an olive and lemon dressing
- Wholemeal toasted croutons with smoked salmon, salmon mousse and carpaccio of beef with a julienne of vegetables
- Warm filo tart with sweet roasted cherry plum tomatoes, balsamic marinated red onions and shredded buffalo Mozzarella accompanied with fresh basil pesto
- Roulade of cold roast chicken wrapped in Prosciutto, stuffed with sage, mushrooms and sundried tomatoes on a Chinese potato salad
- Spiced shredded confit of duck terrine with fresh raspberries, lambs lettuce and sherry vinegar syrup



Main Courses

- Grilled escalope of salmon with asparagus tips and chervil cream sauce
- Seared fillet of chicken with a mushroom and white wine reduction, garnished with crisp leeks
- Honey glazed confit of duck with Puy lentils, pancetta and Madeira jus
- Fillet of pork with a reduction of shallots, oyster mushrooms, Cognac and paprika double cream
- Charred grilled loin of lamb with mint dumplings and redcurrant and mint jus
- Roast sirloin of Irish beef, caramelised onions, smoked bacon lardoons and a red wine glaze
- Irish beef fillet with Shitake mushrooms, green peppercorn jus and a garnish of game chips

Potatoes

Rosemary roast / baby boiled with rock salt / caramelised champ with scallions and butter / garlic parmentier / lyonnaise / croquette

Vegetables

Panache of market vegetables / glazed peas and baby carrots / cauliflower mornay / sugar snap peas / broccoli florets / Kenyan green beans

Desserts

- Summer pudding tartlet with a quenelle of crème fraîche
- Drambuie bavarois with blood orange coulis and sugar dried star fruit
- Individual apple and rhubarb crumble with vanilla bean ice cream
- Rainbow chocolate tulips with a white chocolate and gingerbread mousse
- Apricot and passion fruit mousse with Malibu and basil consommé
- Rich dark chocolate pots accompanied with Polenta and orange cookies
- Baileys individual cheesecake with a milk chocolate sauce
- Freshly ground coffee, tea and infusions.
- Mints
- Petits Fours
- Fudge

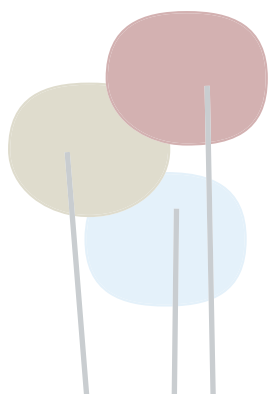
Selections are limited to one per course

A supplement applies for a choice of 2 options for each course (max 100 guests), pre-order required 48-hours before event.

Clandeboyne Lodge
10 Estate Road
Clandeboyne, Bangor
Co. Down
BT19 1UR

Northern Ireland
Tel. + 44 (0) 2891 852500
Fax: + 44 (0) 2891 852772

CLANDEBOYNE LODGE
HOTEL BANQUETING CONFERENCES



events

Menus

2 Course Fork Buffet (Min 20 guests)

- * Treasures of the sea. Prawns, mussels, whiting and monkfish tails bound with onion bell peppers and a la king sauce
- * Thai chicken red curry and prawn crackers
- * Braised beef and Guinness casserole with button onions, root vegetables and chestnut mushrooms
- * Clandeboye lamb hotpot, tender pieces of lamb braised with leeks, carrot and shallot topped with sliced potato and glazed with Fivemile mature cheddar
- * Marinated chicken tossed with penne riggate pasta charred vegetables and basil pesto
- * Fresh water salmon rubbed with a Californian lemon and black pepper spice, accompanied by pasta rigatoni, seared courgettes, fresh chopped soft herbs and olive oil

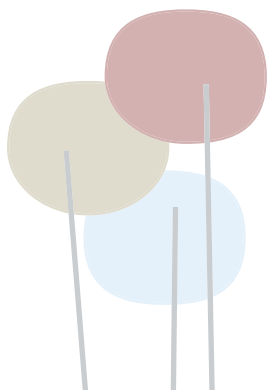


Your choice of any two of the above dishes, served with a choice of any two side orders from:

- * Basmati Rice
- * Midd Potatoes
- * Garlic Parmentier
- * Panache of Vegetables
- * Caesar salad or Greek salad

Your choice of one dessert from the banqueting signature menus

Fair Trade coffee or infusions



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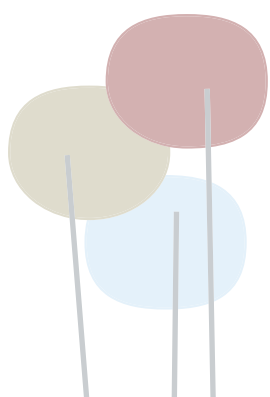
CLANDEBOYE LODGE
HOTEL BANQUETING CONFERENCES

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Wine List

WHITES

Wine	Varietal	Country	Price
Kingston Wildlife	Chardonnay	Australia	£14.95
Piesporter Michelsberg	Riesling Mueller Thurgau	Germany	£14.95
Vega Del Castillo	Blanco Navarre	Spain	£15.95
Don Miguel Gewurtztraminer	Reisling		£16.95
Delicato	Chardonnay	U.S.A.	£16.95
Santa Digna	Sauvignon Blanc	Chile	£16.95
Michel Laroche	Viognier	France	£17.50
Mills Reef	Sauvignon Blanc	New Zealand	£18.50
Santa Rita Medalla Real	Chardonnay	Chile	£19.50
Katnook Founders Block	Chardonnay	New Zealand	£19.50
Martin Codax	Albariño	Spain	£19.50
Clay Station	Viognier	U.S.A.	£20.50
Laroche Chablis	Chardonnay	France	£20.50
Collavini	Pinot Grigio	Italy	£21.50
Hunter's	Riesling	New Zealand	£21.50
Hunter's	Sauvignon Blanc	New Zealand	£22.50



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Wine List

REDS

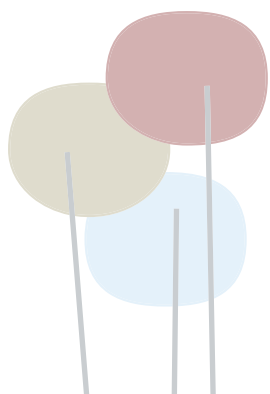
Wine	Varietal	Country	Price
Kingston Wildlife	Merlot	Australia	£14.95
Vega Del Castillo	Tempranillo	Spain	£15.95
Graham Beck Railroad Red		South Africa	£16.50
Delicato	Shiraz	U.S.A.	£16.50
Santa Digna	Cabernet Sauvignon	Chile	£17.50
Santa Rita Reserve	Merlot	Chile	£17.50
Chateau Lagrange	Merlot	France	£18.50
Miguel Calatayud Vegaval Plata G.R.	Tempranillo	Spain	£18.50
Katnook Founders Block	Shiraz	New Zealand	£19.50
Domaine Faiveley Givry Champ Lalot	Pinot Noir	France	£20.50
Annie's Lane	Cabernet-Merlot	Australia	£20.50
Bodegas Breton	Lorinon	Spain	£21.50
Laroche-Cordeche Piedra Feliz	Pinot Noir	Chile	£22.50
Tenuta Dell Ornellaia le Volte	Cabernet Merlot Sangiovese	Italy	£22.50
Katnook Estate	Shiraz	Australia	£23.50

ROSÉ

Wine	Varietal	Country	Price
Santa Digna Rose	Cabernet Sauvignon Rose	Chile	£15.95

SPARKLING AND CHAMPAGNE

Wine	Varietal	Country	Price
Segura Viudas Brut Reserva	Xarello Parellada Ma	Spain	£20.50
Jacquesson Brut Reserve	Pinot Noir Chardonnay	France	£42.50
Laurent Perrier N.V. Brut Champagne	Pinot Noir-Meunier Chardonnay	France	£49.50



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