



## **Banqueting Dinner Selector**

### **Starters**

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|--|-------|
| <b>Glenarm smoked salmon</b>   | £8.00 |
| <i>Served with Caper, red onion and tomato salsa, baby rocket salad and Patton's wheaten bread.</i>                |       |
| <i>(Allergen 3/6)</i>  |       |
| <b>Crown of melon</b>  | £7.00 |
| <i>With seasonal berry and cassis sorbet.</i>  |       |
| <b>Fivemiletown goat's cheese, sun-blushed tomato and tartlet</b>  | £7.50 |
| <i>With a red onion, roast beetroot and balsamic dressed rocket salad.</i>   |       |
| <i>(Allergen 6/7)</i>  |       |
| <b>Portavogie prawn and crab cocktail</b>  | £8.00 |
| <i>Served with Marie Rose dressing and a crisp lettuce, tomato and cucumber salad with Patton's wheaten bread.</i> |       |
| <i>(Allergen 1/6/9/11/13)</i>  |       |
| <b>Classic Caesar salad</b>  | £7.50 |
| <i>With crisp gem lettuce, croutons, aged parmesan and Caesar dressing.</i>  |       |
| <i>(Allergen 3/6/7/11/13)</i>  |       |
| <b>Course country style venison terrine</b>  | £7.00 |
| <i>Served with an orange hazelnut salad, pear jelly and brioche.</i>   |       |
| <i>(Allergen 5/6/7/11/12/13)</i>   |       |
| <b>Chicken liver parfait</b>   | £7.50 |
| <i>Served with a red onion apple chutney and barnbrack.</i>  |       |
| <i>(Allergen 6/7/9/11)</i>   |       |

## **Soups**

£4.50

### **Cream of mushroom & truffle oil**

(Allergen 6/7/12)

### **Roast pepper, tomato & basil**

(Allergen 6/7/12)

### **Cream of potato & leek**

(Allergen 7/12)

### **French onion served with a parmesan croute**

(Allergen 6/7/12)

### **Parsnip, ginger & curry oil**

(Allergen 6/7/12)

### **Carrot & coriander**

(Allergen 6/7/12)

### **Red lentil and smoked bacon**

(Allergen 6/7/12)

All soups are served with freshly baked crusty rolls

## **Sorbet**

£4.00

**Lemon**

**Champagne**

**Tropical fruit**

**Raspberry**

**Blackcurrant**

## Main courses

**Traditional Antrim turkey & ham** £17.00

*Served with creamed potatoes, sage and onion stuffing, chipolata sausage, market vegetables and cranberry gravy.*

(Allergen 6/7/9/12)

**Slow cooked crispy pork belly** £17.50

*Served with champ potatoes, braised carrots, roast celeriac, calvados and thyme jus.*

(Allergen 6/7/9/12)

**Smoked cured centre loin pork chop** £17.50

*Served with garlic thyme potatoes, butternut squash, kale and Irish cider sauce.*

(Allergen 6/7/9/12)

**Oven roast chicken supreme** £16.00

*Served with creamed potatoes, market vegetables and roasting juices.*

(Allergen 6/7/9/12)

**Pan roasted chicken supreme** £17.00

*Served with potato fondant, parsnip chips, cabbage & cured bacon and thyme jus.*

(Allergen 6/7/9/12)

**Fillet of Glenarm salmon** £18.00

*Served with crushed Comber potatoes, buttered greens, creamed leek and tarragon.*

(Allergen 3/6/7/9/12)

**Pan-fried County Down hake fillet** £19.00

*Served with parmesan mash, pancetta and wild mushroom jus.*

(Allergen 3/6/7/9/12)

**Slow cooked leg of lamb** £19.50

*Served with garlic & herb mash, roasted root vegetables, broccoli and rosemary scented jus.*

(Allergen 6/7/9/12)

**Roast stuffed rack of lamb** £21.00

*Served with colcannon potatoes, braised carrots, haggis fritters, kale and roasting juices.*

(Allergen 6/7/9/12)

**Dry aged roast sirloin of beef** £22.00  
*Served with champ potatoes roasted root vegetables, broccoli, Yorkshire pudding and gravy.*  
(Allergen 6/7/9/12)

**Dry aged fillet of beef wellington** £26.00  
*Served with truffle mash potatoes, roasted celeriac and porcini cream sauce.*  
(Allergen 6/7/9/12)

## Vegetarian

**Butternut squash and spinach risotto** £15.00  
*Served with aged parmesan, basil oil and fine herbs.*  
(Allergen 7/9/12)

**Spinach and goat's cheese wellington** £16.00  
*Served with sundried tomato and rocket salad with a balsamic reduction.*  
(Allergen 6/7/12)

**Wild mushroom linguine pasta** £15.00  
*Served with chives and aged parmesan truffle oil.*  
(Allergen 6/7/12)

**Salad of Salt Baked Beetroot** £15.00  
*With organic beetroot, asparagus, grilled courgette, sundried tomato rocket and toasted pine nuts.*  
(Allergen 5/13)

**Desserts** £5.00

**Buttermilk panna cotta**  
*Served with macerated red fruits and meringue shards.*  
(Allergen 7/8/9/11)

**Clayton vanilla cheesecake**  
*Served with strawberry jelly, Chantilly cream, cookie and red berry coulis.*  
(Allergen 6/7)

**Traditional individual Pavlova**  
*Served with whipped cream, seasonal fruit and chocolate shards.*  
(Allergen 7/11)

### **Raspberry and white chocolate roulade**

*Served with raspberry sorbet.*

(Allergen 6/7/11)

### **Chocolate coated profiteroles**

*Served with fresh cream and a rich dark chocolate sauce.*

(Allergen 6/7)

### **Pear belle Helene**

*With poached pears, vanilla bean ice-cream and hot chocolate sauce.*

(Allergen 7)

### **Classic crème brulee**

*Served with freshly made shortbread.*

(Allergen 6/7)

### **Irish cheese platter**

£55.00 per platter for 10 people

*Served with quince jelly and water biscuits.*

(Allergen 6/7/12/13)

### **Tea & coffee**

£2.00 per person

### **Tea, coffee & petit fours**

£5.00 per person

If you require a choice of main courses we will provide this at a surcharge of £5 per person providing we receive a pre-order no later than 48 hours before your event (all mains charged at the dearest item chosen).

### **'Food Allergies and Intolerances'**

Before you order your food and drinks, please speak to a member of our team, all of whom are fully trained in allergen awareness. If you have a food allergy or food intolerance please refer to the allergen index, where the allergens are listed numerically and presented in that format under each menu item.

#### **ALLERGEN INDEX**

**1** - Crustaceans (e.g. prawns, lobster, crab and crayfish)

**2** - Molluscs (e.g. clam, scallops, squid, mussels, oysters and snails)

**3** - Fish **4** - Peanuts **5** - Nuts

**6** - Cereal containing gluten **7** - Milk/milk products **8** - Soya

**9** - Sulphur Dioxide **10** - Sesame seeds **11** - Egg

**12** - Celery and Celeriac **13** - Mustard **14** - Lupins