



# BIG OCCASIONS

a moveable feast

## FORMAL WEDDING MENU

### *MENU A*



*Tian of Crab, Prawn & Avocado with a Citrus Salad*



*Supreme of Pancetta Wrapped Free Range Chicken, Colcannon Potato Cake,  
Grilled Asparagus and a light Tomato, Basil & Black Olive Sauce*



*Clandeboye Estate Vanilla Cream Pannacotta with a Raspberry Crumb Topping  
& Biscotti*



*Freshly Brewed Tea / Coffee & Handmade Chocolate Truffles*





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## MENU B



*Walter Ewings Smoked Salmon & Crayfish Cocktail with Guinness Wheaten  
& a Bloody Mary Shot*



*Slow Cooked Prime Ulster Beef, Leek & Bacon Mash, Sugar Snap Peas & a  
Bone Marrow Enriched Cooking Liquor*



*Individual Apple & Fangipane Tartlets with Crème Anglaise*



*Freshly Brewed Tea / Coffee & Handmade Chocolate Truffles*





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*MENU C*



*Pan Seared Copeland Island Scallops, Pea Puree & Pancetta*



*Herb Crusted Canon of Lamb with a Redcurrant Reduction, Dauphinoise Potatoes, Glazed Chantenay Carrots & Peas French Style*



*Baked Chocolate, Hazelnut and Salted Caramel Cheesecake*



*Freshly Brewed Tea / Coffee & Handmade Chocolate Truffles*

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*MENU D*



*Salad of Poached Pear, Cashel Blue Cheese, Candied Walnuts & Aged Balsamic*



*Medallions of Prime Ulster Fillet of Beef, Thyme & Garlic Fondant Potato,  
Honey Roast Parsnips, Peas French Style & a Bushmills & Pink Peppercorn  
Sauce*



*Individual Wild Berry & Apple Crumble with Vanilla Bean Ice-Cream*



*Freshly Brewed Tea / Coffee & Handmade Chocolate Truffles*

