



# BIG OCCASIONS

a moveable feast

## *Hot Fork Buffet*

*Choose two main dishes, (and a vegetarian option if required)  
served with vegetables and rice / potatoes.*

### *Red Meats*

*Slow Cooked Daube of Ulster Beef with Button Mushrooms,  
Caramelised Onions and a Rich Red Wine Enriched Cooking Liquor*

*Navarin of Irish Lamb, Herb Roasted Root Vegetables and a Garlic Jus*

*Classic Beef Bourguignon with Mushroom, Tomato and Bacon Lardons*

*Hearty Traditional Irish Stew with Slow Cooked Beef, Potatoes and  
Vegetables*

*Mongolian Beef with Soy Marinated Vegetables*

*Lamb Rogan Josh with Indian Spices, Tomato and Onions*

*Traditional Oven Baked Lasagne*





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## White Meats

*Supreme of Crossgar Chicken with a White Wine  
and Asparagus Velouté*

*Chargrilled Loin of Irish Bacon with Caramelised Apples  
and a Cider Reduction*

*Authentic Thai Green Chicken Curry with Lemongrass,  
Chilli and Coconut*

*Chargrilled Fillet of Chicken with Fresh Basil  
and Sundried Tomatoes*

*Classic Pork Fillet Stroganoff with Paprika, Gherkins  
and a Garlic Cream Sauce*

*Breast of Chicken with a Sauce of Braised Leeks,  
Smoked Back Bacon and White Wine*





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## Fish

*Ragout of Portavogie Seafood with a Chablis of Lemon Sauce*

*Pan Seared Fillets of Organic Glenarm Salmon with a Watercress  
and White Wine Cream Sauce*

*Poached Fillets of Haddock in a Leek and Bacon 'Chowder'*

## Vegetarian

*Wild Mushroom Stroganoff*

*Thai Style Vegetarian Curry with Lemongrass,  
Chilli and Coconut*

*Filo Crown of Provençal Vegetables and Caramelised  
Fivemiletown Goats Cheese*





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## Dessert

*Please choose one from below*

*Armagh Apple Crumble with Crème Anglaise*

*Vanilla Pannacotta with Fresh Berry Glaze & Home-made Shortbread*

*Homebaked Pavlova with Berries and a Chantilly Cream*

*Freshly Brewed Tea/Bewleys Coffee*

