



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





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