



BIG OCCASIONS

a moveable feast

GALA DINNER

Sample 4 Course Options

MENU A

*CHARGILLED BRUSCHETTA OF MEDITERRANEAN
VEGETABLES WITH CARAMELISED FIVEMILETOWN
GOATS CHEESE, PESTO & ROCKET.*



*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 RASBERRY CRUMB TOPPING & BISCOTTI*

Freshly Brewed Tea/Filter Coffee

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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 & FRANGIPANE TARTLETS WITH
CRÈME ANGLAISE*

Freshly Brewed Tea/Filter Coffee





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MENU C

CONFIT DUCK LEG WITH HARISSA SPICED PUY LENTILS



*OVEN ROAST FILLET OF HAKE, SAMPHIRE, CRUSHED
COMBER POTATOES AND A PANCETTA, CAPER & KING
PRAWN VELOUTE*



*BAKED CHOCOLATE, HAZLENUIT AND SALTED CARAMEL
CHEESECAKE*

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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 FONADANT 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/Filter Coffee

