



BIG OCCASIONS

a moveable feast

Gala Dinner

Sample 4 Course Options

Menu A

*Chargrilled 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 Raspberry 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, Hazelnut and Salted Caramel Cheesecake

Freshly Brewed Tea/Filter Coffee





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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/Filter Coffee

