



# 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*

