



BIG OCCASIONS
a moveable feast

Gala Dinner

Menu A

Hot Cured Glenarm Salmon

Fennel Crusted Puff Pastry, Watercress and Dill Scented Cream



Oven Roast Supreme of Pancetta Wrapped Crossgar Chicken

With a Diane Sauce

Dauphinoise Potatoes

Peas French Style



Classic Tart Au Citron with Crème Fraiche and Blueberries



Freshly Brewed Tea/Bewleys Coffee





BIG OCCASIONS

a moveable feast

Menu B

Classic Chicken Caesar Salad

With Crisp Baby Gem, Italian Herb Croutons and Parmesan Shavings



Slow Cooked Daube of Ulster Beef

With Rich Jus, Bacon Lardons & Baby Onions

Colcannon Potato Cake

Melange of Seasonal Greens



Eton Mess with Fresh Berries & Coulis



Freshly Brewed Tea/Bewleys Coffee





BIG OCCASIONS

a moveable feast

Menu C

*Salad of Rocket, Beetroot & Fivemiletown Goats Cheese
With Pine-Nuts and Balsamic Reduction*



*Oven Roast Supreme of Crossgar Chicken
Mushroom Duxelle with a Dianne Sauce*

*Dauphinoise Potatoes
Glazed Chantenay Carrots
Peas French Style*



*Rich Valrhona Chocolate Tart
With Dairy Churned Honey-Comb Ice Cream*



Freshly Brewed Tea/Bewleys Coffee



BIG OCCASIONS

a moveable feast

Menu D

*Glens of Antrim Potato & Leek Soup
With Soda Bread Croutons*



*Prime Rib-eye Steak
With Confit Shallots and a Rich Red Wine Jus*

*Traditional Champ
Honey Roast Parsnips
Sugar Snap Peas*



*Individual Warm Armagh Apple Tartlets
With Crème Anglaise & Chantilly Cream*



Freshly Brewed Tea/Bewleys Coffee



BIG OCCASIONS

a moveable feast

Menu E

*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





BIG OCCASIONS

a moveable feast

Menu F

*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





BIG OCCASIONS

a moveable feast

Menu G

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





BIG OCCASIONS

a moveable feast

Menu H

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