



# 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*

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## *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*

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## *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*





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## *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*

