



# POSH NOSH<sup>®</sup>

CRAFTED CULINARY EXCELLENCE

## Essentials Package

### On Arrival

Homemade Shortbread  
Freshly Brewed Tea and Coffee

...

### Starters

#### Soup (v)

Butternut Squash, Lime, Coconut and Chilli Soup  
Topped with Cream, Chilli Flakes and Toasted Butternut Squash Seeds

#### Caprese Salad (v)

Sun Dried, Red & Yellow Cherry Tomato Salad with Buffalo Mozzarella and Baby Leaves  
drizzled with an Aged Balsamic Glaze

#### Watermelon & Feta (v)

A refreshing Salad of Compressed Watermelon, Feta Cheese, Mint and Pomegranate Seeds

#### Salmon Rillette

Rillette of North Coast Salmon with Fresh Dill and a Citrus Comber Potato Salad

#### Rustic Chicken and Pork Terrine

Chicken Breast and Apricot Terrine, dotted with Pistachios, wrapped in Pancetta with a  
Rich Apricot Chutney

#### Caesar Salad

Grilled Free Range Chicken, Romaine Lettuce, Crispy Bacon, Aged Parmesan Shavings,  
Caesar Dressing & Croutons

All starters are served with a selection of Artisan Breads & Salted Irish Butter

## Main Course

### Tender Ulster Beef

5 Hour Slow Cooked Beef with Caramelised Baby Pearl Onions, Fried Pancetta Lardons cooked in a Rich Madeira Jus with a Brighter Gold Truffle Oil Infused Mash

### North Coast Salmon

Pan Roasted Fillet of Irish Salmon on a Pea Risotto with Sundried Tomato Pesto

### County Antrim Turkey and Honey Baked Ham

Roast County Antrim Turkey with Posh Nosh Famous Honey Baked Ham, Creamy Mash and an Apple, Apricot & Hazelnut Stuffing

### Rack of Pork

Rack of County Down Pork with a Caramelised Apple, Toffee Sauce, Colcannon, Crispy Crackling and Pistachio Crumble

### Supreme of Chicken

Roast Supreme of Irish Chicken with a Herb Crust, Creamy Gratin Potatoes, and a Rich Cabernet Sauvignon Reduction

### Risotto (v)

Wild Mushroom and Pea Risotto drizzled with Brighter Gold Truffle Oil, topped with Pea Shoots

All Main Courses are served with plated Seasonal Vegetables

...

## Dessert

### Chocolate Brownie

Goey Chocolate Brownie, with Vanilla Bean Ice Cream and Crushed Yellowman

### Sticky Toffee Pudding

Homemade Sticky Toffee Pudding, with an Irish Whiskey Ice Cream

### Pavlova

Individual Lemon Curd and Passion Fruit Pavlova with Lightly Whipped Cream

### Cheesecake

Raspberry and White Chocolate Cheese Cake, with Raspberry Sorbet

### Panacotta

Creamy Vanilla Panacotta with Poached Rhubarb and Crushed Meringues (*seasonal*)

Freshly Brewed Tea and Coffee

## Supper

Please choose 1 from the following options

### Posh Bacon Butties

Maple Cured Back Bacon served in a Brioche Roll with Beef tomatoes, Rocket and Homemade Tomato Chutney

### Popcorn Chicken

Cones of Popcorn Chicken with Skinny Fries and a Chilli Mayonnaise

### Chicken Curry

Authentic Indian style Chicken Curry with Saffron Rice

### Irish Stew

Traditional Irish Stew with Crusty Bread & Salted Butter

### Paella

Traditional Spanish Paella Cooked in authentic paella pans, with Crusty Bread and Garlic Aioli

### Scampi

Cones of Scampi with Skinny Fries and Tartar Sauce