



POSH NOSH[®]

CRAFTED CULINARY EXCELLENCE

Ivory Package

On Arrival

Freshly Brewed Tea and Coffee

Canapes

(Please choose 4 from the following options)

Beetroot Macarons with Goats Cheese (v)

Blended Fivemiletown Goats Cheese, sandwiched between vibrant Beetroot Meringues

Bacon and Leek on Potato Bread

Golden Fried Crispy Potato Bread topped with Creamy Leek and Hannans Guanciale

Water Melon & Feta Cheese (v)

Compressed Watermelon with Feta Cheese and a Mint Fluid Gel

Duck Bon Bons

Lissara Farm Duck Bon Bons, served on a Fruity Plum Jam

Mushroom Tartlets (v)

Little Savoury Tartlets with a Wild Mushroom Pate, Drizzled with Truffle Oil

Mini Deconstructed Ulster Beef Wellingtons

Rare Fillet of Ulster Beef, on a light Pastry Disk, topped with Wilted Spinach and Horseradish Aioli

Smoked Salmon Blinis

Locally Smoked Salmon served on Blinis, topped with a Lemon and Dill Crème Fraiche

Cocktail Sausages

Cocktail Sausages in our Signature Honey and Mustard Glaze

Starters

Study of Butternut Squash (v)

Espresso Cup of Butternut Squash Soup with Lime, Chilli & Coconut Shavings
Butternut Squash Arancini
Roasted Butternut Squash & Fivemiletown Goat's Cheese Tart with Beetroot Puree

Goats Cheese & Beetroot (v)

Lightly Whipped Goat's Cheese, with Heritage Beetroot, Mini Beetroot Meringues, and
Walnuts drizzled with Honey, Balsamic Pearls and Micro Leaves

Summer Salad (v)

Peaches, Cashel Blue Cheese, Walnuts, Mixed Leaves, Honey, Beetroot Dressing

Tasting Plate of Local Seafood

Locally Smoked Salmon
Copeland Island Crab with Chilli and Coriander
Portavogie Prawns in a Marie Rose Sauce

Smoked Duck Salad

Smoked Duck & Strawberry Salad with Baby Leaves & Posh Nosh Strawberry & Chilli Chutney

Cajun Salmon

Fillet of Cajun Blackened North Coast Salmon, with a Mango and Pomegranate Salsa

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Demi Tasse of soup

Pea, Pear and Watercress
Spiced Parsnip topped with Crème Fraiche and Parsnip Crisp
Tomato, Celery and Pink Lady Apple

(Or)

Sorbet

Gin and Tonic
Blackcurrant
Lemon

Main Course

Deconstructed Ulster Beef Wellington

Prime Fillet of Ulster Beef, Mushroom Duxelle, Gratin Potatoes, Wilted Spinach with a Pastry Fleuron and a Rich Madeira Jus

Fillet of Hake

Pan Roasted Fillet of Kilkeel Hake, with a Saffron and Prawn Velouté, Lemon Crushed Comber Potatoes with Chive Buttered Samphire

Pork Medallions

Pan Fried Medallions of Pork Fillet with a Calvados & Apple Cream and Gratin Potatoes

Rump of Lamb

Rump of County Down Lamb on Crushed Minted Potatoes with a Rosemary, Redcurrant & Red Wine Reduction with Celeriac Puree

Roasted Duck

Pan Roasted Crispy Duck Breast with Sweet Potato Mash, Pak Choi & Posh Nosh Plum & Chilli Sauce

Chicken

Supreme of Chicken in a Wild Mushroom, Chive & Shallot Cream, Buttery Mash and Wild Mushroom Arancini

Chickpea Cassoulet (v)

Carrots and Chickpea Cassoulet with Paprika and Cumin

All Main Courses are served with plated Seasonal Vegetables

Dessert

Panacotta

Creamy Vanilla Pannacotta with Textures of Armagh Apple

Chocolate Tart

Rich Chocolate Tart with Strawberries and Cream

Crunchy Pot

Crunchie Pot - Jam Jar of Luxury Milk Chocolate with Honeycombe Ice Cream, topped with Yellowman

Millefeuille

Seasonal Millefeuille
(Red Berry / Apple / Rhubarb)

Homemade Crumble

Pear, Apple & Blackberry Crumble with Irish whiskey Ice Cream

1920' s Eaton Mess

Cocktail of Crushed Meringues, Fresh Raspberries, Lightly Whipped Cream and a White Chocolate Straw

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