

Ivory Pavilion  
Essentials Package



POSH NOSH<sup>®</sup>

CRAFTED CULINARY EXCELLENCE

## Congratulations on your forthcoming wedding at the Ivory Pavilion!

Established in 1989 by husband and wife team Tolson and Lynda Sherwood, Posh Nosh was one of Ireland's first catering companies.

We have been catering for weddings throughout Ireland for almost 30 years, and we are delighted to be providing the catering for your big day!

We operate from a state-of-the-art purpose built unit in Bangor and are proud to have established a brand that is associated with delicious food and five-star hospitality.

We are the first port of call for the forward thinking organisers of many of Ireland's most prestigious events and weddings. Over the years, we have catered for many high profile guests including Her Majesty Queen Elizabeth among many other members of the royal family, celebrities and political figures.

We are passionate about using quality, local ingredients in all our dishes.

Hospitality is just as important to us as our food. Our team are courteous, polite and are trained to deliver five-star service. We will ensure that each guest attending your wedding is looked after and receives the highest level of service.

At Posh Nosh, we pride ourselves on our ability to provide innovative catering solutions and to exceed the expectations of even our most discerning clients. We incorporate the timeless, fundamental aspects of traditional five-star service with stylish, modern cuisine to ensure that each and every one of your guests enjoys an unrivalled and unforgettable culinary experience!

We are looking forward to working with you.

Best wishes  
Team Posh Nosh



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## Refreshments on arrival

Allow us to greet your guests upon their arrival to the Ivory Pavilion with some delicious, light refreshments.

### Included in your package

Homemade Shortbread  
Tea and Coffee

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### Optional Upgrades

Dainty Macarons  
(£1.50 per person)

Mini Homemade Scones with Raspberry Jam, and Lightly Whipped Cream  
(£3.00 per person)

A selection of Mini Sweets to include:

Chocolate Eclairs, Piquant Lemon Tarts, Homemade Chocolate Brownies  
& Mini Raspberry Meringues  
(£5.00 per person)

### Platters of Freshly Prepared finger sandwiches with fillings to include:

Honey Baked Ham with Cumberland Sauce  
Free-range Egg Mayonnaise with finely Chopped Chives (v)  
Chicken Breast with a lightly curried Mayonnaise and Grapes  
Smoked Salmon and Cream Cheese with Cracked Black Pepper  
(£3.50 per person)

### Canapes

#### Bacon and Leek on Potato Bread

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

### Cocktail Sausages

Cocktail Sausages in our Signature Honey and Mustard Glaze

### Goats Cheese Tarts

Mini Goats Cheese Tarts with Walnuts, Pickled Beetroot, and Balsamic

### Smoked Salmon on Wheaten Bread

Locally Smoked Salmon served on Homemade Wheaten, with a Lemon and Dill Crème Fraiche  
(£6.00 per person)

## Dinner Menu

### 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 and Yellow Cherry Tomato Salad with Buffalo Mozzarella and Baby Leaves  
drizzled with an Aged Balsamic Glaze

#### Salmon Rilette

Rilette of local Salmon with Fresh Dill and a Citrus Comber Potato Salad

#### Rustic Chicken and Pork Terrine

Chicken 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 (available as a *vegetarian* option)

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

### Sorbet Course

You might wish to consider a palate cleansing sorbet course. This would be served in-between your Starter and Dessert.

Please choose 1 from the following options

Raspberry Sorbet

Piquant Lemon Sorbet

Champagne Sorbet

This is an optional extra available at the additional cost of £4.00 per person on top of your package price.

### Soup Course

A soup course is a lovely addition to your menu, especially for an autumnal or winter wedding.

The soup is served in a small demitasse cup, and will be a warming and flavoursome addition to your meal. This would be served in-between your Starter and Dessert.

Please choose 1 soup from the following options

Pea, Pear and Watercress Soup topped with Pea Shoots

Butternut Squash, Chilli and Lime Soup, topped with shaved Coconut

Roasted Red Pepper and Vine Ripened Tomato Soup with a Parmesan Crisp

Spiced Parsnip Soup topped with Parsnip Crisps

This is an optional extra, available at the additional cost of £3.00 per person on top of your package price.

## Main Course

### Tender Slow Cooked Ulster Beef

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

### Fillet of Local Salmon

Pan Roasted Fillet of local Salmon on a Pea Risotto with Sundried Tomato Pesto, and topped with Pea Shoots

### County Antrim Turkey and Honey Baked Ham Roulade

Roulade of County Antrim Turkey with Honey Baked Ham, Apricot & Hazelnut Stuffing Served with Creamy Mash, and a Rich Cranberry Jus

### Rack of Pork

Rack of County Down Pork with a Caramelised Apple & Toffee Sauce, a Crackling & Pistachio Crumble, on a bed of Colcannon

### Roast Supreme of Irish Chicken

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

All Main Courses are served with plated Seasonal Vegetables

## Dessert

### Chocolate Brownie

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

### Sticky Toffee Pudding

Homemad Sticky Toffee Pudding, with Vanilla Bean Ice Cream

### Lemon and Passion Fruit Pavlova

Individual Lemon Curd and Passion Fruit Pavlova with Lightly Whipped Cream

### Strawberry Tart

Crème Patisserie Tart with Fresh Strawberries and Lightly Whipped Cream

### Panacotta

Creamy Vanilla Panacotta with Poached Rhubarb and Crushed Meringues  
(Seasonal January - June)

### Out of season alternative

Creamy Vanilla Panacotta with Fresh Raspberries, and Crushed Meringues

Freshly Brewed Tea and Coffee

## Cheese course

A cheese course adds a sense of decadence and luxury to your menu.  
Please choose 4 from our list of Irish cheeses to create your cheese board.

Hegartys Farm House Cheddar

Irish Porterhouse Cheddar

Carrigaline with Cranberry

Carrigaline with Blueberry

Tipperary Brie

Oak Smoked Gubbeen

Cashel Blue

Gortnamona Artisan Goats Cheese

Served with Savoury Biscuits, Fresh Fruit and Homemade Chutney

This is an optional extra, available at the additional cost of £6.00 per person on top of your package price.



## Supper

Served from 9.45pm until 10.30pm

### Included in your package

Please choose 1 from the following

Mini Bacon Sliders with a Tomato Chutney

Cones of Skinny Fries with a Garlic Mayo

Cones of Sweet Potato Fries topped with Rosemary and Parmesan

Butcher Quality Hot Dogs with Ketchup and Mustard

### Optional Upgrades

#### Bacon Butties

Maple Cured Back Bacon served in a Brioche Roll with Beef tomatoes, Rocket and Homemade Tomato Chutney  
(£2.50 per person)

#### Popcorn Chicken

Cones of Popcorn Chicken with Skinny Fries and a Chili Sauce  
(£2.50 per person)

#### Chicken Curry

Authentic Indian style Chicken Curry with Saffron Rice  
(£4.00 per person)

#### Irish Stew

Traditional Irish stew with Crusty Bread  
(£4.00 per person)

#### Cod Bites

Cones of cod bites with Skinny Fries and Tartar Sauce  
(£2.50 per person)

## Vegan / Vegetarian / Dairy and Gluten Free Dishes

It is important to us that your guests with dietary requirements have the same gourmet experience as your other guests.

Please choose 1 Vegan starter, Main Course and Dessert from the following options.

### Vegan Starters

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

Avocado and Strawberry Salad, with a Strawberry and Chilli Chutney

Roasted Red Pepper Hummus with a selection Crudités

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### Vegan Main Courses

Wild Mushroom and Sweet Pea Risotto topped with Pea Shoots

Aubergine stuffed with Saffron Rice and Mediterranean Vegetables cooked in a Rich  
Tomato Sauce

Sweet Potato and Chickpea Curry with Coconut Milk and Fragrant Thai Spices, served with  
Jasmine Rice

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### Vegan Desserts

Coconut Soy Yoghurt, with Seasonal Berries, Sprinkled with Gluten Free Oats

Fruit Sorbet

Strawberries with Vanilla Syrup, Lemon Zest and Peppercorns with Soy Yoghurt

We advise that these dishes are not advertised as an alternative choice for your guests, but are available only to your vegetarian and vegan guests