

Ivory Pavilion
Essentials Package - Informal Menus



POSH NOSH[®]

CRAFTED CULINARY EXCELLENCE

We understand that not everybody's dream wedding menu consists of a formal 3 course meal. These menus are designed to allow for an informal dining experience that your guests will love! Antipasti Platters, Barbecues, Luxury Buffets and Pudding Buffets are all fantastic ways of incorporating beautiful food into your celebrations!

Whole Baked Camembert Fondue

Camembert baked with Garlic, Rosemary and Thyme

Served with Artisan Breads

Granny Smith Apple Wedges

Celery Sticks

Baby Boiled Potatoes

Fresh Bread & Dips

A Selection of Freshly Baked Artisan Bread

Bread Sticks

Garlic Aoili

Roasted Red Pepper Hummus

Olive Tapenade (Or) Pesto

Extra Virgin Olive Oil & Aged Balsamic Vinegar

Salted Irish Butter

Posh Ploughman's Sharing Board

Course Cut Honey Baked Ham

Hegartys Farmhouse Cheddar

Posh Nosh Chutney

Apple Wedges & Grapes

Balsamic Pickled Onions

Served with a Granary Roll

BBQ Main Course

(Served as a buffet)

Brazilian Picanha – Barbequed Ulster Rump Caps

Breast of Irish Chicken marinated in Lemon & Thyme

Butcher Quality Pork and Leek Sausages, served with Apple Sauce

Vegetarian / Vegan Option

Mediterranean Vegetable Paella

Served with Garlic Aioli

Accompaniments

Baby Boiled Comber Potatoes with Butter and Flat Leaf Parsley

Mixed Leaf Salad with Posh Nosh Signature Dressing

Homemade Coleslaw

Tabbouleh

Hot Fork Buffet Main Course

(Please choose 3 dishes from the following options)

Authentic Indian style Chicken Curry - Rich and Fruity served with a selection of traditional accompaniments to sprinkle over the top

Tender pieces of Chicken Breast sautéed with Smoked Bacon and roughly chopped Leeks coated in a Creamy White Wine Sauce

Beef Italienne - Slow cooked Ulster beef with aged balsamic, Black olives, Vine Ripened Tomatoes and Fresh Basil

Beef Bourguignon - A Classic French Dish using Tender Irish Beef, Button Mushrooms, Baby Onions and Lardons of Bacon

Moroccan Spiced Lam Tagine with Preserved Lemon, Apricot, Tomatoes and Spices

Tender Pork with Chorizo and Broad Beans in a smoked Paprika Cream

(Please choose 1 vegetarian dish from the following options)

Sweet Potato and Chickpea Curry with Spinach, Coconut Milk infused with Thai Spices

Pepperonata - a dish containing sweet peppers, tomatoes, onion, garlic, and herbs, capers, and olives

pudding Bar

Please choose 3 of the following mini dishes to create your pudding bar

Crunchy Pot - Chocolate Ganache topped with Honeycomb

Rich Chocolate Brownie

Mini White Chocolate and Raspberry Cheese Cake

A selection of Mini Meringues

Piquant Lemon Tart

Apple Crumble Tart

Chocolate Covered Profiteroles

Lemon Posset with Shortbread

Summer Fruit Crème Patisserie Tart

Served with bowls of lightly whipped cream and Seasonal Berries

Supplement £4.00 per person (Inc Vat)