

Ivory Pavilion
Ivory Package 2019



POSH NOSH[®]

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.

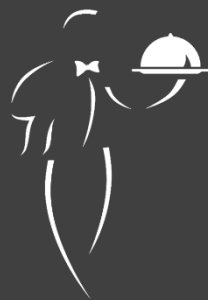
We are passionate about using quality, local ingredients in all our dishes.

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 refreshments.

Included in your package

Canapes

(Please choose 4 from the following options)

Mushroom Tartlets (v)

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

Mini Mac and Cheese (v)

Macaroni Cheese, Baked in Breadcrumbs

Caprese Skewers (v)

Cherry Tomato, Basil and Mozzarella Skewers drizzled with aged Balsamic

Bacon and Leek on Potato Bread

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

Mini Crab Cakes

Shallow Fried Crab cakes with a Celeriac Remoulade

Duck Bon Bons

Confit of Duck, rolled in Bread Crumbs and shallow fried, served on a Fruity Plum Jam

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, with a Lemon and Dill Crème Fraiche

Cocktail Sausages

Cocktail Sausages in our Signature Honey and Mustard Glaze

Tea and Coffee

Optional Upgrade
Gourmet Grazing Table

Pate / Terrine

Please choose 1 from the following

Chicken Liver Pate with Cumberland Jelly

Chicken and Apricot Terrine, with a Rich Apricot Chutney

Ham Hock Terrine with Homemade Piccalilli

Vine Ripened Tomatoes

Roasted Red Pepper Hummus

Guacamole

A selection of Crudités

Continental Meat Platter:

Chorizo, Salami & Parma Ham

Cashel Blue Cheese

Mature Fivemiletown Cheddar

Olive Tapenade / Pesto / Sundried Tomatoes / Balsamic Onions

Crusty Bread

Focaccia

Crackers

Price per person £8.00

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
Local Prawns in a Marie Rose Sauce

Smoked Duck Salad

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

Salted Cod Brandade

Salted Cod Pate, with a Fine Green Bean Salad, Toasted Soda, Black Olive Tapenade,
finely chopped Red Onion and Baby Beet Leaves, drizzled with Rapeseed Oil

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

Deconstructed Ulster Beef Wellington (*served medium*)

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 Hake, with a Saffron and Prawn Velouté, Lemon Crushed Comber Potatoes with Chive Buttered Samphire

Medallions of Pork

Pan Fried Medallions of Pork, with an Apple and Calvados Cream with Gratin Potatoes, and Spiced Red Cabbage

Rump of Lamb

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

Roast Duck (*served pink*)

Pan Seared Crispy Duck Breast with Sweet Potato Mash and Pak Choi with a Plum & Chilli Sauce

Chicken

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

All Main Courses are served with plated Seasonal Vegetables

Dessert

Panacotta with textures of Apple

Creamy Vanilla Panacotta topped with Apple Puree, Apple Gel, Dehydrated Apple and a Mini Toffee Apple

Study of Chocolate

Mini Rich Chocolate Brownie

Chocolate and Orange Mousse topped with Candied Orange Peel

Mini White Chocolate Cheese Cake

Strawberry drizzled with Milk Chocolate

Millefeuille

Fruit and Whipped Double Cream Sandwiched between thin layers of Puff Pastry

Seasonal Millefeuille

(Red Berry / Apple / Rhubarb)

Crunchy Pot

Luxury Milk Chocolate Ganache, served in a Jam Jar, topped with Honeycomb Ice Cream, and Yellow Man

Piquant Lemon Tart

A Sweet Tart filled with a Piquant Lemon Curd, served with Seasonal Fruit and lightly whipped Cream

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