

Ivory Pavilion
Ivory 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!

Luxury Sharing Style Seafood Starter

Served on a rustic wooden board on the centre of each table

Local Prawns in a Marie Rose Sauce, with Shredded Lettuce

Beetroot Cured Gravavlax

Darne of Cajun Blacked Salmon, with a Mango and Pomegranate Salsa

Celeriac remoulade with Flaked Local Crab

Served with Caper Berries, Lemon Wedges and Fresh Dill

Wheaten Bread & Salted Irish Butter

Supplement £5.00 per person (Inc Vat)

BBQ Main Course
(Served as a buffet)

Butterflied Irish Chicken Breast Marinated in Harissa

Fillet of Irish Beef Medallions with a Sundried Tomato & Basil Butter

Irish Salmon Fillets with Courgettes and Grated Lime, cooked in a Paper
Envelope

Mediterranean Vegetable Paella
Cooked in our authentic paella pan
Served with a Garlic Aoili

Accompaniments

Ratatouille

Corn on the Cob with Smoked Garlic Butter

Baby Boiled Potatoes with Olive Oil, Parsley and Black Pepper

Garden Salad with Posh Nosh Signature Dressing

Beetroot, Feta & Pine Nut Salad

Heritage Tomato and Red Onion Salad drizzled with Olive Oil

Cold Fork Buffet

Slices of traditionally cured Honey Baked Ham, studded with fragrant cloves & marinated in our signature, honey, mustard & caramelized brown sugar glaze

Breast of Saffron Infused Irish Chicken with String Beans

Irish Salmon 2 ways

Poached Side Irish Salmon with a Dill Mayonnaise

Cajun Blackened side of Irish Salmon with a Mango and Pomegranate Salsa

Salad of local Prawns with Mangetout and Ginger

Seared Carpaccio of Beef with Sundried Tomatoes and Rocket

Accompaniments

Garden Salad with Posh Nosh Dressing

Roasted Beetroot Salad with Walnuts and Yoghurt

Traditional Course Cut Coleslaw

Curried Parsnip Salad

Comber Potato Salad with Apple, Chives and Crispy Bacon

Cous Cous with Mediterranean Vegetables

Pudding Bar

Please choose 4 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

Strawberry Shortcake

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)