

Menu Options



THE
IVORY
PAVILION
at Galgorm Castle



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Canapes

Please choose four of the following items

Meat

Smoked Duck, Basil Waffle, Rocket, Strawberry & Chilli Chutney
Crispy Irish Potato Bread, Alsace Bacon, Creamy Leeks
Duck Bonbons, Plum Jam
Honey, Mustard & Rosemary Glazed Cocktail Sausages

Seafood

Locally Smoked Salmon, Wheaten, Dill Mayo, Capers, Chives
Classic Prawn Cocktail Cups, Chopped Chives, Radish, Lemon
Mini Fish Cakes, Sweet Chilli Aioli
Crab Tartlets, Pickled Vegetables

Vegetarian

Cherry Tomato, Mozzarella, Basil, Olive Oil, Balsamic
Crispy Potato Bread, Whipped Goats Cheese, Pickled Beetroot
Wild Mushroom Tartlets, Truffle Oil
Butternut Squash Arancini



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Starters

All starters served with artisan breads and Irish butter

Creamy Potato & Leek Soup, Mini Soda Bread Croutons (v)

French Onion Soup, Mini Gruyere Toasts (v)

Cream of Wild Mushroom Soup, Cream, Truffle Oil (v)

Spiced Butternut Squash Lime & Chilli Soup, Coconut Cream, Coconut Shavings (v)

Carrot & Coriander Soup, Crème Fraiche, Coriander (v)

Cream of Vegetable Soup, Cream, Brunoise of Vegetables (v)

Chargrilled Grilled Chicken Caesar, Baby Gem Lettuce, Crispy Bacon,
Aged Parmesan Shavings, Sour Dough Croutons, Classic Caesar Dressing (Vegetarian
Alternative Available)

Pulled Pork Fritters, Pork Belly, Black Pudding, Apple Crisp

Hot Smoked Salmon, Asparagus, Garden Leaf Salad, Dill Oil, Salmon Caviar

Thai Fishcakes, Asian Salad, Lime Chilli Aioli

Arancini, Butternut Squash, Basil Pesto, Beetroot Purée (v)

Tomato, Mozzarella, Balsamic Pearls, Basil Oil (v)



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Main Courses

All Main Courses served with Seasonal Vegetables

Grilled Supreme of Chicken, Sweetcorn Puree, Champ Chip, Alsace Bacon, Popcorn
Beurre Noisette, Caramelised Pearl Onion & Chicken Jus Gras

Grilled Supreme of Chicken, Herb Crushed Potatoes, Creamy White Wine Velouté,
Alsace Bacon, Baby Gem, Petit Pois & Pearl Onions

Grilled Chicken Supreme, Beetroot Purée, Beetroot & Goats Cheese Arancini, Wild
Mushroom Velouté, Crispy Shoestring Potatoes

Roast Turkey, Honey Baked Ham, Sage & Onion Stuffing, Roast Potato,
Carrot & Vanilla Puree, Cranberry Jus

Slow Cooked Beef, Bourguignon Sauce, Buttery Mash, Carrot Purée, Yorkshire
Pudding

Honey Glazed Gammon, Charred Pineapple, Pureed Pineapple Chutney, Cumin
Torched Carrots, Dauphinoise Potato

Roast Pork Rack, Colcannon, Crackling & Pistachio Crumble,
Apple & Apricot Purée, Red Wine Jus

Pan Roasted Fillet of Salmon, Sun-dried Tomato & Herb Crushed Potatoes,
Dill Oil, Gazpacho

Pan Roasted Fillet of Salmon, Creamed Cabbage & Leeks, Buttery Mash, Grilled
Lemon, Caper, Shallot & Chilli Butter

Pan Roasted Seabass, Spanish Cannelloni Bean & Chorizo Cassoulet, Chargrilled
Baby Potatoes, Broccoli



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Desserts

Served with tea and coffee

Lemon Meringue: Lemon Curd, Crisp Biscuit Base, Crunchy White Meringue, Cream

Goopy Soft Centred Chocolate Brownie, White Chocolate Mousse, Raspberry Purée

Textures of Apple: Vanilla Pannacotta, Apple Crisp, Apple Gel, Mini Toffee Apple

Individual Pavlova with a Red Berry Compote
Chantilly Cream & Raspberry Coulis

Homemade Sticky Toffee Pudding (Hot), Toffee Sauce, Vanilla Ice Cream

Traditional Apple Crumble (Hot), Vanilla Ice Cream/Custard

Baked American Cheesecake, Cream, Berry Coulis, Chocolate Straw

Study of Chocolate: Dark Chocolate Tart, Milk Chocolate Mousse, White Chocolate Cheesecake, Chocolate Soil

Fruit Trio: Piquant Lemon Tart, Red Berry Meringue, White Chocolate & Passionfruit Mousse



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Supper

Please choose two of the following items

Skinny Fries, Truffle Oil, Parmesan
Skinny Fries, Curry Sauce
Sweet Potato Fries, Parmesan
Hotdogs, Sautéed Onions, Ketchup & Mustard
Mac & Cheese, Bacon Raspings
BLT Baps: Bacon, Lettuce, Tomato
Popcorn Chicken, Chips, Sweet Chilli Mayo
Chicken Fried Rice, Soy Sauce
Chilli Rice, Soured Cream



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Extras

Cheeseboard

Please choose 3 from our menu of Irish Cheese.
We suggest you choose one from each group.

Hegarty Farm House Cheddar (Hard Cheese)
Irish Porterhouse Cheddar (Hard Cheese)
Oak Smoked Gubbeen (Hard Cheese)

Carrigaline with Cranberries (Semi-Hard Cheese)
Carrigaline with Blueberries (Semi-Hard Cheese)

Tipperary Brie (Soft Cheese)
Gortnamona Artisan Goats Cheese (Semi-Soft Cheese)
Cashel Blue (Blue Cheese)
Young Buck (Blue Cheese)

Served with Savoury Biscuits, Fresh Fruit, Celery & Homemade
Chutney

Gourmet Grazing Table

Chicken Liver Pate with Cumberland Jelly

Continental Meat Platter: Chorizo, Salami & Parma Ham

Hummus, Pesto, Guacamole
Crudit  Selection

Cashel Blue Cheese
Mature Fivemiletown Cheddar

Sundried Tomatoes, Olives, Balsamic Onions

Selection of Freshly Baked Bread & Crackers

