



## **SAMPLE CELEBRATION MENU**

### **HOR D'OEUVRES**

**SOUP DU JOUR**  
IRISH WHEATEN BREAD & WHIPPED BUTTER

**ROASTED CHORIZO FLATBREAD**  
FETA & PICKLED RED ONION

**CLASSIC PRAWN COCKTAIL**  
GARLIC CROUTONS, PARMESAN, BABY GEM LETTUCE & MARIE ROSE SAUCE

**MUSHROOM CRÊPE**  
MUSHROOM DUXELLES, EXOTIC MUSHROOMS & BLUE CHEESE SAUCE

### **MAIN COURSE**

**NOVELLI TAGINE (V)**  
SLOW-COOKED STEW, SPICED ROOT VEGETABLES & SCENTED COUSCOUS

**6OZ MEDITERRANEAN CHUCK STEAK BURGER**  
GRILLED HALLOUMI, PEPPER, ONION, TOMATO CHILLI JAM & POMMES ALLUMETTES

**BELFAST ALE-BATTERED HADDOCK**  
HAND CUT CHIPS, MUSHY PEAS & TARTARE SAUCE

**ROTISSERIE HALF CHICKEN**  
GREEN KALE, HASSELBACK POTATOES & DIANE SAUCE

**8OZ RUMP STEAK (£8 SUPPLEMENT)**  
HAND CUT CHIPS, GRILLED TOMATO, PORTOBELLO MUSHROOM & PEPPERCORN SAUCE.

### **DESSERT**

**WHITE CHOCOLATE PANNA COTTA**  
MIXED BERRIES

**CHOCOLATE SOUFFLÉ**  
CANDIED WALNUTS & MADAGASCAR VANILLA ICE CREAM

**DRAYNES FARM ICE CREAM**  
MERINGUE PIECES & HONEYCOMB

**CHEESEBOARD**  
FRENCH, IRISH & BLUE CHEESE, GRAPES, CRACKERS & BLACK BUTTER

**£29.95 PER PERSON INCLUDING GLASS OF PROSECCO**

PLEASE SPEAK TO YOUR SERVER ABOUT ANY ALLERGENS