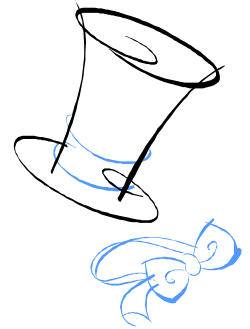


# Wedding Reception Sample Menus

## Starters

*Melon & Pineapple with Raspberry Sauce*  
*Mixed Leaves, Tomato and Red Onion Salad*  
*Deville'd Eggs with Bacon & Anchovies*  
*Caesar Salad with Garlic Croutes*  
*Thai Ginger Chicken with Cherry Tomato Salad*



## Soups

*Fresh Vegetable Broth*  
*Pea & Boiled Ham*  
*Red Lentil & Bacon with a Chive Cream*  
*Roast Tomato and Basil Pesto*  
*Cheddar and Scallion*

## Main Courses

*Roast Co Down Turkey & Boiled Ham with Chipolata Sausage, Parsley Stuffing, Cranberry Sauce & Pan Gravy*

*Roast Breast of Corn Fed Chicken with a Cheddar, Bacon and Leek Sauce*

*Chargrilled Salmon Fillet with a Tomato, Lemon and Basil Cream*

*Pepper Crusted Loin of Pork with a Sage and Onion Stuffing & Grain Mustard Sauce*

*Slow Roasted Silverside of Beef with a Horseradish and Red Onion Stuffing & Pan Gravy*

*Roast Rump of Lamb with Chestnut Mushrooms & Bacon and Onion Sauce*

*Seared 12oz Sirloin Steak with French Fried Onions & Choice of Pepper, Chasseur or Diane Sauce*

## Vegetables

*Buttered Carrots*  
*Cauliflower Mornay*  
*Minted Peas*  
*Creamed Cabbage & Carrots*  
*Courgette & Aubergine in Fresh Tomato Sauce & Oregano*

*Turnip & Blue Cheese Melt*  
*Winter Roast Root Vegetables*  
*Butter Turnip & Carrot Mash*

## Potatoes

*Roast Potatoes with Rock Salt & Rosemary*  
*Baby Buttered Boiled Potatoes*  
*Traditional Creamed Potatoes*  
*Floury Champ with Hot Butter and Scallions*  
*Garlic Dauphinoise Potatoes in Cream*  
*Boulougere Potatoes cooked in Stock & Onions*

## Desserts

*Armagh Apple & Cherry Pie with Fresh Cream*  
*Black Forest Gateaux*  
*Fresh Fruit Pavlova*  
*Chocolate Cake with Chocolate Sauce & Vanilla Ice-Cream*  
*Raspberry & Mascarpone Cake with Raspberry Sauce*  
*Traditional Sherry Trifle*  
*Irish Cheese Selection with Biscuits, Chutney, Celery and Grapes With or Without Port*  
*Sorbets : Lemon, Orange, Raspberry, Mango & Pineapple in a Tuile Basket*

