



YELLOW DOOR

CORPORATE AND PRIVATE PARTY MENUS

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Thank you for contacting us with a view to using our company to cater for your Event. The Yellow Door Catering Company has a dedicated team of enthusiastic professionals, totally committed to making your event an exceptionally memorable and enjoyable one.

The enclosed information will give you menu suggestions, starting with Breakfast menus, canapés, seated meals, desserts etc. Please feel free to use these as your starting point in creating your perfect event. We are happy to work alongside you in putting together a menu your guests will be talking about months. Tailoring dishes to suit individual tastes and using seasonal ingredients are key features of Yellow Door. Ingredients are sourced from the very best Irish farmers and local food suppliers. We can also offer help in organising additional event ideas, transport, musicians or almost any other aspect. Our events management team have years of experience working closely with marquee companies and prestigious historic venues throughout the country to enable us to seamlessly create your perfect event.

Please have a look at the enclosed information and feel free to call us at any time.

THE YELLOW DOOR COMPANY ETHOS

The Yellow Door catering company ethos is to provide clients with the very best food and service possible; whether the particular style of the event is simple and casual or grand, styled and ornate. We endeavor to create the perfect day by using our own fully trained staff, every one of which has been briefed by our onsite management team on every detail of each event. Every client is treated as an individual and deserves absolute attention to detail.

ABOUT OUR FOOD

Having won several prestigious awards for the quality of our food we believe the only way to ensure the very highest standard is to produce all the food ourselves. We employ bakers to make our own bread; highly skilled patisserie chefs to produce all our ice cream, cakes and desserts; and a team of professional chefs to prepare all our savoury food. We only buy from quality local suppliers as well as sourcing food directly from top-class producers on the continent.

YELLOW DOOR KITCHEN GARDEN

We are now the proud owners of our very own small flock of Yellow Door Free-range Hens and are now mostly self-sufficient in traceable, low carbon-footprint eggs. We also grow most of our own herbs and salad leaves and are currently developing our orchard and vegetable garden and even keep our own bees. As members of the slow food and Euro-toques, we believe that good food starts by using good ingredients that are in season, fully ripe and at the very peak of condition.

The Yellow Door is very proud of our local Irish producers who provide us with the best meat, cheese and vegetables available. Whenever possible we use free range, organic and quality assured produce in all our recipes.

— Simon Dougan

OUR GOOD FOOD PRODUCER LIST

The Yellow Door chefs are very proud to use the very best local suppliers of world-class products. You can only make great dishes from the finest and most flavoursome ingredients. Below are some the local suppliers we currently work with.

Leggygowan Goats Cheese
 Certified Hereford Beef
 Comber Potatoes
 Longmeadow Cider
 Yellow Door Kitchen Garden

Andrew McKeown
 Rockvale Poultry
 Glenarm Organic Salmon
 Armagh Cider Company

We are proud to be members of Food NI, Taste of Ulster, Euro-toques Ireland, and Slow Food NI.

ABERNETHY
 BUTTER



Draynes Farm
 The best of freshness.



Jilly Dougan
 Edible Gardens



WALTER
 EWING'S



FRUITVALE FARM
 Glenavy Co. Antrim



McGRATH'S
 CRAFT IRISH BEER

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THE RECEPTION

WELCOME DRINKS

Listed below are some classic drinks along with some more unusual and exciting variations. Champagne, Prosecco, Cava, Sparkling Wine or as a non-alcoholic alternative Sparkling Armagh Apple Juice, Ginger Beer or Traditional Homemade Lemonade.

We can also recreate your favorite Cocktail and we are happy to suggest more seasonal options on request.

SPARKLING COCKTAILS

Classic Kir Royale (Prosecco and Crème de Cassis) £3.25
 Bellini (Prosecco and Peach Juice) £2.50
 Rossini (Prosecco and Strawberry Purée) £2.65
 Mojito (Prosecco, Golden Rum and Lime Mint) £4.65
 Black Velvet (Prosecco and Guinness) £1.95
 Passion Fruit Bellini (Prosecco, Peach and Passion Fruit Purée) £2.60

We can also prepare non-alcoholic alternatives to these cocktails.

OTHER GREAT RECEPTION OPENERS

Classic Pimm's (Pimm's with Lemonade or Ginger Beer) £2.50
 Moscow Mule (Vodka, Lime and Ginger Beer) £2.60
 Sea Breeze (Vodka, Cranberry and Grapefruit Juice) £2.00
 Mai Tai (Dark and White Rum, Orange Curacao, Lime Juice and Sugar Syrup) £4.25
 Dark and Stormy (Rum, Ginger Ale, Lime and Bitters) £4.60
 Mojito (Prosecco, Golden Rum and Lime Mint) £3.65
 Bombay Bramble (Bombay Gin, Lime Juice and Crème de Mure) £3.50
 Spiced Apple Tart (Shortcross Gin, Armagh Apple Juice, Sugar Stock and Spiced Apple) £5.25
 Negroni (Gin, Vermouth and Campari) £3.00
 Mint Julep (Bourbon, Mint and Sugar Syrup) £3.60
 Margarita (Tequila, Lime Juice and Cointreau) £3.00

WINTER WARMERS

Mulled Wine £3.75
 Mulled Armagh Cider £2.00
 Mulled Armagh Apple Juice £1.75
 Hot Chocolate £1.50
 Grand Marnier Hot Chocolaté £2.75
 Irish Coffee £3.75
 Coffee Royal £4.00
 Espresso Martini £4.50

We recommend you have mineral water and non-alcoholic alternatives available along with Tea and Coffee

CANAPÉS

5/6 Canapés per guest.

Canapes are £1.50 each

We would suggest a selection of the following

We can serve your guests canapés from customised canapé trays with your company or event logo.

Sweet Cured Moyallon Bacon Cube with Guinness, Soy and Armagh Honey Dressing

Pressed Pulled Pork Sandwich with Caramelised Apples with Piccalilli Mustard

Crispy Chorizo and Potato Sausage Roll

Walters Cold Smoked Salmon on Black Pepper and Lemon Shortbread
with Tarragon Crème Fraîche

Dill and Ruby Blue Vodka Cured Glenarm Salmon, Beetroot Boxty with Lemon Crème Fraîche

Thai Prawn Fish Cakes with Mango and Smoked Chilli Salsa

Smoked Haddock and Leek Tart with Quails Egg and Homemade Salad Cream

Salted Chilli Squid with Saffron Lime Mayo

Braised Beef and Barley Risotto Fritter with Truffle Summer Dip

Rockvale Chicken and Sweetcorn Soup Shot with Coriander Crème Fraîche

Pumpkin, Pesto and Ricotta Risotto Balls

Cashel Blue Cheese and Green Apple Jelly on Parmesan Shortbread with Candied Walnuts

Leggygowan Goats Cheese Mousse on Ginger Bread Toast with Orange Jam

Thai Chicken Wonton with Red Curry Dipping Sauce

VIP CANAPÉS

V.I.P Canapes are £2.00 each

Please do feel free to mix a variety of standard Canapés and VIP Canapés.

Retro Kilkeel Crab Cocktail Cones with Lime and Confetti Coriander

Mini Irish Fry, Fried Quails Egg with Proper Brown Sauce

Steak and Chip Skewer with Peppered Mustard Cream

Kilkeel Lobster Mini Sub Roll with Cocktail Sauce

Vietnamese Style Chicken Croquette with Red Curry Mayonnaise

Crispy Fried Monkfish with Miso, Ginger and Spring Onion Broth Shot

Crisp Salted Chilli Strangford Langoustines Schewan with Lime Aioli

Seared Onglet Steak (Rare) on Potato Bread with Parsley, Pesto and Crispy Shallot

Compressed Water Melon with Seared Duck Fillet, Hoisin and Candied Spiced Peanut Crumble

OYSTER CANAPÉS

£3.50 Each - Served per dozen.

Strangford Oyster and Guinness Shots

Crispy Sesame Tempura Oyster with Bloody Mary Sauce

Oysters Rockefeller, Spinach, Lemon and Brown Butter Hollandaise

AFTERNOON TEA

Presented on tiered stands. An alternative to canapés is to provide your guests with a Classic Style Afternoon Tea or just a few Mini Patisseries to satisfy your sweet-toothed guests.

Choice of three Sandwich Flavours with three Mini Patisserie items, served with Tea and Coffee. £9.25 per guest

SAVOURY ITEMS

Traditional Sandwich flavours include:

Honey Baked Ham and Dijon

Roast Beef and Horseradish Cream

Egg and Cress with Homemade Salad Cream

Smoked Salmon and Lemon Crème Fraîche

Chicken and Curry Mayo

Fivemiletown Cheddar and Armagh Bramley Apple Chutney

MINI PATISSERIE

Raspberry and White Chocolate Pavlova

Buttermilk Scones with Cream and Raspberry Preserve

Petit Lemon Meringue Pies

Mini Black Forest Gâteau

Mini Chocolate Truffle Slice

Lemon Drizzle Cake

Chocolate Éclairs

Mini Victoria Sandwich

Dipped Strawberry in Belgium Chocolate

Butter Shortbread with Strawberries and Cream Panna Cotta

Pistachio Iced Cube

Double Chocolate Chip Cookies with Raspberry Ripple Cream

SOMETHING A LITTLE DIFFERENT

MACARON TOWER

Why not impress your guests with a colorful Macaron Tower at your reception.
250 Macarons (10 Tiers) £250 or you could have (6 Tiers) with 120 Macarons £120

Lemon and Lime

Passion Fruit

Chocolate

Raspberry

Strawberry

Pistachio

Orange

The Yellow Door Vintage Ice Cream Bike is a real show stopper on a summer's day with kids of all ages. Homemade Ices served in luxurious chocolate cones. £1.95 Per Cone.

Salted Caramel

Bushmills Whiskey and Armagh Honey Ice Cream

Yellowman Ice Cream

Armagh Strawberry Ice Cream

Real Raspberry Ripple

Vanilla Ice Cream

Chocolate Fudge Ice Cream

Buttermilk Sorbet

Raspberry Cassis Sorbet

White Chocolate Sorbet

BREAKFAST MENUS

FULL BREAKFAST

Quails Pork Sausages
 Yellow Door Dry Cure Bacon
 Gracehill Black Pudding
 Annaghmore Mushrooms
 Grilled Vine Tomato
 Free Range Egg, Boiled, Poached Scrambled or Fried
 Soda Bread
 Potato Bread
 Toast

Tea and Coffee

*£10.95 Per guest

Chaffing dishes may be required for buffet style service at £35 each to hire

FINGER FOOD BREAKFAST

Yellow Door Ham and Fivemiletown Cheddar Pinwheels
 Mini Ulster Fry Skewers with Soda Bread, Annaghmore Mushrooms, Cherry Vine Tomatoes, Yellow Door Bacon and Quails Eggs
 Smoked Glenarm Salmon Pot with Rocket and Baby Soda Bread Toast
 (Glass Pot of Smoked Salmon Mousse, Slices of Baby Soda Bread and Abernethy Butter)
 Devilled Mushroom "eggs" with Nutty Crust Soldiers
 £9.95 Per guest

Or

Fresh Fruit Skewers
 Clandeboye Yogurt Selection
 Yellow Door Homemade Scones with Preserves
 Selection of Danish Pastries
 £2.00 per Item

Filled Croissants £3.95 each
 Ham and Cheddar
 Mozzarella and Tomato

Hot Yellow Door Focaccia Rolls with Dry Cure Bacon £4.95 each

BREAKFAST BEVERAGES

Specialty Tea and Filter Coffee £2.15
 Fresh Orange Juice £4.95 per Jug
 Cranberry Juice £3.95 per Jug
 Grapefruit Juice £3.95 per Jug
 Bucks Fizz £2.60 Per Glass
 Bloody Mary £2.95 per glass

FINGER FOOD

Choose 5 per guest at £2.25 per guest

Smoked Glenarm Salmon Pot with rocket and Baby Soda Bread Toast

Shredded Aromatic Barbary Duck with Rice Noodles, Shredded Vegetables, Oyster, Sesame and Coriander Dressing

Comber Potato And Apple Rosti, Armagh Apple Aioli, Pork Tenderloin and Burran Balsamic Glaze

Paella Rice Cakes with Strangford Langoustines, Smoked Paprika & Preserved Lemon Aioli

Cauliflower Fritters with Walnut Pesto and Pomegranate

Skewered Fermanagh Lamb Rump with Middle Eastern Spices, Green Harissa and Mint Yoghurt

Hot Smoked Salmon, Comber Potato Salad, Jilly's Pickled Beetroot, Soft Herbs, Micro Greens and Horseradish (served in sardine tins)

Shredded Chicken Confit, Karobi Slaw, BBQ Sauce and Crispy Shallots (served in mini jars)

White Bean and Roast Garlic Bruschetta with Crisp Pancetta, Watercress and Truffle Oil

Pumpkin Fritters with Walnut Pesto, Pomegranate and Parsley (served in Mini Bamboo Pots)

Rare Roast Beef Croissant, Mushrooms a la Grecque, Rocket and Smoked Onion Aioli

Millar's Ham Hock Terrine En Crouete with Piccalilli Mustard and Caramelised Armagh Apple

Smoked Chicken and Yellow Door Dry Cure Bacon Club Finger Roll Sandwich with Slow Roast Garlic Aioli

Rare Roast Irish Beef, Thyme Scented Yorkshire Pudding, Rocket Salad and Piccalilli Dressing

Boston Crab Cakes with Walters Ewing's Smoked Salmon, Basil Yoghurt and Toasted Fennel Seeds

Sweet Cure Bacon Skewers with Toasted Peanut Chilli Satay Sauce

Retro Style "Vol au Vents" with Chicken Coronation

Mini Quiches with – Goats Cheese Tomato and Pesto

Ham Hegarty's Cheddar and Mushroom

Chicken Roast Pepper and Pine nut

Vegan Finger Food

White Bean Puree with Truffle Oil, Parsley and Roast Garlic on Sourdough Crouete

Spinach, Pinenut and Garlic Galette

Fennel and Chestnut Fritters with Cranberry Chutney

URBAN STREET FOOD AND BOWL FOOD

Urban Street Food is specifically designed to eat on the hoof as it were. This style of service allows greater flexibility in terms of allowing clients to choose specific dishes while they network with other clients or participate in tours or view products on display. It is very informal and works well when time or space is limited
Also great for large numbers of clients

MENU OPTIONS

WHITE MEAT

Salt Chili Chicken with Sesame and Warm Glass Noodle Salad
Lemon Grass Chicken with Sticky Rice, Chili and Spring Onions
Crispy Pork Belly and Caramelised Apple Slider with Mustard Aioli

RED MEAT

Chilli Steak with Black Eyed Peas, Roast Garlic and Coriander Rice
Thai Beef and Potato Curry with Kaffir Lime Leaves, Coconut and Coriander
Braised Beef Cheek with Peas, Crushed Potatoes and Crispy Shallots
Pan Seared Barbary Duck with Pearl Barley Risotto and Crispy Leeks
Lamb Kofta Slider with Mint Riata and Tomato Kasundi
Mini Steak Slider with Rocket and Horseradish and Garlic Aioli

FISH

Black Tiger Prawn Risotto with Chilli, Tarragon and lemon oil
Individual Kilkeel Seafood "Chowder" and Mash Pie
Smoked Cooley Fish and Chips with Tartare Sauce
Hot Smoked Salmon, Horseradish, Crushed Comber Potato's, Garden Pea Veloute and Watercress

VEGETARIAN

Naomi's Thai Curry with Butternut Squash, Spinach and Coriander and Rice
Aubergine Xacuiti with Crispy Shallots and Riata
Roast Cauliflower and Chickpea Ya Ya with Garam Masala, Tomatoes and Coriander
Sesame Fried Baby Corn, Leeks and Peafritters on Libyan Spiced Bulgar Wheat with Saffron and Mint Yoghurt Dressing
Tempura of Vegetables on Warm Glass Noodles

Choose a Variety of 2 per guest at £13.95

Choose a variety of 3 per guest at £19.95

BOWL FOOD DESSERTS

Summer Berry Pavlova
Mini Pistachio Crème Brulee
Apple and Rhubarb Crumble with Caramel Anglaise
Warm Rich Chocolate Pudding with Vanilla Ice Cream
Sticky Bramley Apple Tart with Clotted Cream

Choose 1 option at £3.45 per Guest

Choose 2 options at £5.50 per Guest

Or 3 Mini Patisserie from Afternoon Tea Mini - £4.50 per guest

BARBEQUE OPTIONS

BUFFET SERVICE

Garlic and Rosemary Studded Irish Lamb with Roast Red Onions and Minted Salsa Verde

Jerk Chicken with Spiced Sweet Potato's, Lemon and Mint Yogurt

Glenarm Salmon Parcel with miso, Ginger and Spring Onions

ACCOMPANIED BY

Baby BBQ Potatoes

Baby Leaf Salad with Cherry Tomatoes and Honey Mustard Dressing

Selection of 2 more Salads

Selection of Yellow Door Ciabatta Rolls

Selection of Mustards, Chutneys & Sauces

Vegetarian Option Available

SALADS

Spiced Chick Peas, Cucumber, Sweet Red Onion, Vine Tomato and Coriander Salad

Asian Slaw with Red Curry and Honey Dressing, Peanuts and Vietnamese Coriander

Roasted Butternut Squash with Fennel, Lemon, Toasted Hazelnuts and Guava Vinegar Dressing

Italian Bread salad with Chargrilled Summer Vegetable and Toasted Almonds

Tea and Coffee

£30.50

With Dessert

£34.95

For buffet service hired chaffing dishes may be required at £35 each to hire

HOT BUFFET FORMAT

1 White Meat Dish

1 Red Meat Dish

Vegetarian Option Available

Potato, Rice or another Starch (Choose 1)

Green Garden Herb Salad with Yellow Door Dressing

Selection of 2 Salads or Selection of Vegetables
(Choice Depends on Hot Dish Selection and Season)

Selection of Yellow Door Specialty Breads

Buffet Dessert Table

(selection of 2) or Single Plated Dessert

Tea and Coffee

£24.95 per guest

HOT BUFFET DISHES

BEEF DISHES

Braised Glenarm Brisket with Caramelised Root Vegetables and Green Peppercorn Cream

Classic Lasagne

Braised Irish Beef Bourguignon with Caramelised Pearl Onions and Red Wine

Braised Beef Stroganoff with Dijon and Bushmills Cream

Braised Irish Beef with Caramelised Shallots, Wild Mushrooms and Robust Garden Herbs

Pepper pot Beef

Braised Beef Readang

Five Hour Braised Irish Hereford Beef Chuck with Mc Grath's Ale, Bacon and Sweet Onions

POULTRY DISHES

Chicken Tikka Masala with Coconut and Lime

Chargrilled Rockvale Chicken Fillets with Leek, Smoked Moyallon Bacon and Dijon Cream Sauce

Chargrilled Rockvale Chicken Fillets with Spiced Chorizo, Roast Vine Tomato and Rioja Stew

Sauté of Chicken Classic "Coq An Vin" with Moyallon Bacon and Button Mushrooms

Stuffed Chicken Fillets with Melted Leek and Pancetta Sauce

Thai Spiced Chicken with Charred Asian Vegetables Red Curry Dressing

Charred Irish Chicken with Sticky Red Cabbage Caramelised Apple and Longmedow Cider Gravy

Crispy Barbary Duck Confit with White Bean

LAMB DISHES

Glenarm Organic Lamb Casserole with Apricots, Cashew Nuts and Gremolata

Traditional Irish Stew

Slow Cooked Lamb Tagine with Confit Lemon and Moroccan Spices

Braised Irish Lamb Shank with Agen Prunes and Rich Gravy

Irish Lamb Hotpot with Root Vegetables and Redcurrant Port Gravy

North African Style Spiced Lamb with Chick Pea, Spices and Preserved Lemon

HOT BUFFET DISHES

PORK DISHES

Braised Pork with Armagh Cider, Caramelised Apples, Wholegrain Mustard, Pearl Onions and Purple Sage
 Moyallon Cumberland Sausage Rings with Fried Onion Gravy
 Yellow Door Smokey BBQ Ribs
 Cantonese Style Sweet and Sour Pork
 Chargrilled Sweet Cure Bacon Chops with Sweet Apricots and Italian Parsley, Fried Apple and Light Thyme Jus

FISH DISHES

Smoked Paprika Cod with White Bean Cassoulet, Confit Lemon and Hearty Herbs
 Mixed Seafood Korma with Mint Yoghurt Riata
 Home Smoked Kilkeel Haddock, Leek, Mature Cheddar and Pommery Mustard Sauce
 Roast Glenarm Salmon with Simon's Homemade Sweet Chilli and Sesame
 Individual Kilkeel Seafood "Chowder" and Mash Pie

VEGETARIAN OPTIONS

Stuffed Baked Courgettes with Cashew Nut and Wild Rice
 Cauliflower, Pea and Spinach Tagine with Sweet and Sour Aubergines
 Honey Roast Squash with Thai Green Cauliflower Curry, Coriander and Jasmine Rice

SIDES

Creamy Dauphinoise Potatoes
 Baby Roast Potatoes with Olive Oil and Rosemary
 Caramelised Onion Mash
 Champ
 Honey Roast Root Vegetables
 Medley of Greens with Herb Butter
 Wild Rocket Salad with House Dressing and Sun Blushed Tomatoes

SALADS

Jilly's Slow Roast Beetroot Salad with Minted Yogurt Dressing and Toasted Pumpkin Seeds Red Asian Slaw with Chilli, Soy and Honey Dressing
 Cajun Potato Salad with Fire Roast Peppers, Spanish Chorizo and Flat Leaf Parsley
 Moroccan Chick Pea and Couscous Salad with Toasted Almonds and a Lemon and Mint Dressing Orzo Pasta Salad with Sun Dried Tomatoes and Pesto
 Curried Coleslaw with Golden Sultanas
 Thai Noodle Salad with Asian Vegetables and Simon's Homemade Sweet Chilli
 Seasonal Super Salad with Pulses, Grains and Guava Vinegar Dressing

BUFFET DESSERTS

Passion Fruit and Carrot Cake
 Lemon Drizzle
 Lemon Meringue Pie
 French Apple Tart
 Chocolate Tart
 Mixed Berry Crumble
 Dressed Pavlova
 Armagh Upside Down Cake
 Strawberry Cheesecake
 Armagh Bramley Apple Cheesecake
 Yellowman Cheesecake

SAMPLE SEATED LUNCH MENUS

FORMAL MENU ONE

FIRST COURSE

Irish Butter-Baked Butternut Squash, Root Ginger, Lemongrass and Coconut Cream Soup with Vietnamese Coriander

MAIN COURSE

Roast Crossgar Free Range Chicken, Fried Pancetta and Savoy, Caramelised Onions, Fondant Potatoes, Baby Carrots and Madeira Jus

DESSERT

Classic Eton Mess with Strawberry Champagne Compote, Vanilla and White Chocolate Mousse, Brandy Snap Wafer

Tea and Coffee

£28.50 per guest

£24.50 per guest for Main course and dessert

FORMAL MENU TWO

FIRST COURSE

Roasted Home-Grown Beets with Goats Cheese Brûlée, Bramley Apple Soda, Orange Segments and Roasted Hazelnut Honey Dressing

MAIN COURSE

Slow Braised Irish Hereford Beef with Peppered Caramelised Onion Purée, Crispy Shallot Fritter, Dauphinoise Potato and Summer Vegetables

DESSERT

Yellow Door Rich Chocolate Truffle Slice with Sweet Cumquat Purée, Vanilla Cream and Fresh Summer Raspberries

Tea and Coffee

£32.95 per guest

FORMAL MENU THREE

FIRST COURSE

Walter Ewing's Simply Oak Smoked Salmon, Pickled Shallot, Caper Berries, Lime Segment, Crème Fraîche, Brown Soda Bread Wafers, Baby Herb Salad

MAIN COURSE

Roast Rack of Lamb with Minted Pea Purée, Charred Baby Leeks, Chutney Carrots, Comber Potato Fondant and Lamb Jus

DESSERT

Modern Style Lemon Tart with Summer Berries, Flowers and Lime Jelly Cubes

Tea and Coffee

£37.95 per guest

FORMAL MENU FOUR

FIRST COURSE

Compressed Watermelon with Maple and Chilli Glazed Duck, Crispy Confit Fritter, Asian Slaw, Sweet Soy, Sesame & Ginger Dressing

SORBET COURSE

Prosecco and Wild Elderflower

MAIN COURSE

Roast Irish Dry Aged Sirloin of Beef with Gratin Dauphinoise, Shallot Purée, Buttered Greens, Bordelaise Jus and Crispy Shoe String Crisp

RETRO ASSIETTE OF DESSERTS

Black Forest Gâteau
Mango and White Chocolate Egg
Raspberry Sorbet

Tea and Coffee

£44.50 per guest

INFORMAL MENU FIVE

FIRST COURSE

Crispy Fish Fingers with Crushed Peas and Proper Tartar Sauce

MAIN COURSE

Roast Porchetta with Caramelised Armagh Apples, Black Mustard Greens and Armagh Cider Gravy,
Accompanied by Bowl of Champ and Armagh Honey Roast Vegetables

DESSERT

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream

Tea and Coffee

£49.95 per guest

INFORMAL MENU SIX

FIRST COURSE TAPAS

Chorizo Braised in Rioja, Garlic and Caramelised Onions

Crispy Fried Squid with Mizuna, Chilli, Lime, Garlic and Coriander Dressing

Fire-Roasted Pepper and Marjoram Tortilla

Simple Green Baby Leaf Salad with Soda Bread Croutons and Honey Mustard Dressing

MAIN COURSE

Chargrilled Leg of Irish Lamb with Caraway and Honey Herb Roast Carrots, Mint & Red Onion Salsa,
Accompanied by Bowl of Rosemary Roast Comber Potatoes and Butter Spring Greens

DESSERT

Lemon Posset with Pistachio Biscotti Wafers

Tea and Coffee

£32.95 per guest

THEMED MENU

We also specialise in preparing bespoke menus for individual clients who want something completely tailored to their taste. Below is an example of one such special menu.

THEMED MENU SEVEN

BREADS AND DIPS

Sun-dried Tomato Harissa with Dukkah
Smoked Chili Hummus
Shaved Fennel and Cucumber Riata
Olive Oil with Guava Vinegar

FIRST COURSE

Crisp Salt Chili Soft Shell Crab with Sweet Potato Harissa Purée,
Lemon Verbena Yoghurt and Tempura Lemon

SORBET

Shortcross Gin and Grapefruit

MAIN COURSE (FAMILY SERVICE)

Chargrilled Irish Beef Sirloin with Roasted Garlic Portobello Mushrooms, Red Mustard Frills
and Szechuan Pepper Yoghurt

AND

Saffron Sea Bream Cooked in Banana Leaves with Coconut Milk and Lime

ACCOMPANIED BY

Hot Spiced Chickpea Salad with Butternut Squash, Fire Roasted Peppers,
Scallions and Guava Vinegar and Honey Dressing

Raw Carrot Salad with Honey and Orange Dressing and Lots of Toasted Seeds

Giant Couscous, Barley and Quinoa Salad with Crispy Shallots, Parsley and Preserved Lemon

DESSERT PLATTERS

Dark Chocolate Profiteroles with Frangelico Mousse and Praline Glass

Raspberry and Lemon Curd Eton Mess Jam Jars

Strawberry and Prosecco Mini Milk Shakes

Tea and Coffee

£63.95 per guest

PRICING INFORMATION

Please feel free to choose a menu from this pack either from the above menus, the options below or let us know if you have other food options in mind. Please send your menu selection back to us with your approximate guest's numbers, venue etc and we can then put together a full estimate based on your choices and venue logistics.

MEAL PRICES PER GUEST INCLUDE

- Hire of Fine Porcelain Solaris China or Evolution earth wear, Robert Walsh Radford Cutlery and fine stem glassware for drinks reception and meal (£0.30 per glass).
- Provision of key personnel; e.g. head chef, complete kitchen team, front-of-house manager and staff.
- Full event management for your event logistics.

PRICES EXCLUDE

- White Table cloth and napkin hire. 130" cloths £12.50 each. Napkins £1.00
- Service charge. (£9.95 per hour per member 2017)
- Setting up staff costs (usually the day of event)
- Venue Kitchen Fee or hire of cookers etc if required.
- Hire company delivery and collection charge
- VAT charged at 20%
- Clearing up and ensuring location is left clean and tidy.
- Upgraded fine stem Diva glassware
- Specialist equipment hire
- Coloured table cloths. £16.00 each. Napkins £1.15 each
- Any hire company breakages or shortages

FORMAL DINING MENU

Formal Dining is a very popular plated style of food and service.

The individual dishes are presented on pure white fine porcelain or china plates. Each course is highly visual and refined, offering a high level of presentation, while looking impressive and tasting great.

SOUPS

Kilkeel Seafood Chowder with Saffron Rouille, Presented in a Crusty Bread Bowl

Young Leek, Comber Potato and Cheddar Soup with Ham Hock Fritters

Honey Roast Parsnip and Thyme Soup with White Beans and Kearney Blue Cheese Crumbs

Velvety Sweetcorn and Hegarty's Cheddar Soup with Moyallon Bacon Crisps

Irish Butter-Baked Butternut Squash, Root Ginger, Lemongrass and Coconut Cream Soup with Vietnamese Coriander

Traditional Irish Vegetable Broth with Shredded Ham Hock

Garden Pea and Land Cress Soup with Smoked Haddock, Lemon and Chive Cream

Asparagus and Leek Soup with Hot Smoked Glenarm Salmon

Roast Chicken and Chestnut Mushroom Soup

FORMAL DINING

MEAT FIRST COURSE

Warm Salad of Langoustines and Local Pork Fillet with Almond Aioli, Smoked Paprika Oil, Baby Herbs and Manchego Shavings

Crisp Confit Pork Belly and Pork Rilette Fritter with Caramelised Apple Aioli, Broad Beans, Baby Herbs and Smoked Paprika Oil

Compressed Watermelon with Maple and Chilli Glazed Duck, Crispy Confit Fritter, Asian Slaw, Sweet Soy, Sesame and Ginger Dressing

Home Cured Bacon Pave with Fresh Fig, Young Buck Mousse, Quince Cubes, Smoked Onion Dressing and Roasted Hazelnut.

Crispy Garlic Crossgar Chicken in Kataifi Pastry with Mango, Corn & Pomegranate Salsa, Curry Mayo and Micro Herb Leaves, Chive and Apple Vinaigrette

Roast Almond and Soft Herb Crusted Guinea Fowl with Baby Beets, Garden Sultana, Black Garlic Aioli and Orange Oil Dressing

Yellow Door Smoked and Chargrilled Chicken Caesar with Jilly's Baby Romaine Leaves, Parmesan Cracker, Soda Bread Wafers and Fresh Anchovy Beignets

Chicken Liver Parfait with Toasted Mini Soda Bread, Apple and Walnut Chutney, Cumberland Jelly and Candied Orange

Rare Roast Angus Fillet of Beef Salad with Oxtail and Caramelised Onion Fritters, Pickled Shallots, Kearney Blue Cheese Cream and Watercress Pesto

Chicken, Leek and Wild Mushroom Pie, Porcini Aioli, Leek Ash, Pickled Mushrooms and Pea Shoots

FORMAL DINING

FISH FIRST COURSE

Pan-Seared Irish Sea Scallops with Lightly Pickled Cucumber and Carrots, Vanilla Citrus Dressing, Baby Sorrel and Sweet Basil Cress

Roast Pink Pepper, Lemon and Parmesan Crusted Hake Fillet with Charred Little Gem, Grilled Asparagus, Comber Potato and Tartare Cream

Walter Ewing's Simply Oak Smoked Salmon, Pickled Shallot, Caper Berries, Lime Segment, Crème Fraîche, Brown Soda Bread Wafers, Baby Herb Salad

Miso Glazed Cod with Spring Vegetables and Glass Noodle Salad, Lemon Verbena, Pickled Ginger and Sesame Dressing

Glenarm Salmon with Smoked Salmon Scotch Egg, Smoked Almonds, Golden Beetroot, Avocado and Horseradish Cream

Poached Dublin Bay Prawns with Crisp Pancetta, Garden Pea Cream, Roast Cherry Vine Tomatoes, Pea Shoots and Citrus Dressing

Hot Smoked Glenarm Salmon with Chive Pearl Barley Risotto, Garden Pea Velouté, Borage and Purslane

VEGETARIAN FIRST COURSE

Roasted Home Grown Beets with Goats Cheese Brûlée, Bramley Apple Soda, Orange Segments and Roasted Hazelnut Honey Dressing

Roasted Cherry Tomatoes, Sweet Red Onion and Asparagus Salad with Duck Egg Dressing and Parmesan Crisps

Beetroot Crêpes with Feta and Olive Stuffing Beef Leaves, Vine Tomato and Mint Salsa

Sweet Corn and Cauliflower Beignet with Shaved Fennel and Coriander Salad, Yellow Door Beetroot Relish, Indian Spiced Clandeboye Yogurt

Wild Mushroom and Hazelnut Pastry Tart with Young Buck Blue Cheese Mousse, Broad Beans, Parsley Pesto and Yellow Door Kitchen Garden Leaves

FORMAL DINING

SORBETS

Sorbet is a smooth ice cream like frozen taste refresher designed to cleanse the palate and invigorate the appetite.

Armagh Green Apple

Champagne Mojito Sorbet

Lime and Lemongrass

Watermelon and Lime Vodka

Prosecco and Wild Elderflower

Shortcross Gin and Tonic

GRANITA

Granita is similar to a sorbet but has a granular texture and lasting longer on the tongue; again a cleanser of the palate and awakens the taste buds.

Lemon Verbena and Armagh Bramley Apple

Passion Fruit and Chardonnay

Rhubarb and Ginger

FORMAL DINING

DEMITASSE SOUP

Small amount of highly flavoured soup presented in different ways designed to add an extra dimension to a special menu.

Creamy Sweetcorn Velouté with Chive Oil and Crispy Pancetta

Roast Celeriac Soup with Kilkeel Crab

Honey Roast Parsnip and Apple Demitasse with Mild Curry Spices,
Coriander Cream and Toasted Pine Nuts

Chicken Potato and Buttermilk Soup with Crispy Shredded Chicken

Fire-Roasted Pepper Soup with Goats Cheese Cream and Parmesan Stick

Celvo Nervo Soup with Smoked Rathlin Queenie and Bacon Dust

Caramelised Onion and Guinness Soup with Dart Mountain Cheese Rarebit

Cream of Pot Roast Rockvale Chicken with Lemon Thyme and Chicken Skin Crisps

FORMAL DINING

MEAT MAIN COURSE

Roast Irish Dry-Aged Sirloin of Beef with Gratin Dauphinoise, Shallot Purée, Buttered Greens, Bordelaise Jus and Crispy Shoe String Fries

Slow Braised Irish Hereford with Peppered Caramelised Onion Purée, Crispy Shallot Fritter, Dauphinoise Potato and Summer Vegetables

Braised Irish Hereford Beef Daube with Chestnut Mushroom Shallot and Comber Potato Pot Pie, Honey Roast Parsnip Puree, Charred Scallions and Caramelised Onion Jus

Roast Irish Hereford Beef Fillet, With Oxtail and Caramelised Onion Fritter, Chive Mash, Truffled Greens, Wild Mushroom and Sherry Vinegar Jus

Roast Irish Hereford Sirloin and Slow Cooked Short Rib, Broither Gold Mash, Roast Baby Beetroot, Asparagus and Port Jus

Braised Beef Cheek with Roasted Garlic, Smoked Potato Mash, Charred Leeks, Mustard Glazed Carrots, Crispy Parsnips and Barolo Jus

Roast Rack of Lamb with Minted Pea Purée, Charred Baby Leeks, Chantenay Carrots, Comber Potato Fondant and Lamb Jus

Roast Rump of Lamb, Chèvre and Shoulder Croquette, Potato and Turnip Pave, Celeriac Purée, Wilted Spinach and Rosemary and Rioja Jus

Lemon Thyme Roast Crossgar Free Range Chicken Breast and Mini Chicken and Leek Pie, Buttery Mash, Buttered Spinach, Orange Glazed Young Carrots, Green Peppercorn Cream

Roast Rockvale Chicken Fillet with Spring Truffle and Hazelnut Pesto, Sauté of Spring Vegetables, Roast Chicken Juices and Comber Potatoes

Roast Crossgar Free Range Chicken, Fried Pancetta and Savoy, Caramelised Onions, Fondant Potatoes, Baby Carrots and Madeira Jus

Smoked and Roasted Barbary Duck Fillet with Sautéed Spinach, Ginger Glazed Carrots, Duck Fat, Comber Roast Potato's, Duck Confit Pie and Star anise Jus

Caramelised Pork Belly Roulade with Sticky Red Cabbage, Colcannon, Crispy Pork, Maple Roast Apple and Armagh Cider Gravy

Roast Stuffed Drumgold Turkey with Sweet Cured Yellow Door Bacon, Duck Fat Potato Fondant, Honey Roast Root Vegetables, Creamy Mash and Cranberry Jus

FORMAL DINING

VEGETARIAN MAIN COURSE

Roast Chestnut Mushrooms with Porcini Orzo Pasta and Hazelnut Pesto

Butternut Squash Gnocchi with Cauliflower Cream and Cheddar Crisps

Parsnip, Kale and Chestnut Pithivier with French Beans and Hazelnut Truffle Dressing

Wild Mushroom Stroganoff Pie with all Butter Pastry

Soft Herb Gnocchi Grattan Pot with Broad Bean, Parmesan Mornay Sauce,
Grilled Asparagus, Roast Cherry Vine Tomatoes and Frisee Salad

Tortilla with Fine Roast Pepper and Tomato Salsa, Chargrilled Courage Wild Rocket
and Parmesan Salad

FISH MAIN COURSE

Roasted Kilkeel Hake with Puy Lentil and Chorizo Stew, Grilled Asparagus and Celeriac Cream

Roast Halibut Fillet with Parsley and Comté Crust, Braised Scallion, Brown Butter Mash,
Roast Cep and Madeira and Roast Chicken Juices

Roast Fillet of Hake with Ragout of Mussels, Crushed Comber Potatoes with Baby Spinach, Champagne
Chive Beurre Blanc

Pan Seared Glenarm Salmon with Chive Champ, Charred Little Gems,
Petit Pois and White Onion Velouté

Torched Seabass with Tomato and Fire Roasted Pepper Compote with Lemon,
Caper Potato Purée, Braised Fennel and Roast Heirloom Tomatoes

Herb Roasted Monkfish with Buttered Chard, Mascarpone enriched Orzo,
Kilkeel Lobster Broth

FORMAL DINING

SINGLE PLATED DESSERTS

Classic Crème Caramel with Macerated Raspberries, Sweet Basil and Macadamia Granola Nuggets

Rich Dark and White Chocolate Fondant with Raspberry Cassis Sorbet,
Fresh Summer Berries, Pistachio Tuille

Modern Style Lemon Tart with Summer Berries, Flowers and Lime Jelly Cubes

Chocolate Pavlova with White Chocolate Chantilly, Fresh Raspberries and Raspberry Glass

Classic Eton Mess with Strawberry Champagne Compote, Vanilla and White Chocolate Mousse, Brandy
Snap Wafer

Caramelised Pear and Bushmills Whiskey Tart with Butterscotch Sauce, Fresh Blackberries
and Armagh Honey Ice Cream

Rhubarb and Strawberry Crumble Pot with Raspberry Ripple Ice Cream and Caramel Custard

Armagh Apple and Thyme Tart Tatin with Roast Hazelnut Cream Patisserie, Caramel Sauce
and Vanilla Ice Cream

FORMAL DINING

TASTING PLATES OF YELLOW DOOR DESSERTS

TRIO OF CHOCOLATE

Rich Chocolate Brownie
Chocolate Soil, Hazelnut Chocolate Sphere
White Chocolate Mousse, Chocolate Mint Macaron and Chocolate Parfait

AFTERNOON TEA ASSIETTE

Victoria Sponge Ice Cream Sandwich
Jasmine Tea Macaroon
Bramley Apple Panna Cotta Crumble Kilner
Lemon Verbena Meringue Straws

RETRO ASSIETTE

Black Forest Gâteau
Mango and White Chocolate Egg
Raspberry Sorbet

THREE EGGS IN A BOX

Presented in a Little Egg Carton

White Chocolate and Passion Fruit Egg
Dark Chocolate and Raspberry Egg
Milk Chocolate and Caramel Egg
Toasted Brioche Soldiers

FORMAL ASSIETTE

Hot Chocolate Fondant
Crème Brulee Egg with Chocolate Soil Nest and Brioche Toast
Homemade Blackcurrant and Cassis Ice Cream

INFORMAL DINING MENU

Informal dining is a more rustic style of service. The dishes are presented on an array of colourful platters, plates and bowls with extra side dishes served directly to tables for guests to pass around and share. Guest can enjoy the whole communal dining experience with authentic simple dishes with robust flavours.

INFORMAL DINING

FIRST COURSE

Parma Ham and Panzanella Salad

Potted Salmon with Melba Toast, Rocket and Radish Salad

Wild Mushroom and Pecorino Tart with Hazelnut Pastry and Baby Leaves

Roast Moyallon Pork Sausage with Caramelised Armagh Apple Barley Risotto, Watercress and Crispy Onion Salad

Crispy Fish Fingers with Crushed Peas and Proper Tartar Sauce

Tomato Sour Dough Bread, Roast Garlic Mushrooms Frisée and Crispy Bacon Salad, Apple and Crisp Bacon Dressing

Really Rich French Onion Soup 'Pot' with Gratinated Gruyère, Bacon and Cheese Baguette

Shredded Ham Hock and Minted French Bean Salad with Soft Boiled Hens Egg

Bouillabaisse French Style Fish Stew with Local Seafood, Saffron Potatoes, Leeks and Rouille

Tomato Sour Dough Bread, Roast Garlic Mushrooms, Frisée and Crispy Bacon Salad

INFORMAL DINING

TAPAS FIRST COURSE

(Sharing Platters)

Tapas are small eats and are a very relaxed style of serving a first course. It involves presenting a selection of Hors d'oeuvres to the table. Guests pass these little dishes around to share, very relaxed, very friendly and very tasty. We suggest you choose at least one from each section

MEAT

Chorizo Braised in Rioja, Garlic and Caramelised Onions

Serrano Ham with Smoked Aubergine on Croûte

Grilled Chicken Thigh in Middle Eastern Spices with Green Harissa and Mint Yogurt

Crispy Crackling Pork Belly with Caramelised Apple

Irish Hereford Braised Short Rib with Raw Tomato Salad and Horseradish Salsa Verde

Irish Lamb Meatballs in Moroccan Spices with Harissa Yogurt, Pomegranate and Spearmint

FISH

Prawn Croquettes with Citrus Aioli

Baked Scallops in Their Shell with Herb Manchego Gratin

Salt Cod Tart with Fried Leeks

Crispy Fried Squid with Mizuna, Chilli, Lime, Garlic and Coriander Dressing

Grilled Kilkeel Mackerel Fillet on Shaved Fennel Salad with Horseradish Crème Fraîche

Hot Smoked Glenarm Salmon on Pickled Cucumber with Boiled Eggs and Homemade Salad Cream

Braised Squid with Roasted Red Pepper Feta and Parsley Sauce

INFORMAL DINING

VEGETARIAN

Marinated and Char Grilled Aubergine with Mini Goats Cheese, Toasted Pine Nuts and Rocket Salad

Garlic Mushroom on Toast with Aioli and Manchego Cheese

Fire-Roasted Pepper and Marjoram Tortilla

Fried Aubergine and Cumin Chickpeas with Harissa on Bruschetta

Young Buck Blue Cheese Bruschetta with Armagh Apple and Hazelnut Truffle Honey

TAPAS SALADS AND SIDE DISHES

Wild Rocket Fig and Basil Salad with Dolcelatté and Honey Dressing

Simple Green Baby Leaf Salad with Soda Bread Croutons and Honey Mustard Dressing

Grilled Mediterranean Vegetable Salad with Halloumi and Lemon Dressing

Classic Greek Salad with Feta and Mint

Roasted Beetroot Salad with Baby Spinach and Toasted Seeds

Saffron Couscous with Golden Sultanas, Preserved Lemon and Coriander

Patatas Bravas (Spicy Fried Potatoes with Bravas Sauce)

Pan au Catalan

Toasted Sourdough Bread with Garlic, Ripe Tomatoes and Really Good Olive Oil

INFORMAL DINING

MAINS

Roast Porchetta with Caramelised Armagh Apples, Black Mustard Greens and Armagh Cider Gravy

Roast Half Duck with Sticky Red Cabbage and Black Cherry Glaze

French Trimmed Best End of Pork with Fried Kale and Armagh Bramley Apple Sauce

Roast Rib of Angus Beef with Herb Roast Red Onions, Watercress and Hilden Ale Gravy

Braised Shin of Beef with Honey Roasted Parsnips and Sticky Onion Gravy

Roast Fillet of Glenarm Salmon, Garden Pea, Charred Little Gems and Lemon, Tarragon Cream

Chargrilled Leg of Irish Lamb with Caraway and Honey Herb Roast Carrots,
Mint and Red Onion Salsa

Braised Sticky Beef Ribs with Roasted Garlic Mushrooms and Horseradish Crème Fraîche

Spatchcock Chicken with Piri Piri Spices, Peppery Salad Leaves, Sour Cream and Garlic Chive Dip

Roast Irish Lamb Rump with Braised Puy Lentils and Fried Crispy Kale

INFORMAL DINING

SIDE ORDERS

POTATOES

Crushed Baby Comber Potatoes with Crispy Moyallon Bacon and Aged Hegarty's Cheddar

Crispy Parmesan Roast Comber Midi Potatoes with Summer Truffle Oil

Classic Proper Minted Comber Baby Potatoes with Shallot and Spearmint Butter

Real Irish Buttery Champ

Ivan McKee's Chunky Chips with Malton Sea Salt, Yellow Door Pickled Onion Vinegar Aromatiser

VEGETABLES

Peppered Buttermilk Onion Rings

Whole Roast Cauliflower Cheese with Fried Breadcrumbs, Lemon and Italian Parsley

Braised Young Comber Carrots, Glazed with Orange, Ginger and Coriander Syrup

Yellow Door Kitchen Garden Greens with Garlic, Ginger, Chilli and Sweet Soy Ketchup Manas

Roast Root Vegetables with Robust Herbs and Fried Sage

INFORMAL DINING

DESSERTS

Vanilla Panna Cotta with Macerated Strawberries and Pistachio Shortbread

Apple and Hazelnut Toffee Crumble Tart with Custard

Sticky Toffee Pudding with Vanilla Ice Cream

Choux Buns with Rich Chocolate Sauce

Lemon Meringue Tartlet with Whipped Vanilla Double Cream

Rhubarb Fool with Orange Butter Shortbread

Lemon Posset with Pistachio Biscotti Wafers

Local Strawberry Tart in Chocolate Pastry with Sweet Mascarpone Cream

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream

OTHER MENUS

CHILDREN'S MENU

Chicken Tempura and Fries, Carrots and Peas

Mini Pizza with Fries

Sausages, Mash Potatoes, Carrots and Peas

Deep-Fried Fish Goujons with Chips and Peas

Macaroni and Cheese with Mini Broccoli Trees

CHILDREN'S DESSERT

Chocolate Brownies

Ice Cream and Chocolate Sauce

Mini Pavlovas with Strawberries

Mini Banoffee Pie with Cream

£7.75 PER CHILD (2 COURSE)

Mini Roast Chicken Dinner with Mash Potatoes and Vegetables

Dessert from above

£9.95 PER CHILD

OR

Children over twelve can have half portions of the adult meal at half price

All Kids Meals include Orange Squash

CHEESE TABLE OR BOARD

£4.50 PER PERSON

From creamy and smooth to sharp and tangy, Irish Cheese rates amongst the best in the world. We receive daily deliveries along with a superb selection from the continent. Here is just a sample of the cheeses we recommend.

BLUE CHEESE

Kearney Blue

Cashel Blue

Young Buck

Crozier Blue

SOFT CHEESE

Cooleney

St Killian

Brie de Meaux

Ballyoak

HARD CHEESE

Dart Mountain Dusk

Gubbeen

Hegarty's Cheddar

Dart Mountain Kilcreen

GOATS CHEESE

Leggygowan Goats Cheese

Ryefield Organic

Mini French Goats Log

St Tola

All our Cheese boards are presented with our finest Honey and Walnut Bread, Yellow Door Chutney, Roasted Nuts and a selection of Biscuits and Fruit accompaniments.

OTHER SERVICES AVAILABLE

CANAPE THEMES

We can serve your guests canapés from customised canapé trays with your company or product logo or simply themed perspex canape boxes– fun and sophisticated.

AFTER DINNER DRINKS

Round off your meal with a glass of Baileys, Cognac, Vintage Armagnac and Calvados or choose from our list of liqueurs and after dinner drinks.

Chocolates and Champagne – Individually boxed Hand Made Irish Truffles make the perfect 'Favour' and individual bottles of Champagne at each setting make an unforgettable statement.

FIREWORKS

Create the Wow factor with a firework display.

TRANSPORT

We can organise any kind of transport arrangements from a bus to a limousine or even a helicopter (not as expensive as you may think!).

PHOTOGRAPHY AND FLOWERS

Having worked, through the years, with some of the best professional photographers and Florists in the country we are in a unique position to advise you on 'where to go'.

ENTERTAINMENT

Looking for a band or DJ, a Piper, a Face Painter or a Santa to keep the children occupied? We have sourced all these for Event.

ICE CREAM BIKE

Add humour to your day by serving your guests ice cream cones from our vintage ice cream bicycle.

FOOD SUPPLY

Unfortunately, due to health, safety and insurance reasons we are unable to serve food supplied by other people or companies.

SPECIAL DIETARY

Please do not feel like you have to design your wedding menu around special dietary requests.

We can accommodate your guest's allergies/food intolerance by altering your chosen wedding menu. Please do feel free to give us the name of your special dietary guests and their requests before your event with your final guest numbers.

TASTINGS

The Yellow Door is happy to provide a tasting session for your chosen menu.

A tasting session can be arranged once you have had an initial meeting and have had an estimate provided for your chosen menu. The tasting will consist of a maximum of two dishes per course and consist of one portion of each dish.

I am sure you will understand that during the wedding season from late April to the end of September, providing catering to our wedding clients is our top priority so providing a tasting at the weekends over this period may be very difficult. However, we can arrange to have tastings 'out of hours' at our Portadown headquarters during the week.

As the food for your tasting session is prepared specially for you, we charge a nominal £150 charge payable before the tasting.

CATERING CONTRACT

By this contract between Yellow Door (herein after called the caterers),

and _____ (herein after called the client), it is mutually agreed that the caterers will provide services and/or goods and that the client shall pay the caterers the amounts due for the said services and/or goods. The client must pay 25% deposit to secure catering date.

Date of Event:	
Location of Event:	
Event Contact Name:	Client Accounts Contact Name: (If required)
Brides address:	Accounts address:
Telephone: Email:	Telephone Email:
Invoicing name and address after event:	<p>Deposit of 25% of catering estimate required to secure catering date.</p> <p>Final payment will be due within 30 days of event date.</p> <p>5% fee will be charged every 30 days on late payments.</p> <p>Cheques to be made payable to The Yellow Door Portadown Ltd.</p> <p>Credit card payments are subject to 2.5% charge</p> <p>Cancellation fee's:</p> <p>More than ten days before Event – Cancellation fee: 25% of estimate</p> <p>Less than Seven days before Event– Cancellation Fee: 75% of estimate</p>
Telephone: Email:	
Client:	
Signed:	
Date:	