



YELLOW DOOR

CORPORATE AND PRIVATE PARTY MENUS

## CORPORATE AND PRIVATE PARTY MENUS

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. 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 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.

— 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 local suppliers we currently work with.

Lough Neagh Fisherman's Co Op  
Mourne Shorthorn Beef  
Comber Potatoes  
Longmeadow Cider  
Yellow Door Kitchen Garden

Andrew McKeown Vegetables  
Rockvale Poultry  
Glenarm Organic Salmon  
Armagh Cider Company  
Glastry Farm

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

  
**BALLYLISK**  
OF ARMAGH

  
KADMON ESTATE  
**SHORTCROSS**  
SMALL-BATCH DISTILLERY

  
**CARNBROOKE**  
MEAT • GAME  
POULTRY

# CONTENTS

|   |    |
|---|----|
| The Reception                             | 5  |
| Welcome Drinks                            | 5  |
| Canapés                                   | 6  |
| VIP Canapés                               | 7  |
| Afternoon Tea                             | 8  |
| Something a Little Different              | 9  |
| Breakfast Menus                           | 10 |
| Finger Food                               | 11 |
| Urban Street Food/Bowl Food               | 12 |
| Barbeque                                  | 13 |
| Hot Buffet                                | 14 |
| Hot Buffet Options                        | 15 |
| Priced Seated Meals                       | 16 |
| Themed Seated Menu Sample                 | 19 |
| Pricing Information                       | 20 |
| <br>                                      |    |
| Formal Dining Menu                        | 21 |
| Soups                                     | 21 |
| Meat First Course                         | 21 |
| Fish First Course                         | 22 |
| Vegetarian First Course                   | 22 |
| Sorbets                                   | 23 |
| Granita                                   | 23 |
| Demitasse Soup                            | 23 |
| Meat Main Course                          | 24 |
| Vegetarian Main Course                    | 25 |
| Fish Main Course                          | 25 |
| Single Plated Desserts                    | 26 |
| Tasting Plates of Yellow Door Desserts    | 26 |
| <br>                                      |    |
| Informal Dining Menu                      | 27 |
| First Course                              | 27 |
| Small Eats First Course                   | 28 |
| Mains                                     | 29 |
| Side Orders                               | 30 |
| Desserts                                  | 30 |
| <br>                                      |    |
| Other Menus                               | 31 |
| Children's Menu                           | 31 |
| Cheese Table                              | 31 |
| Other Services Available                  | 32 |
| Tastings, Food Supply and Special Dietary | 33 |
| Catering Contract                         | 34 |

## 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) £3.75  
 Bellini (Prosecco and Peach Juice) £3.25  
 Rossini (Prosecco and Strawberry Purée) £3.25  
 Sparkling Mojito (Prosecco, Golden Rum and Lime Mint) £4.75  
 Black Velvet (Prosecco and Guinness) £2.75  
 Passion Fruit Bellini (Prosecco, Peach and Passion Fruit Purée) £3.25

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

### OTHER GREAT RECEPTION OPENERS

Classic Pimm's (Pimm's with Lemonade or Ginger Beer) £2.75  
 Moscow Mule (Vodka, Lime and Ginger Beer) £3.25  
 Sea Breeze (Vodka, Cranberry and Grapefruit Juice) £3.25  
 Mai Tai (Dark and White Rum, Orange Curacao, Lime Juice and Sugar Syrup) £5.25  
 Dark and Stormy (Rum, Ginger Ale, Lime and Bitters) £5.25  
 Mojito (Golden Rum, Lime and Mint) £3.65  
 Bombay Bramble (Bombay Gin, Lime Juice and Crème de Mure) £4.25  
 Spiced Apple Tart (Shortcross Gin, Armagh Apple Juice, Sugar Stock and Spiced Apple) £5.25  
 Negroni (Gin, Vermouth and Campari) £3.75  
 Mint Julep (Bourbon, Mint and Sugar Syrup) £4.25  
 Margarita (Tequila, Lime Juice and Cointreau) £3.25

### WINTER WARMERS

Mulled Wine £3.75  
 Mulled Armagh Cider £2.95  
 Mulled Armagh Apple Juice £2.25  
 Hot Chocolate £2.95  
 Grand Marnier Hot Chocolaté £3.95  
 Irish Coffee £4.25  
 Coffee Royal £4.50  
 Espresso Martini £5.50

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

## CANAPÉS

Canapes are £1.65 each

We would suggest 5/6 canapes per guest from the following selection.

Sweet Cured Yellow Door Bacon Cube with Belfast Stout, Soy and Armagh Honey Glaze

Pressed Local Chicken Sandwich with Fire Roasted Pepper, Baby Spinach and Wild Rocket Resto

Crispy Chorizo and Potato "Sausage Roll"

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

Thai Prawn Fish Cakes with Mango and Smoked Chilli Salsa

Braised Beef and Barley Risotto Fritter with Summer Truffle Dip

Pumpkin, Pesto and Ricotta Risotto Fritters

Young Buck Blue Cheese and Crab Apple Jelly on Parmesan Shortbread with Candied Walnuts

Thai Chicken Wonton with Red Curry Dipping Sauce

Caramelised Onion and Ballylisk Cheese Tart

Prawn and Kilkeel Crab Choux Bun with Bloody Mary Cocktail Sauce

Jerk Pulled Chicken, Lemon Aioli, Caramelised Pineapple Pressed Sandwich

Crispy Chickpea Falafel with Tahini Yoghurt and Toasted Sesame

Lime and Ginger Cured Salmon with Shallot and Mint Salad, Wasabi Sesame Seeds

Roast Sweet Potato Muffin with Fivemiletown Goats Cheese and Armagh Honey

Crispy Goats Cheese in Katalfi Pastry with Armagh Apple Chutney

BBQ Spiced Pulled Brisket in Mini Yorkshire Puddings with Crispy Shallots

## 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, Potato Bread with Proper Brown Sauce

Steak and Chip Skewer with Peppered Mustard Cream

Kilkeel Lobster Mini Sub Roll with Cocktail Sauce

Seared Tuna, Cumin Seed, Wasabi Mayo and Crispy Garlic

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

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

Crisp Salted Chilli Strangford Langoustines with Lime Aioli

Compressed Watermelon 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. £9.65 per guest

## SAVOURY ITEMS

Traditional Sandwich flavours include:

Honey Baked Ham and Dijon

Roast Hereford 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

Prawn Cocktail

Crispy Bacon and Brie

Pulled Bacon and Piccalilli

## Shortbread and Biscuits

Butter Shortbread

Custard Creams

Loveheart Shortbread

Chocolate and Hazelnut Cookie

Raspberry and White Chocolate Cookie

Lemon Shortbread

## MINI PATISSERIE

Raspberry Ripple, White Chocolate Pavlova

Buttermilk Scones with Cream and Raspberry Preserve

Petit Lemon Meringue Pies

Rich Chocolate Moscovado Slice

Lemon and Coconut Friand

Chocolate Éclairs with Raspberry Cream

Mini Victoria Sandwich



Dipped Strawberry in Belgium Chocolate

Sweet Mascarpone Summer Berry Tart

Butter Shortbread with Strawberries and Sweet Mascarpone Cream

Raspberry Shortcake

Butterscotch and Passionfruit Tart

## 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

Passion Fruit

Chocolate

Raspberry

Salted Caramel

Pistachio

Orange

Vanilla

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. £2.25 Per Cone.

Salted Caramel

Bushmills Whiskey and Armagh Honey

Yellowman Ice Cream

Armagh Strawberry

Real Raspberry Ripple

Vanilla

Chocolate Fudge Brownie

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 Ciabatta Rolls with Dry Cure Bacon £4.95 each

### BREAKFAST BEVERAGES

Specialty Tea and Filter Coffee £2.35  
 Fresh Orange Juice £4.95 per Jug  
 Cranberry Juice £3.95 per Jug  
 Grapefruit Juice £3.95 per Jug  
 Bucks Fizz £2.95 Per Glass  
 Bloody Mary £3.95 per glass

## FINGER FOOD

Choose 5 per guest at £2.25 per item £11.25 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

Cauliflower and Sweetcorn Fritters with Curried Yogurt

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

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

Crispy Chickpea Fritters with Tahini Sauce

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

Millar's Ham Hock Terrine En Croute 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

Thai Fish Cake with Lime Aioli and Mango Salsa

Sweet Cure Bacon Skewers with Toasted Peanut Chilli Satay Sauce

Prawn Cocktail Tin with Little Gems and Wheaten Bread Croutons

Shorthorn Mini Steak Slider

Mozzarella, Tomato and Rocket Pizzettas

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 Croute

Spinach, Pinenut and Garlic Galette

Spiced Chick Pea Slider with Romesco Sauce

Roast Sweet Potato Muffin with Red Pepper Hummus

Vine Tomato Confit, Cashew Nut Butter and Sweet Pickled Red Onion Crostini

Vegan Charred Sour Dough with Baba Ganoush, Roast Mediterranean Vegetables

## 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  
Chili Lime Chicken with BBQ Bean and Tortilla Chips  
Paulo's Piri Piri Chicken with Potatas Bravas and Coriander Yogurt  
Saute Chicken with Bushmills Green Peppercorn Cream and Crushed Comber Potatoes

#### RED MEAT

Chilli Steak with Black Eyed Peas, Roast Garlic and Coriander Rice  
Braised Beef Cheek with Peas, Crushed Potatoes and Crispy Shallots  
Lamb Kofta Slider with Mint Riata and Tomato Kasundi  
Mini Steak Slider with Rocket and Horseradish and Garlic Aioli  
Balinese Pork Stew with Chinese Leaf, Ginger and Coconut Water with Spicy Fried Rice  
Barbary Duck Confit Ragu with Conchiglie Pasta with Garlic and Crispy Duck Shin Crumb  
Beef Randang with Steamed Coconut Chili and Lime Leaf Rice

#### FISH

Tempura Fried Monkfish with Yasmine Rice and Green Coconut Curry  
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 AND VEGAN

Naomi's Thai Curry with Butternut Squash, Spinach and Coriander and Rice  
Salted Chilli Tempura Vegetables with Yasmine Rice and Green Coconut Curry  
Vegan Chili Bowl with Herb Scented Rice and Tortilla  
Chickpea Fritters with Beetroot Quinoa and Romanesco Sauce

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 Menu - £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

£25.95 per guest

## HOT BUFFET DISHES

### BEEF DISHES

Braised Glenarm Brisket with Caramelised Root Vegetables and Green Peppercorn Cream

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

Crispy Barbary Duck Confit with Cassoulet

### LAMB DISHES

Mourne 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

## 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

Mixed Seafood Korma with Mint Yoghurt Riata  
 Home Smoked Kilkeel Haddock, Leek, Mature Cheddar and Pommery Mustard Sauce  
 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 PRICED MENUS

## FORMAL MENU ONE

### FIRST COURSE

Roast Red Pepper and Vine Tomato Soup with Watercress Pesto, Garlic Fried Focaccia Crumb

### MAIN COURSE

Herb Roasted Irish Chicken with Butter Parsnip Puree, Braised Savoy and Bacon, Baby Fondant Potatoes and Madeira Jus

### DESSERT

Passionfruit Curd and Raspberry Compote Eton Mess with White Chocolate and Edible Flower Tuile

Tea and Coffee

## 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

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

### DESSERT

Chocolate and Raspberry Delice, Frangelico Cream, Fresh Raspberries and Raspberry Gel

Tea and Coffee

## FORMAL MENU THREE

### FIRST COURSE

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

### MAIN COURSE

Slow Braised and Caramelised Mourne Lamb and Lamb Cutlet, Minted Summer Greens, Crusted Comber Potatoes, Watercress, Pedro Ximenez Jus

### DESSERT

Modern Style Lemon Meringue Tart, with Meringue Drops, Mascarpone Gelato and Summer Berries



Tea and Coffee

## 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

Strawberry and Pink Grapefruit

### MAIN COURSE

Roast Mourne Shorthorn Sirloin and Slow Cooked Short Rib, Roast Onion Mash, Baby Beetroot, Asparagus  
and Port Jus

### Rhubarb and Custard

Vanilla Sweet Cheese Cheesecake  
Rhubarb Sorbet  
Poached Rhubarb and Butter Shortbread

Tea and Coffee

## FORMAL MENU FIVE

### FIRST COURSE

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

### DEMITASSE SOUP

Caramelised Onion and Belfast Stout with Dart Mountain Cheese Rarebit

### MAIN COURSE

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

OR

Roast Fillet of Hake with Ragout of Mussels, Crushed Comber Potatoes with Baby Spinach

### DESSERT

Three eggs in a box. Presented in a little egg carton.

### Cheesecake Eggs

Raspberry Ripple Cheesecake  
Lemon Curd and Yoghurt Cheesecake  
Apple Crumble Cheesecake

Tea and Coffee

Guests choose dish in advance to be printed on name cards on the day. (Includes crockery and cutlery)

## INFORMAL MENU SIX

### FIRST COURSE

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

### MAIN COURSE

Carnbrooke Sugar Pit Pork Chops with Parsley Sauce, Fried Kale and Caramelised Apples Accompanied by Bowls of Crispy Parmesan Roast Comber Midi Potatoes with Summer Truffle Oil and Roast Root Vegetables with Robust Herbs and Fried Sage.

### DESSERT

Sticky Toffee Pudding with Vanilla Ice Cream

Tea and Coffee

## INFORMAL MENU SEVEN

### FIRST COURSE TAPAS

BBQ Beef Rump Skewers with Chimichurri  
 Kilkeel Crab Bruschetta with Chili and Spring Onion  
 Smashed Black Bean, Chili and Manchego Enchiladas with Tomato and Coriander Salsa  
 Grilled Mediterranean Vegetable Salad with Halloumi and Lemon Dressing

### MAIN COURSE

Braised Sticky Beef Ribs with Roasted Garlic Mushrooms and Horseradish Crème Fraîche Accompanied by Bowls of Peppered Buttermilk Onion Rings and Chunky Chips with Malton Sea Salt, Pickled Onion Vinegar

### DESSERT

Choux Buns with Rich Chocolate Sauce

Tea and Coffee

## 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 EIGHT

### BREADS AND DIPS

Sun-Dried Tomato Harissa with Dukkah  
 Smoked Chili Hummus  
 Shaved Fennel and Cucumber Riata  
 Olive Oil with Burren Balsamic 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

### PRICING INFORMATION

Please feel free to choose you own menu from the menu options below, then send your menu selection back to us with your approximate guest numbers. we will then put together a full estimate based on your individual menu choices.

## 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

Young Leek and Comber Potato Soup with Ham Hock Fritters

Velvety Sweetcorn Soup with Yellow Door Bacon Crisps

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

Traditional Irish Vegetable Broth with Shredded Ham Hock

Roast Chicken and Chestnut Mushroom Soup

Roast Red Pepper and Vine Tomato Soup with Watercress Pesto, Garlic Fried Focaccia Crumb

Strangford Langoustine Bisque with Confit Vine Tomato, Tarragon and Sauté Prawn Tails

Smoked Haddock, Leek & Bacon Chowder

### MEAT FIRST COURSE

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

Crisp Confit Pork Belly and Pork Rilette Fritter with Caramelised Apple Aioli, Broad Beans, Baby Herbs, Armagh Honey & Wholegrain Mustard Dressing

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

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

Roast Almond and Soft Herb Crusted Guinea Fowl Fillet with Baby Beets, Golden 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 Tempura

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

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

Smoked Spring Chicken Salad with Heirloom Tomatoes, Asparagus, Crispy Confit Wing, Pea Shoots with  
White Truffle and Parmesan Dressing

Pressed Ham Hock Terrine, Mustard Pickled Vegetables, Armagh Apple Gel, Homemade Pork Scratching's,  
Long Meadow Cider and Mustard Dressing

Pan Seared Beef Rilette with Pearl Barley Risotto, French Onion Soup, Mustard Greens, Pickled Apple and  
Horseradish

## 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 Segments,  
Crème Fraîche, Brown Soda Bread Wafers, Baby Herb Salad

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 Potato Risotto, Garden Pea Velouté, Frisee Salad

Scallop, Chilli Squid and Tiger Prawn Fritto Misto with Marinated Summer Vegetables, Saffron Lime Aioli,  
Pickled Fennel and Pea Shoots

## VEGETARIAN FIRST COURSE

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

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

## VEGAN FIRST COURSE

Caramelised Heirloom Carrot Galette with Homegrown Mustard Leaves, Toasted Hazelnut and Lovage  
Dressing

Crispy Chickpea Falafel Fritters with Romesco Sauce, Smoked Almonds and Pickled Vegetable Salad

Raw Heirloom Tomato Salad with Baked Marinated Aubergine, Toasted Pine Nuts, Pomegranate Molasses Dressing and Coriander Salad

## SORBETS AND GRANITAS

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

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

All the flavour combinations below can be produced into a Sorbet or Granita

Champagne Mojito

Lime and Lemongrass

Prosecco and Wild Elderflower

Shortcross Gin and Tonic

Blood Orange

Strawberry and Pink Grapefruit

Lemon Verbena and Armagh Bramley Apple

Passion Fruit and Chardonnay

Rhubarb and Ginger

## 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

Cavolo Nero Soup with Smoked Rathlin Queenie and Bacon Dust

Caramelised Onion and Belfast Stout with Dart Mountain Cheese Rarebit

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

Minted Pea and Asparagus

Vine Tomato and Fire Roasted Pepper with Wild Rocket Pesto

## MEAT MAIN COURSE

Roast Irish Dry-Aged Sirloin of Beef with Gratin Dauphinoise, Shallot Purée, Buttered Greens, Roast Carrots Bordelaise Jus

Slow Braised Mourne Shorthorn Brisket with Peppered Caramelised Onion Purée, Crispy Shallot Fritter, Dauphinoise Potato and Summer Vegetables

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

Roast Mourne Shorthorn Sirloin and Slow Cooked Short Rib, Roast Onion Mash, Baby Beetroot, Asparagus and Port Jus

Braised Beef Cheek with Roasted Beef Dripping Onion, 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

Slow Braised and Caramelised Mourne Lamb and Lamb Cutlet, Minted Summer Greens, Crusted Comber Potatoes, Watercress, Pedro Ximenez Jus

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

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

Herb Roasted Irish Chicken with Butter Parsnip Puree, Braised Savoy and Bacon, Baby Fondant Potatoes and Madeira Jus

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, 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

## VEGETARIAN MAIN COURSE

Roast Chestnut Mushrooms with Porcini Orzo Pasta and Hazelnut Pesto

Butternut Squash Gnocchi with Cauliflower Cream and Cheddar Crisps

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 Fire Roast Pepper and Tomato Salsa, Chargrilled Courgette, Wild Rocket  
and Vegetarian Parmesan Salad

## VEGAN MAIN COURSE

Spicy Green Chickpea Cakes with Coconut Curry Dahl and Charred Scallions

Sticky Sesame Cauliflower in Hot Chilli Tomato Sauce with Asian Slaw and Coriander Salad

Hazelnut Roast Celeriac with Maple Roast Vegetables with Truffle Pesto and Crispy Parsnips

## FISH MAIN COURSE

Roast 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 Ceps, Madeira and Roast Chicken Juices

Roast Fillet of Hake with Ragout of Mussels, Crushed Comber Potatoes with Baby Spinach

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

Prosciutto Wrapped Monkfish Loin with Tender Stem Broccoli, Slow Cooked Tomato, Minted Comber  
Potatoes with Lemon and Chervil Hollandaise



## SINGLE PLATED DESSERTS

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

Chocolate Pavlova with Strawberry Cream, Fresh Strawberries, Chocolate Sauce and Strawberry Glass

Classic Eton Mess with Raspberry Champagne Compote, Brandy Snap Wafer

Caramelised Pear and Bushmills Whiskey Tart with Butterscotch Sauce, Fresh Blackberries  
and Buttermilk Sorbet

Rhubarb and Strawberry Crumble Tart with Rhubarb Ripple Ice Cream and Caramel Custard

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

Strawberry Panna Cotta with Chocolate Sable Biscuit, Sweet Mascarpone Cream and Fresh Strawberries

Modern Style Lemon Meringue Tart, with Meringue Shards, Mascarpone Gelato and Summer Berries

Passionfruit Curd and Raspberry Compote Eton Mess with White Chocolate and Edible Flower Tuile

Chocolate and Raspberry Delice, Frangelico Cream, Fresh Raspberries and Raspberry Gel

## TASTING PLATES OF YELLOW DOOR DESSERTS

### Chocolate

Rich Chocolate Brownie

Chocolate Sphere with Hazelnut Ice Cream on Chocolate Soil  
White Chocolate Mousse, Chocolate Macaroon

### Strawberries and Cream

Strawberries and Crème Patisserie Mille Feuille

Strawberry Sorbet

Coconut Cream Panna Cotta and Strawberry Gel

### Bitter Sweet

Mango Tart with Yogurt Sorbet

Brown Butter Sponge

Citrus Fruit Salsa

### Fruit and Nut

Apple Pie Macaroon  
 Blackberry Panna Cotta  
 Granola and Pistachio Sponge

## Rhubarb and Custard

Vanilla Sweet Cheese Cheesecake  
 Rhubarb Sorbet  
 Poached Rhubarb and Butter Shortbread

## Classic Assiette

Hot Chocolate Fondant  
 Crème Brulee Egg with Chocolate Soil and Raspberry Biscotti  
 Strawberry Sorbet

## Three Eggs in a box

### Chocolate Eggs

White Chocolate and Passionfruit Egg  
 Dark Chocolate and Raspberry Egg  
 Milk Chocolate and Caramel Egg  
 Toasted Brioche Soldiers

### Cheesecake Eggs

Raspberry Ripple Cheesecake  
 Lemon Curd and Yoghurt Cheesecake  
 Apple Crumble Cheesecake  
 Love Heart Shortbread

## INFORMAL DINING MENU

Informal dining is a more rustic style of service. The dishes are presented on colorful 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 Chorizo Sausage with Roast Garlic, Lemon and Parsley 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 & Mustard 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

## Small Eats FIRST COURSE

(Sharing Platters)

Small eats 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 dishes around to share, very relaxed, very friendly and very tasty. We suggest you choose at least one from each section

## NIBBLES

Selection of Yellow Door Specialty Breads with Olive Oil and Burren Balsamic, Hummus, Chimichurri

Selection of Olives and Sun-Dried Tomatoes

24 Hour Proven Ciabatta with Olive Oil and Dukkah

## MEAT

Chorizo Braised in Rioja, Garlic and Caramelised Onions

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

Smoked Paprika Dusted Pork Belly with Caramelised Apple

BBQ Beef Rump Skewers with Chimichurri

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

Crispy Confit Boneless Chicken Wings with Lemon Aioli

Serrano and Local Cured Meat Platter

## FISH

Prawn Croquettes with Citrus Aioli

Kilkeel Crab Bruschetta with Chili and Spring Onion

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

Tiger Prawn and Pepper Skewers with Lemon Chimichurri

Hot Smoked Salmon Croute with Slow Cooked Tomato and Horseradish Salsa Verde

Crispy Fried Lough Neagh Pollen with Lemon and Tarragon Aioli

## VEGETARIAN

Garlic Mushroom on Toast with Aioli and Manchego Cheese

Fire-Roasted Pepper and Marjoram Tortilla

Fried Aubergine and Cumin Chickpeas with Harissa on Bruschetta

Spinach, Garlic and Pinenut Pizzettas with Shaved Parmesan

Quinoa, Broccoli and Feta Croquettes with Fire Toasted Peppers and Chili Hazelnut Dressing

Smashed Black Bean, Chili and Manchego Enchiladas with Tomato and Coriander Salsa

Polenta Cakes with Spinach, Garlic Mushroom and Goats Cheese Grattan

## SMALL EATS

### SALADS AND SIDE DISHES

Simple Green Baby Leaf Salad with Soda Bread Croutons and French Dressing

Grilled Mediterranean Vegetable Salad with Halloumi and Lemon Dressing

Classic Greek Salad with Feta and Mint

Raw Vine Tomato Salad with Mozzarella, Garlic, Lemon and Mint Dressing

Burrata with Olive Oil, Caramelised Onion, Balsamic and Charred Focaccia

Seasonal Super Salad with Guava Vinegar Dressing , Pomegranate and Nuts

Patatas Bravas (Spicy Fried Potatoes with Bravas Sauce)

(Pan au Catalan) Toasted Sourdough Bread with Garlic, Ripe Tomatoes and Really Good Olive Oil

## MAINS

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

Roast Rib of Angus Beef with Herb Roast Red Onions, Watercress and Hilden Ale Gravy ( Family Service)

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

Carnbrooke Sugar Pit Pork Chops with Parsley Sauce, Fried Kale and Caramelised Apples

Crispy Confit Barbary Duck Cassoulet

BBQ Garlic and Herb Spring Chicken with Warm Fire Roasted Pepper, Comber Potato Salad and Caramelised Onion BBQ Sauce

## SIDE ORDERS

### POTATOES

Crushed Baby Comber Potatoes with Crispy Yellow Door 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

Chunky Chips with Malton Sea Salt, Pickled Onion Vinegar

### VEGETABLES

Peppered Buttermilk Onion Rings

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

Roast Root Vegetables with Robust Herbs and Fried Sage

Yellow Door Kitchen Garden Greens with Shallot and Spearmint Butter

Roast Heirloom Carrots with Honey and Thyme

Raw Heirloom Tomato Salad with Garlic, Lemon and Basil

Garlic and Herb Roast Open Cap Mushrooms

Cumin and Smoked Paprika Dusted Butternut Squash with Cooling Clandeboye Herb Yoghurt Dressing

### 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 (Seasonal)

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

Fresh Fruit Skewers

### £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

Ballylisk

## HARD CHEESE

Dart Mountain Dusk

Gubbeen

Hegarty's Cheddar

Dark Mountain Kilcreen

## SPECIALITY CHEESE

Fivemiletown Goats Cheese

Milleens

Corleggy

Ardrahan

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.

### 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.

## 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 menu around special dietary requests.

We can accommodate your guest's allergies/food intolerance by altering your chosen 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' during the week. All tastings take place at our Portadown headquarters.

As the food for your tasting session is prepared specially for you, we charge a nominal £150 fee 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:<br>(If required) |
| Brides address:     | Accounts address:                              |
| Telephone:          | Telephone                                      |
| Email:              | Email:   |

|  |   |
|--|---|
| <p>Invoicing name and address<br/>after event:</p><br><br><br><br><br><br><br><br><br><br><p>Telephone:<br/>Email:</p> | <p>Deposit of 25% of catering estimate<br/>required to secure catering date.</p> <p>Final payment will be due within 30 days<br/>of event date.</p> <p>5% fee will be charged every 30 days<br/>on late payments.</p> <p>Cheques to be made payable to<br/>The Yellow Door Portadown Ltd.</p> <p>Bank Transfer is our preferred payment<br/>option.</p> <p>Cancellation fee's:</p> <p>More than ten days before Event –<br/>Cancellation fee: 25% of estimate</p> <p>Less than Seven days before Event–<br/>Cancellation Fee: 75% of estimate</p> |
| <p>Client:</p> <p>Signed:</p> <p>Date:</p>   |   |