

OCCASIONS

BY YELLOW DOOR

PRIVATE AND CORPORATE BROCHURE



CREATING FOOD MEMORIES

WELCOME

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 occasion an exceptionally memorable and enjoyable one.

The information enclosed will give you a variety of menu suggestions and alternative dining ideas. Use it as your starting point in creating your perfect meal. Our executive chef will be happy to work alongside you to put together a bespoke menu your guests will be talking about months after your occasion. Tailoring dishes to suit the tastes of individual clients and using seasonal ingredients are key features of Yellow Door menus. Ingredients are sourced from the very best Irish farmers and local food producers.

Our professional events management team have years of experience working closely with marquee companies and prestigious historic venues throughout the country. This enables us to seamlessly manage your event.

Please have a look at the enclosed information and feel free to call us should you need additional help or advice.

THE YELLOW DOOR COMPANY ETHOS

At the Yellow Door we are all very passionate about sourcing the best local products produced in the most sustainable and ethical way. We are one of the very few members of the Sustainable Restaurant Association in Ireland and firmly believe and adhere to the Association's guiding principals.

That includes using compostable packaging, eliminating single use plastics, and we are proud to say we are making great progress to fulfill our goal of zero waste to landfill. We also grow as many herbs, fruit and salad crops as possible in our own substantial kitchen garden. To find out more about the lengths we go to to produce good, honest and fair food please see our website

www.yellowdoordeli.co.uk/sustainability-sourcing

Simon Dougan MBE

Chef and Managing Director

OUR AWARDS & ASSOCIATIONS

Most Responsible Business Award,
Lisburn & Castlereagh City Council 2019

Sustainable Business Award, Armagh,
Banbridge, Craigavon Borough Council Food Heartland Award 2018

Best Chef Co. Armagh Award,
Restaurant Association of Ireland

Inclusion in Georgina
Campbell's Ireland's Guide

Inclusion in John and Sally
McKenna's Food Guides

Guild of Fine Food Great
Taste Producer

3 Star Great Taste Award, Best
Deli Dish in UK and Ireland

The Sustainable Restaurant
Association

Food Heartland Hospitality
Member

Real Bread Campaign
Member

Food NI Producer and Taste of
Ulster Member

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WELCOME DRINKS

The Yellow Door serves all beverages supplied by the client, we do not charge a corkage fee, we can also supply a full free bar facility.

Please contact our events team for a copy of our drinks list and for more information



CANAPES

£2.34pp

Depending when your guests will sit down for the formal wedding meal we would suggest 4/5 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 Pesto

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 Lime Aioli

Braised Beef and Barley Risotto Fritter with Garlic Mushroom Aioli

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

Crispy Chickpea Falafel with Tahini Yoghurt and Toasted Sesame

Compressed Watermelon, Crumbled Feta Mint & Cucumber

Japanese Mushroom Wontons with Miso, Ginger & Scallion Dressing

*£2.35 per Standard Canape



VIP CANAPES

£3.00pp

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

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 Garlic Mushroom Aioli

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

Korean BBQ Duck with Kimchi on Potato Pancake

Pesto Fried Quails Egg with St Tola Organic Goats Cheese, Sour Dough Toast

OYSTER CANAPES

Strangford Oyster and Guinness Shots

Crispy Sesame Tempura Oyster with Bloody Mary Sauce

Oysters Rockefeller, Spinach, Lemon and Brown Butter Hollandaise

£4.50 per VIP Canape

*Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

AFTERNOON TEA

Presented on tiered stands. An alternative to canapes 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 two Mini Patisserie items and a scone, served with Tea and Coffee.

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 Creme Fraîche

Chicken and Curry Mayo

Fivemiletown Cheddar and Armagh Bramley Apple Chutney

MINI PATISSERIE

Chocolate Orange Tartlet

Coffee and Nut Cake

Buttermilk Scones with Cream and Raspberry Preserve

Butter Shortbread

Petit Lemon Meringue Pies

Clandeboyne Honey and Yogurt Cheesecake

Carrot and Passionfruit Gateaux

Blueberry & Almond Friand

Peach and Rosemary Friand

Tea and Coffee

***£13.65 per guest**

*Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate



SOMETHING A LITTLE DIFFERENT

MACARON TOWER

Why not impress your guests with a colorful Macaron Tower at your reception.

Options:

250 Macarons (10 Tiers)

120 Macarons (6 Tiers)

Lemon

Passion Fruit

Chocolate

Raspberry

Salted Caramel

Pistachio

Orange

Vanilla



GRAZING STATION

A Grazing Station consists of a selection of tasty savoury foods laid out on a multi layered display for guests to simply help themselves

The Grazing Station will consist of

Charcuterie, sliced chorizo, salami and cured meats

Selection of Cheeses with cheese biscuits and crusty breads

Crisp Parmesan bread sticks with individual dipping pots of hummus, dipping oils and vinegar

Selection of fruit, crudities, candied nuts & marinated olives

* £17.94 per person

* Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

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, Fried

Soda Bread

Potato Bread Toast

Tea and Coffee

*£17.40 Per guest

Chaffing dishes may be required for
buffet style service at £45.00 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 Salmon Bagel with Rocket & Citrus Crème
Fraiche

Cocktail Sausage Skewers with Honey & Mustard

Savoury Scones with Cream Cheese & Roast Vine
Tomatoes

£14.25 Per guest

OR

Fresh Fruit Skewers

Clandeboyne Yogurt Pots with Red Berry compote

Clandeboyne Yogurt Pots with Spiced Bramley Apple
compote

Yellow Door Homemade Scones with Preserves

Selection of Danish Pastries

£3.00 per Item

Filled Croissants £5.40 each

Ham and Cheddar Mozzarella and Tomato

Hot Yellow Door Ciabatta Rolls with Dry
Cure Bacon £ 6.60 each

BREAKFAST BEVERAGES

Specialty Tea and Filter Coffee £3.00

Fresh Orange Juice £6.25 per Jug

Cranberry Juice £6.25 per Jug

Grapefruit Juice £6.25 per Jug

Bucks Fizz £4.50 Per Glass

Bloody Mary £5.50 per glass

Armagh Apple Juice £6.00 per bottle

* Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

FINGER FOOD

£3.25 per Item

Select 4/5 Items per Guest

Smoked Salmon Bagel with Rocket & Citrus Crème
Fraiche

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

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

Sweet Cure Bacon Skewers with Toasted Peanut Chilli
Satay Sauce

Mini Quiches with

Ham Hegarty's Cheddar and Mushroom

Chicken Roast Pepper and Pesto

Rare Roast Beef Croissant with Rocket and Black Peeper
Mayo

Thai Fishcake with Lime Aioli and Mango Salsa

Smoked Chicken & Yellow Door Dry Cured Bacon Club
Finger Roll Sandwich with Caesar Dressing

Sage and Onion Sausage Roll

Honey Baked Ham Croissant with Honey Mustard
Dressing

Sweetcorn Muffin with Chicken Salad and Honey
Madras Dressing

VEGETARIAN OPTIONS

Mozzarella, Tomato and Rocket Galette

Mini Quiche with Goats Cheese Tomato and Pesto

Cauliflower and Sweetcorn Fritters with Curried Yogurt

Brie, Toasted Walnut and Apple Chutney Croissant

Goat's Cheese Crostini with Marinated Vine Tomatoes &
Basil dressed with Olive Oil & Balsamic

VEGAN OPTIONS

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

Crispy Chickpea Fritters with Tahini Sauce

Vegan Charred Sour Dough with Baba
Ganoush, Roast Mediterranean Vegetables

* Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

BOWL FOOD

Urban Bowl 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

SAVOURY BOWLS

2 Bowls per Guest £20.95

3 Bowls per guest £26.50

WHITE MEAT

Salt Chili Chicken with Sesame and Warm Glass Noodle Salad

Lemon Grass Chicken with Steamed Rice, Chili and Spring Onions

Crispy Pork Belly and Caramelised Apple Slider with Mustard Aioli

Paulo's Piri Piri Chicken with Potatas Bravas and Coriander Yogurt

Saute Chicken with Bushmills Green Peppercorn Cream and Crushed Comber Potatoes

Crispy Bacon Cubes with Fried Cabbage & Parsley Sauce

Saute Chicken & Leek Pie

FISH

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

Colcannon Grattan with Crispy Onions

Grilled Mediterranean Vegetables with Halloumi & Pesto

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

Beef Randang with Steamed Coconut Chili and Lime Leaf Rice

Irish Lamb Stew Pie with Champ Grattan

Irish Beef Stew

Beef & Guinness Hot Pot

SWEET BOWLS

1 Bowl Per Guest £5.75

2 Bowls Per Guest £8.55

Summer Berry Pavlova

Sticky Toffee Pudding with Vanilla Ice Cream

Mini Pistachio Crème Brulee

Sticky Bramley Apple Tart with Clotted Cream

Apple and Rhubarb Crumble with Caramel Anglaise

Summer Berry Eton Mess

Rhubarb & Ginger Fool

*Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

STREET FOOD

The Perfect Birthday, Corporate Party or Informal Celebration Offering

We recommend Selecting 3 options per guest

Chicken Pad Thai £8.50- (can be cooked live)

Crispy Fish and Chips Bamboo Boats with Tartar Sauce –
£5.95

Seafood and Chorizo Paella – £9.50 (can be cooked live)

Spiced Chicken Empanadas – £8.25

Smokey Pork BBQ Tacos with Pineapple and Chilli Salsa –
£8.25

Crispy Artichoke and Tenderstem Fritters with Lemon
and Coriander Aioli – £7.75

Sesame Falafel Flatbreads with Tahini and Pickled Red
Cabbage – £7.25

Mexican Beef Burrito, Mexican Rice and Beans, Salsa,
Guacomole, Sour Cream and Cheese – £13.25 (can be
cooked live)

Sweet Potato Fries with Garlic Vegan Mayo & Jalapenos –
£3.00

Slices of Hot Salami Pizza £5.50

Spiced Buttermilk Chicken Tenders in BBQ Sauce served
in a Romaine and Caesar Wrap £7.95

Golaith Burger 5oz Shorthorn Steak Burger with Sweet
Pickled Red Onions, Vine Tomoato, Blue Cheese and
Belfast Stroat Mustard £8.50

Red Onion Bhaji with Cucumber and Coriander Riata –
£8.25

BBQ Pulled Pork Loaded Fried with Sour Cream &
Scallions – £8.25

Crispy Duck Pancakes with Cucumber, Spring Onions,
Hoi Sin and Crispy Chili and Garlic Oil – £9.25

Tiger Prawn Skewer with Fine Roasted Pepper, Oyster
Mushrooms and Red Thai Curry Dressing – £7.50

* Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

BARBEQUE BUFFET

MEAT OPTIONS (SELECT 2 OPTIONS)

BBQ Lemon Thyme and Saffron Chicken Fillets with Charred Scallions, Roast Cherry Vine Tomatoes and Tomatoes and Tarragon Honey Dressing

BBQ Provencal Chicken with Tomato, Basil & Red Onion Salsa

Marinated Irish Lamb Legs with Charred Scallions, Rosemary, Garlic & Olive Oil

Spiced Chicken with Pak Choi & Thai Red Curry Dressing

Chargrilled Irish Hereford Sirloin of Beef with Salsa Verde and Roasted Portobello Mushrooms

Marinated Irish Lamb Legs with Garlic, Roast Tomatoes, Olive Oil & Robust Herbs with Mint Riata

Grilled langoustines with Smoked Chilli Flakes, lemon, Garlic & Coriander Sesame Dressing

Chargrilled Cornfed Chicken Fillet with Charred Pak Choi Red, Thai Soy Honey dressing

BBQ Salmon with Lemon & Chervil, Charred Asparagus

Belfast Ale Braised Beef Brisket with BBQ Red Onions, Beer Balsamic Glaze

Titanic Burger with Blue Cheese

Quails Irish Pork Sausages

Vegan Cauliflower & Quinoa Burger, Vegan Mushrooms Mayo & Little Gems

Charred Beetroot, Lime Salsa & Jalapenos

Grilled Mediterranean Vegetables with Halloumi & Pesto

Grilled Mediterranean Vegetable and Halloumi Skewers

SALAD OPTIONS (SELECT 3 OPTIONS)

Carrot, Chickpea and Golden Sultanas Salad with Honey & Orange Dressing

New Comber Potato Salad with Spearmint and Dill

Red Cabbage Slaw with Spiced Clandeboye Yoghurt Dressing and Toasted Almonds

Vine Tomato, Sweet Red Onion & Feta Salad

Yellow Door Kitchen Garden Leaves with Honey and Mustard Dressing

Crisp Romaine Lettuce with Caesar Dressing and Shaved Parmesan

Slow Roast Beetroot Salad with Minted Yogurt Dressing and Toasted Pumpkin Seeds

Thai Noodle Salad with Pak Choi and Sweet Chilli

ADDITIONAL SIDE ORDERS

Baby Barbequed Comber Potatoes Roasted in Olive Oil with Rock Salt

Selection of Yellow Door Speciality Bread

Selection of Homemade Chutney, Mustards & Relishes

*Add a Dessert Buffet (3 options) or a Single plated Dessert followed by Tea and Coffee to your menu, ask our events team for further details on pricing and options.

*Above prices exclude Crockery, Cutlery, Equipment and Staff, contact our events team for a detailed Estimate.



BBQ Buffet Sample Menu

Main

BBQ 4oz Carnbrooke Sirloin Steak Slider with Caramelised Onions & Annaghmore Mushrooms

Spiced Chicken with Pak Choi & Thai Red Curry Dressing

Served with

Thai Noodle Salad with Pak Choi and Sweet Chilli

New Comber Potato Salad with Spearmint and Dill

Red Cabbage Slaw with Spiced Clondeboyne Yoghurt Dressing and Toasted Almonds

Crisp Romaine Lettuce with Caesar Dressing and Shaved Parmesan

Selection of Homemade Chutney, Mustards & Relishes

Dessert

Individual Strawberry Pavlova with Vanilla Cream

Tea & Coffee

£51.14 per guest*

*Above prices exclude Equipment and Staff, contact our events team for a detailed Estimate

HOT BUFFET

1 White Meat Dish

1 Red Meat Dish

Vegetarian Option Available

Potato, Rice or another Starch (Choose 1)

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

Buffet Dessert Table

(selection of 2) or Single Plated Dessert

Tea and Coffee

£46.20 per Guest includes Crockery and Cutlery (excludes Staff and Equipment)

Price per Guest also includes the Below items

Green Garden Herb Salad with Yellow Door Dressing

Selection of Yellow Door Specialty Breads

A Selection of Sauces and Chutneys

BEEF DISHES

Braised Irish Beef Bourguignon with Caramelised Pearl
Onions and Red Wine

Braised Beef Stroganoff with Dijon and Bushmills Cream

Braised Beef Readang

Braised Steak & Guinness with Portabello Mushrooms

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

Balsamic Roasted Red Onion, Feta & Walnut Salsa

Miso Roast Aubergines with Coriander Pesto & Pickled
Chillis

POULTRY DISHES

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

Saute Rockvale Chicken
Fillets with Spiced Chorizo, Roast Vine Tomato and Rioja
Stew
Thai Spiced Chicken with Charred Asian Vegetables Red
Curry

Dressing Crispy Barbary Duck Cassoulet with White
Beans

LAMB DISHES

Traditional Irish Stew
Slow Cooked Lamb Tagine with Confit Lemon and
Moroccan Spices
Irish Lamb Hotpot with Root Vegetables and Redcurrant
Port Gravy

PORK DISHES

Braised Pork with Armagh Cider, Caramelised Apples,
Wholegrain Mustard, Pearl Onions and Purple Sage
Yellow Door Smokey BBQ Ribs
Sweet Cure Bacon Chops with Sweet Apricots and Italian
Parsley, Fried Apple and Light Thyme Jus

FISH DISHES

Home Smoked Kilkeel Haddock, Leek, Mature Cheddar
and Pommery Mustard Sauce
Roast Kilkeel Mackerel Fillets with Tomato & Lemon
Salsa
Roast Salmon with Charred Scallions and Tarragon
Beurre Blanc Sauce

SIDES

Creamy Dauphinoise Potatoes
Baby Roast Potatoes with Olive Oil and Rosemary
Champ
Braised Coriander Rice
Honey Roast Root Vegetables
Medley of Greens with Herb Butter
Wild Rocket Salad with House Dressing and Cherry Vine
Tomatoes

SALADS

Jilly's Slow Roast Beetroot Salad with Minted Yogurt
Dressing and Toasted Pumpkin Seeds
Cajun Potato Salad with Fire Roast Peppers, Spanish
Chorizo and Flat Leaf Parsley
Traditional Coleslaw
Thai Noodle Salad with Asian Vegetables and Simon's
Homemade
Sweet Chilli Seasonal Super Salad with Pulses, Grains and
Guava Vinegar Dressing
Multigrain Super Salad with Toasted Nuts & Seeds

BUFFET DESSERTS

Lemon Meringue Pie

Dressed Pavlova

Strawberry & Burren Balsamic Cheesecake

Clandeboyne Yogurt and Honey Cheesecake

Sticky Pear, Bushmills & Thyme Tart

Warm Raspberry & Almond Tart

Rich Chocolate Torte

*All Desserts are accompanied by Berry Compote and
Vanilla Cream

Cold Buffet

For a more detailed quote or a bespoke menu please contact our events team

Sample Menu 1

Mourne Shorthorn Topside of Beef

Poached Irish Salmon with Lemon Dill and Crème Fraiche

Honey Roast Irish Ham

Accompanied by

New comber Potato Salad with Garden Herbs

Charred New Season Broccoli Salad with Toasted Almonds and White Balsamic Dressing

Vine Tomato, Sweet Red Onion and Feta Salad with Spearmint

Homegrown Baby Salad Leaves with Honey Mustard Dressing

Selection of Breads, Mustards and Sauces

Dessert – 3 per Person

Selection of Mini Patisserie to include

Raspberry Ripple & White Chocolate Pavlova

Petit Lemon Meringue Pies

Salted Caramel Eclairs

Tea and Coffee

*£51.90 per guest, excluding staff and equipment

Sample Menu 2

Sliced Roast Chicken with Mango and Honey Madras “Coronation” Dressing

Honey Roast Pinkertons Ham, Mustard and Piccalilli

Accompanied by

New Comber Potato Salad

Vine Tomato, Sweet Red Onion, Feta and Mint Salad

Orzo Pasta Salad with Sun Dried Tomatoes & Pesto

Baby Leaf Salad with Honey Mustard Dressing

Selection of Yellow Door Artisan Breads

Dessert

Lemon Meringue Pie

Strawberry & Burren White Balsamic Cheese Cake

Bowl of Summer Berries

Bowl of Sweet Vanilla Cream

Thompsons Tea & Green Bean Coffee

*£34.74 per guest, excluding staff & equipment

FORMAL DINING MENUS

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

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

SOUPS

Cauliflower & Bacon Soup with Cheddar Beignets Fritter & Scallions

Creamy Pulled Chicken & Sweetcorn Soup with Toasted Corn & Chive Oil

Young Leek and Comber Potato Soup with Ham Hock Fritters

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

Traditional Irish Vegetable Broth with Shredded Ham Hock

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

Roast Carrot and Coriander with Sour Dough Croutons and Wild Garlic Pesto



MEAT FIRST COURSE

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

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

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

Char Grilled Szechuan Pepper Chicken, Napa Slaw, Asian Salad with Fire Roasted Pepper & Crispy Lotus Root, Red Thai Curry Dressing

Braised Free Range Chicken, Wild Mushroom & Truffle Pie, Little Gems, Caesar Dressing, Parmesan Crisps & Wild Garlic Pesto

FISH FIRST COURSE

Trio of Irish Seafood Shellfish, Pan-Seared Irish Sea Scallops, Kilkeel Crab Claw, Poached Strangford Langoustine 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

Smoked Kilkeel Haddock Cakes with Chardonnay, Melted Leeks and White Wine Sauce, Crispy Pancetta, Chive and Garlic



Ewings Smoked Salmon with Scallion & Comber Potato Bread, Baby Watercress, Citrus Crème Fraiche, Shaved Fennel & Mustard Leaf Salad

Lightly Spiced Seabass with Charred Courgettes, Fine Bean & Fire Roasted Pepper Salad, Caperberries, Lemon Clandeboye Yogurt Dressing

VEGETARIAN AND VEGAN FIRST COURSE



Goats Cheese Brulee on Caramelised Onion Galette, Sweet Pickled Pear Salad, Orange Blossom Honey & Walnut 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

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

Courgette & Feta Fritters, Baba Ghanoush, Kimchi, Pomegranate Molasses Dressing, & Toasted Hazelnuts



DEMI TASSE 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

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

Caramelised Onion and Belfast Stout with Dart Mountain Cheese Rarebit

Vine Tomato and Fire Roasted Pepper with Wild Rocket Pesto

Butter Poached Celeriac with Winter Truffle Oil



SORBET AND GRANITA

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

Granita is similar to a sorbet, but has a granular texture and lasts 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

Lime and Lemongrass

Prosecco and Wild Elderflower

Shortcross Gin and Tonic

Lemon Verbena and Armagh Bramley Apple

Passion Fruit and Chardonnay



MEAT MAIN COURSE

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

Roast Sirloin of Carnbrooke Beef with Champ Potato Cake, Pea Puree, Carrot Fondants,
Green Peppercorn Jus

Roast Sirloin of Carnbrooke Beef with Brown Butter Cauliflower Puree, Grilled Tender
Stem Broccoli, Baby Watercress, Tarragon Jus Accompanied by Grattan
Lyonnais Potato

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

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

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



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

Roast Carnbrooke Sugar Pit Best End of Pork with Fondant Potato, Roast Hispi Cabbage, Armagh Bramley Apple Puree, Armagh Cider Gravy

Roast Stuffed Chicken Supreme with Bacon & Caramelised Onion Stuffing, Buttered Kale, Peas & Pearl Onions, Honey Roast Parsnip, Champ, Thyme



VEGETARIAN AND VEGAN MAIN COURSE

Wild Mushroom Pithivier Pie with Baby Watercress and Stroganoff Sauce

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

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

Hazelnut Braised Celeriac with Maple Roast Vegetables, Truffle Celeriac Puree, Hazelnut Gremola Pesto, Parsnips Crisps

Miso Baked Aubergine Braised Red Rice, Beetroot Kimchi, Tempura Vegetables, Miso Soy Dressing



FISH MAIN COURSE

Roast Halibut Fillet with Parsley and Comte 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

SINGLE PLATED DESSERT COURSE

Rich Dark and White Chocolate Fondant with Vanilla Ice Cream, Fresh
Summer Berries and Chocolate Macaron

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 Pure Cream Ice Cream and Caramel Custard

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

Yellowman Cheesecake with Sweet Mascarpone Cream, Fresh Strawberries and Summer Berry Champagne
Sauce

Lemon Meringue Tart with Vanilla Cream. Macerated Summer Berries and Homemade Cassis

Rich Dark Chocolate and Orange Fondant with Buttermilk Sorbet, Kumquat Puree, Fennel and Orange
Caramel Glass

Apple and Hazelnut Toffee Crumble Tart with Salted Caramel Sauce and Vanilla Ice cream



TASTING PLATES OF YELLOW DOOR DESSERTS

MY FAVOURITES

Hot Sticky Toffee Pudding

Banoffee Cheesecake

Vanilla Ice Cream

THE ITALIAN JOB

Milk Chocolate and Amaretto Mousse

Classic Tiramisu

Frangelico Ice Cream

ORCHARD COUNTY

Warm Caramel Bramley Apple Upside down

Mini Apple Tart Tatin

Vanilla Ice Cream

CLASSIC ASSIETTE

Hot Chocolate Fondant

Crème Brulee Egg with Chocolate Soil and Raspberry Biscotti

Vanilla Ice Cream

A large, round wooden cheese board is the central focus, laden with an assortment of cheeses, including wedges of cheddar, a wheel of brie, and a piece of blue cheese. It is garnished with clusters of green and red grapes, slices of watermelon, and a sprig of dill. A silver cheese knife lies on the board. In the background, another similar board is partially visible.

CHEESE TABLE OR BOARD

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

HARD CHEESE

Dart Mountain Dusk

Hegarty's Cheddar

Dart Mountain Kilcreen

SOFT CHEESE

Cooleney

St Killian

Ballylisk

SPECIALITY CHEESE

Milleens

Corleggy

Ardrahan

St Tola
Organic Goats Cheese

£5.70 per Guest

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

IMPORTANT DETAILS

TASTING

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 charge payable before the tasting.

SPECIAL DIETARY GUESTS

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 requests ten days before your event with your final guest numbers.

FOOD SUPPLY

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

FINAL EVENT DETAILS

We ask that you give us your final guests numbers 10 days in advance of your Event. It might be helpful if you ask for a months' notice for RSVP's, so this gives you a few weeks to collect final guests numbers and special dietary requirements, please include any supplier meal requirements in your final number. We will also require at this stage a copy of your final table plan. Venue's usually have table plan layouts to assist in guiding you, please contact your venue for more information. Once we receive all the above details we will update your menu, sequence of events and invoice, we will send you a copy and ask that you kindly read over all information and confirm that everything is correct and in order.

PAYMENT SCHEDULE

In order to secure your Event date we request a copy of our contract to be signed and returned, this will be countersigned by one of our events managers and a copy returned to you for your own records. We also ask for a 25% booking fee, no further payments are required until post event when you will be invoiced the remaining 75% which is payable within 30days.

Please select your preferred menu from the above brochure, send it across to our team of events managers who will supply you with a priced menu and itemised estimate based on your approximate guest number and venue.

If you have any further questions regarding the brochure or would like further advice on menu selection, please do not hesitate to contact us.