OCCASIONS

BY YELLOW DOOR

CREATING FOOD MEMORIES

SAMPLE MENUS AT GLOSTER HOUSE

SAMPLE PRICED MENUS- IMPORTANT DETAILS

Menus below include

Hire Evolution Italian earthen wear (informal menus), Solaris for Formal menus and Radford Cutlery

Provision of key personnel: e.g. head chef, complete kitchen team, front-of-house manager and staff

Set up staff costs (usually on day before function

Menus below exclude

Upgraded Glassware and Crockery (contact for options)

Specialist equipment hire Any hire company breakages or shortages

Bar service Provided by Venue

1

Additional Cooking equipment Hire company delivery charge Kitchen Fee White table cloths and napkin hire Fine stem glassware for meal Drinks Reception Glassware VAT charged at ROI Rate Clear down costs

Estimated price based on 120 guests seated

FORMAL DINING

Menu 1

CANAPES X4 PER GUEST

Smoked Haddock Cake with Brown Butter Mayo

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

Mini Cheese and Onion Croque Monsieur

Braised Sticky Carnbrooke Beef on Crisp Puff Pastry

Menu 2

CANAPES X4 PER GUEST

Smoked Haddock Cake with Brown Butter Mayo

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

Mini Cheese and Onion Croque Monsieur

Braised Sticky Carnbrooke Beef on Crisp Puff Pastry

FIRST COURSE

Selection of YD Speciality Breads

FIRST COURSE

Garden Pea, Mint and Ham Hock Soup Served with A Beetroot and Jawbox Gin Cured Salmon, Beetroot and Horseradish Panna Cotta, Shaved Fennel and Orange Salad, Beetroot Crisp

MAIN COURSE

Smoked Beef Brisket, Charred Onion, Sweetcorn Puree, Charred Sweetcorn, Buttery Potato Mash, tenderstem Broccoli and Caramelised Onion Jus

My Favourites: Hot Sticky Toffee Pudding, Rum and Raisin Cheesecake, Cake and Custard Ice Cream

Tea and Coffee

*£152.17 per Guest

MAIN COURSE

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

DESSERT

Chocolate and Salt Caramel Torte, Candied Popcorn, Peanut Butter Cream and Macerated Strawberries

Tea and Coffee

*£139.27 per Guest

CASUAL DINING

Menu 1

GRAZING STATION

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

The Grazing Station will consist of: Charcuterie, Sliced Chorizo, Salami and Cured Meat Selection of Cheeses with Cheese Biscuits and Crusty Breads

Crisp Parmesan Bread Sticks with Individual Dipping Pots of Hummus, Dipping Oils and Balsamic Vinegar

Selection of Fruit, Crudities, Candied Nuts & Marinated Olives

FIRST COURSE

Wild Mushroom And Pecorino Tart With Hazelnut Pastry And Baby Leaves

MAIN COURSE

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

Accompanied by

Crispy Parmesan Roast Comber Midi Potatoes with Summer Truffle Oil

Yellow Door Kitchen Garden Greens with Shallot and Spearmint Butter

DESSERT

Sticky Toffee Pudding With Vanilla Ice Cream

Menu 2

CANAPES X4 PER GUEST

Smoked Haddock Cake with Brown Butter Mayo

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

Mini Cheese and Onion Croque Monsieur

Braised Sticky Carnbrooke Beef on Crisp Puff Pastry Croute, Parmesan Truffle Mayo

FIRST COURSE

FAPAS

Selection Of Yellow Door Specialty Breads With Olive Oil And Burren Balsamic, Hummus, Chimichurri

Grilled Chicken Thighs In Middle Eastern Spices With Green Harissa And Mint Yogurt.

Kilkeel Crab Bruschetta With Chili And Spring Onion

Fire-Roasted Pepper And Marjoram Tortilla

MAIN COURSE

Chargrilled Leg Of Irish Lamb With Caraway And Honey Herb Roast Carrots, Mint And Red Onion Salsa

Accompanied by Baby Roast Comber Potatoes, Rosemary and Rocksalt

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

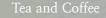
DESSERT

Strawberries and Cream Sharing Board- New Season Local Strawberries, Vanilla Cream, Chocolate Cookies, Mini Strawberry Meringue, Fudge and Warm Chocolate Sauce

Tea and Coffee

***£**163.43 Per Guest

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*£152.26 per Guest

The above menus are samples and demonstrate a typical informal menu including arrival and evening food. Please feel free to put your own menu together from our brochure. Once we have your preferred menu choices we can then send you a full itemised personal quotation. Please see below details of our full catering offering.

YELLOW DOOR CATERING BROCHURES

Please click on the below links to gain access to our full catering brochure <u>https://pages.qwilr.com/-Casual-Dining-Brochure-25-26-ROI-sxntaJqiRgGI</u> <u>https://pages.qwilr.com/Formal-Dining-Brochure-25-26-ROI-Ya0TPXASVmcW</u>

CONTACT US

Yellow Door Deli

74 Woodhouse St, Portadown Co Armagh, BT62 1JL Opening times: Mon-Fri 9am – 5pm Telephone:<u>028 3835 3528</u> Events Line 2 Email:<u>info@yellowdoordeli.co.uk</u>