

OCCASIONS

BY YELLOW DOOR



CREATING FOOD MEMORIES



SAMPLE MENUS AT GREENS HOLIDAY COTTAGES



SAMPLE PRICED MENUS—IMPORTANT DETAILS

Menus below include

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

Menus below exclude

Upgraded Glassware and Crockery (contact for options)
Specialist equipment hire

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)

Additional cooking equipment

Hire company delivery charge

Napkin hire

Venue Kitchen Fee

Fine stem glassware for meal and Drinks Reception

VAT charged at 20%

Clear down costs

Estimated price based on 100 guests seated

Bar Manager and Bar Staff and Associated Equipment

Bar Management Fee

Any hire company breakages or shortages



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
Crouste, Parmesan Truffle Mayo

FIRST COURSE

Garden Pea, Mint and Ham Hock Soup Served with A
Selection of YD Speciality Breads

MAIN COURSE

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

DESSERT

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

Tea and Coffee

EVENING FOOD

Ham and Cheddar Cheese Toasties

*£106.80 per Guest

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
Crouste, Parmesan Truffle Mayo

FIRST COURSE

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

DESSERT

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

Tea and Coffee

EVENING FOOD

Loaded Nachos with Chili Con Carne, Sour Cream and
Mature Cheddar

£118.08 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 Meats

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

TAPAS

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 Garrots, 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

EVENING FOOD

Classic Margarita Buffalo Mozzarella, Basil and Truffle
Honey and Ndjua, Picante Pepper, Mozzarella Pizza

Tea and Coffee

*£ 129.75 Per Guest

EVENING FOOD

Salted Chilli Chicken and Chips, Garlic and Lime Mayo

*£101.08 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

<https://pages.qwilr.com/-Formal-Dining-Brochure-25-26-N-Ireland-afohwBkxTOaH>

<https://pages.qwilr.com/Casual-Dining-Brochure-25-26-N-Ireland-W3i4tNMzROqF>



CONTACT US

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