

# OCCASIONS

BY YELLOW DOOR



## CREATING FOOD MEMORIES



## *SAMPLE MENUS AT THE OLD RECTORY*



# SAMPLE PRICED MENUS- IMPORTANT DETAILS

Menus below include

Hire Evolution Italian earthen wear ( informal menus),  
Solaris Crockery 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)

Additional cooking equipment

Hire company delivery charge

Ivory Linen napkin hire

Venue Kitchen Fee

Fine stem glassware for meal and drinks reception

VAT charged at 20%

Clear down costs

Estimated price based on 140 guests seated

Menus below exclude

Upgraded Glassware and Crockery (contact for options)

Specialist equipment hire

Bar Manager , Bar Staff and associated costs – Supplied  
by Venue

Beverages – Supplied by Venue

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

\*£102.16 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

£103.43 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 Croustade, 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 Carrots, Mint And Red Onion Salsa

Accompanied by Baby Roast Comber Potatoes, Rosemary and Rocksalt

Cumin and Smoked Paprika Dusted Butternut Squash with Cooling Clondeboy 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

\*£112.84 Per Guest

EVENING FOOD

Salted Chilli Chicken and Chips, Garlic and Lime Mayo

\*£114.38 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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