

OCCASIONS

BY YELLOW DOOR



CREATING FOOD MEMORIES

WELCOME

Thank you for contacting us with a view to using our company to cater for your wedding. The Yellow Door Catering Company has a dedicated team of enthusiastic professionals, totally committed to making your day an exceptionally memorable and enjoyable one.

The information enclosed will give you menu suggestions for the whole day, starting with canapés, your main wedding menu, desserts, cakes and innovative ideas for evening food. 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 special day. Tailoring dishes to suit the tastes of individual couples 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 perfect day.

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

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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CHEESE TABLE OR BOARD

Credit: Niamh Smith

CANAPES

Depending when your guests will sit down for the formal wedding meal we would suggest 4/5 canapes per guest from the following selection.

£2.70 per item

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

Mini Cheese and Onion Croque Monsieur

Crispy Chorizo and Potato "Sausage Roll"

Smoked Haddock Cake with Brown Butter Mayo

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

Walters Cold Smoked Salmon on Black Pepper and Lemon Shortbread with Tarragon Creme Fraiche

Thai Chicken Wonton with Red Curry Dipping Sauce

Vegetarian

Pumpkin, Pesto and Ricotta Risotto Fritters

Caramelised Onion and Cashel Blue Cheese Tart, Armagh Bramley Apple Chutney Gel

Crispy Filo with Whipped Feta, Hot Honey Dressing

Caramelised Onion and Ballylisk Cheese Tart

Vegan

Spiced Hummus on Rye Crackers with Dukkah

Black Bean Cakes with Vegan Lime Mayo

Tapenade Tartlet with Roasted Cherry Vine Tomatoes

Spiced Onion and Kimchi Bhajis, Lemon Coconut Yogurt Riata

Jerk Pulled Jackfruit, Lemon Aioli, Caramelised Pineapple Pressed Sandwich

Chickpea Falafels with Vegan Coriander & Cucumber Riata

VIP CANAPES

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

£3.30 per canape

Korean BBQ Duck with Kimchi on Potato Pancake

Garden Pea, Parmesan and Parma Ham Risotto Cake with Fried Quails Egg

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

Steamed Pork Dumpling, Spiced Plum Sauce

OYSTER CANAPES

£4.50 per item

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 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 three Mini Patisserie items, served with Tea and Coffee.

£17.40 pp

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 PÂTISSERIE

Sticky Pistachio Tart

Buttermilk Scones with Cream and Raspberry Preserve

Petit Lemon Meringue Pies

Lemon Drizzle Cake

Carrot and Passionfruit Gateaux

Classic Victoria Sponge Mini Cake

Raspberry Curd Meringue

Salted Chocolate Caramel Tart

Chocolate Cookie and Marshmallow Sandwich

Tea and Coffee



MACARON TOWER

Why not impress your guests with a Colourful Macaron Tower at your reception?

Options:

250 Macarons (10 Tiers)

120 Macarons (6 Tiers)

Flavours:

Lemon

Raspberry

Salted Caramel

Vanilla



GRAZING STATION

£17.94 per guest

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

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

*£20.99 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

£15.60 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

£4.20 per Item

Filled Croissants £7.80 each

Ham and Cheddar Mozzarella and Tomato

Hot Yellow Door Ciabatta Rolls with Dry
Cure Bacon £ 7.80 each

BREAKFAST BEVERAGES

Specialty Tea and Filter Coffee £3.60

Fresh Orange Juice £7.50 per Jug

Cranberry Juice £7.00 per Jug

Grapefruit Juice £7.00 per Jug

Bucks Fizz £4.75 Per Glass

Bloody Mary £8.50 per glass

Armagh Apple Juice £7.19 per bottle

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

FINGER FOOD

£4.20 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 Peper
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

Chicken Bang Bang Buttermilk Bun with Wild Rocket
and Coriander

VEGETARIAN/VEGAN OPTIONS

Mozzarella, Tomato and Rocket Galette

Mini Quiche with Goats Cheese Tomato and Pesto

Cauliflower and Sweetcorn Fritters in Indian Spices with
Lime Coriander Yogurt

Brie, Toasted Walnut and Apple Chutney Croissant

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

Spinach, Mushroom and Manchego Croquettas with
Aioli

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

*£10.20 per Bowl

*£3.60 Supplement per guest for more than one variety

WHITE MEAT

Salt Chili Chicken with Thai Noodle Salad and Red Curry Dressing

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

Colcannon Grattan with Crispy Onions

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

* £9.00 per Bowl

* £3.60 Supplement per guest for one than more

Summer Berry Pavlova

Sticky Toffee Pudding with Vanilla Ice Cream

Apple and Rhubarb Crumble with Caramel Anglaise

Sticky Bramley Apple Tart with Clotted Cream

Rhubarb & Ginger Fool

Summer Berry Eton Mess

Rich Chocolate Brownie and Vanilla Ice Cream

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

STREET FOOD

Street Food is becoming very popular as a style of food to serve to guests at a party or a large corporate gathering. We can offer all sort of authentic cuisine styles fro Thai to Nordic, the dishes listed below are just a few we have served in the past but please let us know if you have a particular theme in mind and we will gladly write a bespoke menu for your event

We recommend Selecting 3 options per guest

Chicken Pad Thai £10.20- (can be cooked live)

Crispy Fish and Chips Bamboo Boats with Tartar Sauce – £7.14

Seafood and Chorizo Paella– £11.40 (can be cooked live)

Loaded Nachos with Chili Con Carne, Sour Cream and Mature Cheddar – £7.50

Char Sui Pork Bao Bun with White Radish Slaw – £6.60

Crispy Butternut Squash and Tenderstem Fritters with Lemon and Coriander Aioli– £8.10

Sesame Falafel Flatbreads with Tahini and Pickled Red Cabbage– £7.74

Mexican Beef Burrito, Mexican Rice and Beans, Salsa, Guacomole, Sour Cream and Cheese – £10.80 (can be cooked live)

Pizza Slices (Choose 2 flavours) – £7.50

– Classic Margarita with Buffalo Mozzarella, Basil and Truffle Honey.

– Nduja, Picante Pepper and Mozzarella.

– Butternut Squash, Crispy Potato, Rosemary Siracha and Honey.

– White Pizza, Artichoke Mushroom and Bacon

Golaith Burger 5oz Shorthorn Steak Burger with Sweet Pickled Red Onions, Vine Tomato, Blue Cheese and Belfast Stoat Mustard £9.00

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

BARBEQUE BUFFET

MEAT OPTIONS (SELECT 2 OPTIONS)

- Smoked Paprika and Garlic Irish Pork Loin Chops with Roasted Pepper and Sage, Parsley and Apple Dressing
- 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
- BBQ Chicken with Charred Scallions and Honey Truffle Dressing
- Grilled langoustines with Smoked Chilli Flakes, lemon, Garlic & Coriander Sesame Dressing
- BBQ Salmon with Lemon & Chervil, Charred Asparagus
- Belfast Ale Braised Beef Brisket with BBQ Red Onions, Beer Balsamic Glaze
- Titanic Burger
- Quails Irish Pork Sausages
- Vegan Cauliflower & Quinoa Burger, Vegan Mushrooms Mayo & Little Gems
- Charred Beetroot, Lime Salsa & Jalapenos

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 Black Pepper Mayo Dressing and Shaved Parmesan
- Slow Roast Beetroot Salad with Minted Yogurt Dressing and Toasted Pumpkin Seeds

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



BBQ Buffet Sample Menu

Main

Golaith Burger 5oz Shorthorn Steak Burger with Sweet Pickled Red Onions, Vine Tomato, Blue Cheese and Belfast Stoat Mustard

Chargrilled Cornfed Chicken Fillet with Charred Pak Choi Red, Thai Soy Honey 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 Clandeboye Yoghurt Dressing and Toasted Almonds

Crisp Romaine Lettuce with Caesar Dressing and Shaved Parmesan

Selection of Homemade Chutney, Mustards & Relishes

Dessert-Plated Dessert

Summer Pimms Trifle with Strawberry & Mint Jelly, Vanilla Soaked Sponge, Strawberry Mousse, White Chocolate Shaving macerated berries and Edible Flowers

Tea & Coffee

£49.98 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

£55.61 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

Cauliflower, Pea and Spinach Tagine with Sweet and Sour Aubergines

Honey Roast Squash with Thai Green Cauliflower Curry, Coriander and Jasmine Rice

POULTRY AND PORK 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

Sweet Cure Bacon Chops with Sweet Apricots and Italian
Parsley, Fried Apple and Light Thyme Jus

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

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

Clandeboye 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

*£55.61 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

*£46.20 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

Garden Pea, Mint and Ham Hock

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

Miso Ramen Noodle Soup with Pork Dumplings and Asian Vegetables

Potato, Chickpea, Tomato and Chorizo Soup



MEAT FIRST COURSE

Spiced Potted Chicken with Pistachio, Harissa Mayo, Soft Herb Salad, Ciabatta Wafers

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

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

Spiced Tataki Seared Beef with Wasabi Mayo and Asian Slaw

Crispy Korean Chicken with Sweet Pickled Cucumber and Sesame, Coriander and Scallion Salad



Spiced Mexican Chicken with Mole Sauce with Queso Cheese, Tomato Chili Salsa and Pickled Vegetable Salad and Tortilla Cracker



FISH FIRST COURSE

Hot Applewood Home Smoked Glenarm Salmon with Comber Potato and Garden Pea Salad, Chicory and Sugar Snap, Soda Bread Crisps, Lovage and Lemon Oil

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

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

Poached Kilkeel Cod with Herb Crumb, Lobster and Langoustine Bisque with Orzo Pasta and Vine Tomatoes

Beetroot and Jawbox Gin Cured Salmon, Beetroot and Horseradish Panna Cotta, Shaved Fennel and Orange Salad, Beetroot Crisp

VEGETARIAN AND VEGAN FIRST COURSE

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

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

Broccoli Tempura & Soy Glazed Crisp Tofu, Kimchi with Ponzu Sauce

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

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

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

Wild Mushroom with Truffle Cream and Garlic Chives

Vine Tomato and Fire Roasted Pepper with Wild Rocket Pesto

Fragrant Lightly Spiced Thai Langoustine Broth

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

Jaw Box Gin and Tonic

Lemon Verbena and Armagh Bramley Apple

Passion Fruit and Prosecco





MEAT MAIN COURSE

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

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

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

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

Steak and Chips = Thick Cut Sirloin of Prime Carnbrooke Sirloin Steak, Crisp Dauphinoise "Chip" Mushroom Puree,
Peppered Sauce, Watercress and Beer Battered Onion Ring

Roast Rump of Irish Lamb and Lamb Cottage Pie, Truffle Potato Topping, Sauteed Kale and Pearl Onions

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

Roast Rump of Irish Lamb and Lamb Cottage Pie, Truffle Potato Topping, Sauteed Kale and Pearl Onions

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

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 Breast, Creamy White Wine Bacon and Leek, Rosti Potato, Crispy Kale

Roasted Barbary Duck Fillet with Sautéed Spinach, Ginger Glazed Carrots, Duck Fat Comber Roast Potato's, Duck
Confit Pie and Star Anise Jus

Roast Turkey Roulade, Carrot Puree, Roast Roots, Buttery Mash, Fried Cabbage and Cranberry Jus

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



VEGETARIAN AND VEGAN MAIN COURSE

Wild Mushroom Pithivier with Roast Shallots, Watercress Salad and Balsamic Dressing

Poached Gnocchi Grattan with Spinach Jade Sauce, Grilled Asparagus, Vine Tomatoes, Crispy Parmesan Chards

Miso Baked Aubergine, Supergrains, Asian Salad and Red Curry Dressing

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

Roast Butternut Steak, Ras El Hanout, Shaved Fennel, Pomegranate Salad, Pistachio and Sunflower Seed Dukha, Coriander Verde



FISH MAIN COURSE

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 Saffron Potato, Mussel Ragù, Braised Fennel and Tempura Green Beans

Hot Smoked Salmon, Citrus Prawn Butter Sauce, Grilled Asparagus, Caper and Herb Potato Cake

Saffron Marinated Cod, Merguez Sausage and Potato Ragù, Roast Pepper and Spinach



SINGLE PLATED DESSERT COURSE

Chocolate and Salt Caramel Torte, Candied Popcorn, Vanilla Cream and Macerated Strawberries Filo Wafer

Classic Eton Mess with Raspberry Champagne Compote, Brandy Snap Wafer

Pear and Bushmills Whiskey Tart, Praline Chantilly, Granola Crisp and Cassis Sauce

Citrus Olive Oil Polenta Cake with Rum Soaked Pineapple, Whipped Crème Fraîche, Pineapple Crisps and Mango Gel

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

Summer Pimms Trifle with Strawberry and Mint Jelly, Vanilla Soaked Sponge, Strawberry Mousse, White Chocolate Shavings, Macerated Berries and Edible Flowers

Rich Chocolate Fondant with Caramel Centre, White Chocolate and Raspberry Soil, Strawberry Ice cream, Cassis Sauce and Summer Berries

Raspberry Meringue Tart with Chocolate Pastry, Alphonso Mango Sorbet, White Chocolate and Beet Soil, Raspberry Gel Summer Berries

Clandeboye Yogurt Cheesecake with Prosecco Berries, Raspberry Meringue Kisses, Crème Chantilly



TASTING PLATES OF YELLOW DOOR DESSERTS

Comfort Food

Hot Sticky Toffee Pudding

Rum and Raisin Cheesecake

Cake and Custard Ice Cream

Classic Tasting Plate

Raspberry Ripple Meringue

Salted Carmel Chocolate Torte

Vanilla Ice Cream

Macerated Berries Crisp Filo Pistachio Wafer

Old School Nostalgia

Cornflake Cake

Raspberry and Coconut Sponge

Rice Pudding Brulee

Jug of Vanilla Custard

CHEESE TABLE OR BOARD

£6.60 per guest

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

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 £195 charge payable before the tasting.

SPECIAL DIETARY GUESTS

We 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 10 working 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, however we do make an exception for low risk foods.

FINAL EVENT DETAILS

We ask that you give us your final guests numbers 10 working days in advance of your event. It might be helpful if you ask for two weeks' notice for RSVP's, so this gives you a time 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 25% Bookign fee, no further payments are requested until after the event date when an invoice for the remaining balance with be processed. This payment will be required withing 30 days of the event date.

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.