

THE CHIC & GIFT WRAPPED PACKAGE MENUS



STARTERS

Tomato and Basil Soup with Chopped Chives
Chicken and Vegetable Broth with Young Ginger
Farmhouse Vegetable Broth
Carrot and Coriander Soup with Fresh Cumin
Cream of Butternut Squash Soup
New Potato and Leek Soup
Wild Mushroom and Spinach Soup
The above served with a Selection of Homemade Breads

Crunchy Garlic And Herb Mushrooms with Hoi Sin Sauce
Hot Fillet of Salmon with Lime Leaf and Ginger Vin Blanc
Rainbow of Melon presented with a whirlpool of Mango, Garnished with Seasonal Berries
Chicken Liver Parfait with Coarse Wheaten Bread and Red Onion Marmalade



SORBET/INTERMEDIATE COURSE

Blackcurrant / Kiwi / Lemon / Orange / Champagne

MAIN COURSES

CHICKEN

Herb Roasted Half Spring Chicken, Wild Mushroom & Shallot Cream Sauce served with Stuffed Bacon Olive
Pan-fried Breast of Chicken with Green Pepper Corns and Brandy
Breast of Chicken, Streaky Bacon, Silver Skin Onions and Thyme Sauce

TURKEY

Roast County Antrim Turkey and Ballymoney Ham with Chipolata Sausage, Herb Stuffing, and Homemade Cranberry Sauce

PORK

Sugar Baked Ballymoney Ham with Orange, Cloves and Honey
Roasted Stuffed Pork Loin, Apple and Wholegrain Mustard
Escalope of Pork Fillet, coated in a White Wine and Mushroom Sauce

BEEF OR LAMB OPTIONS - £2.50 SUPPLEMENT

Thyme Scented Sirloin of Beef, Yorkshire Pudding and Thyme Gravy
Baked Leg of Irish Lamb with Fresh Rosemary and Wild Mushroom Jús

SERVED WITH A SELECTION OF CHEF'S SEASONAL VEGETABLES & POTATOES



DESSERTS

White Chocolate Cheesecake and Orange Jús
Old Inn Sherry Trifle
Strawberry Crème Brûlée with Tuile Biscuit
Toffee and Pecan Pie with Butterscotch Sauce
Chocolate Fudge Cake and Chocolate Sauce
Fresh Fruit Pavlova with Strawberry Sauce
Orange and Ginger Cheesecake with Orange Syrup
Exotic Fruit Salad served with Fresh Cream
Chocolate and Raspberry Trifle
Individual Lemon Meringue Pie with Freshly Whipped Dairy Cream
Homemade Apple Tart with Freshly Whipped Dairy Cream
Profiteroles filled with Praline Cream and Hot Chocolate Sauce
Passion Fruit Cheesecake and Coconut Tuile
Fresh Strawberries and Short Bread with Rum Mascarpone
Chocolate and Orange Roulade with Grand Marnier Anglaise
Lemon and Lime Souffle
Steamed Chocolate Pudding with Chocolate Sauce and Homemade Vanilla Bean Ice Cream
Sticky Toffee Pudding with Homemade Chocolate Ice Cream and Toffee Sauce

TEA/COFFEE TO COMPLETE

