

CATERING MENU

Freshly Brewed Bailies Coffee & Suki Tea	£2.75
Jug of Fruit Juice (Apple, Orange or Cranberry, serves 5)	£4.50
Large Still / Sparkling Water	£4.50
Freshly Baked Danish Pastries	£2.90
Freshly Baked Scones served with butter and jam (GF Available)	£2.90
Fruit Pot (V/VG/GF)	£3.75
Crunchy granola with mixed seeds and nuts (V) Clandeboye Greek style yoghurt, with a summer berry compote	£5.00
Breakfast Bap Warm Brioche Bap with a choice of: • McAtamney's Pork Sausage • Thick Cut Bacon • Vegan Sausages (VG) (GF Alternative Available)	£7.00
Classic Sandwich Platter * Selection of fillings in white/brown bread	£7.00
Add Soup Add Glens of Antrim Crisps *Min. 10 people	£2.50 £2.00
Gourmet Sandwich Platter*	£8.50
Selection of fillings in white/brown bread/sub rolls/wraps Add Soup Add Glens of Antrim Crisps *Min. 20 people	£2.50 £2.00
Add something sweet All Butter Shortbread	£2.00 £2.75

Finger Food*

The easy-to-eat option with handheld bites and snacks for your guests

*Min. 20 people

Includes 1/2 sandwich each and three options from below:

- Cheese burger slider with special burger sauce
- Honey mustard cocktail sausages (GF Available)
- Ham hock, Branson pickle and applewood cheese sliders
- Mini chicken fillet burger with peri-peri mayo
- Herb roast chicken vol-au-vent
- Sticky Yakitori chicken skewers (GF Available)
- Mini pork and leek sausage roll
- Mini chickpea roll (VG)
- Mini vegetable spring rolls with sweet chilli jam (VG)
- Mushroom, truffle and vegetarian parmesan vol-au-vent (V)
- Crispy sweet potato falafel with tzatziki (VG/GF)

Bowl Food*

Our bowl food works well for larger standing gatherings, events, awards, networking and social events where your guests can network, mingle and enjoy some food all at the same time. Bowls and forks are compostable.

*Min. 30 people

Please choose one of the following:

- Slow-cooked beef and Guinness stew, served with buttery mash, maple glazed carrots, roast baby onions and crispy gremolata crumb
- Shredded slow-cooked BBQ pork with smoky beans, spiced rice, fresh lime and spring onions
- Jameson's peppered chicken with fries
- Italian herb roasted chicken, served with garlic sautéed potatoes, a rich tomato and oregano sauce, basil pesto, and mozzarella (GF)
- Crispy salt and chilli chicken, MAC fried rice, crispy shallots, and curry sauce
- Slow-roasted vegan chilli served with crushed herb potatoes, smashed avocado and salsa verde (VG)
- Roast cauliflower and potato Thai yellow curry, with steamed basmati rice, fresh chillies, and spring onions (VG/GF)
- Crispy salt and chilli tofu, MAC fried rice, crispy shallots, and curry sauce (VG)

Add something sweet £7.00

Choose from below:

- Chocolate brownie with dark chocolate sauce (VG)
- Lemon meringue tart with fresh berries
- Apple & rhubarb crumble with sauce anglaise (GF Available)

Canapes* £	13.95
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When your guests only require a small yet formal bite to eat.

*Min. 30 people

Choose three options from below:

- Ham hock and smoked cheese fritters with Ballymaloe Relish
- Mini jacket potatoes with chorizo caramelised onion and sour cream (VG/GF Available)
- Smoked salmon blini, with cream cheese and pickled cucumber
- Mini goats cheese tart with plum chutney
- Butternut squash and sage arancini with Romesco sauce (V)
- Crispy sweet potato falafel with tzatziki (VG/GF)
- Mixed chocolate truffle (GF)
- Mini apple crumble bite (VG option available)

Add extra item for £3 per item per person

Have a party of less than 10 people but still interested in hot food options? We can make a reservation for you in our CaféBar. Please ask our events team for more details and our CaféBar menu.

If you have any dietary requests or allergies, please inform our staff. We are not a nut or gluten-free kitchen and cannot guarantee dishes will not contain traces.

(V) Vegetarian (VG) Vegan (GF) Gluten Free

All costs exc. VAT Costs are based on price per person