

Business Lunches

Monday

Grilled Salmon with a Mustard Crust and Basil Linguine
Supreme of Chicken on a Sage Cous Cous with Tomato Relish
and Rocket

Sun Dried Tomato and Goats Cheese Risotto

Selection of Ice Creams

Tiramisu Tart

Baked Lemon Crème Tart

Tuesday

Spaghetti Bolognese with Parmesan Shavings

Oven Baked Chicken with Rosemary Sauté Potatoes and a Red
Wine Jus

Penne Pasta Arabiatta with Cherry Tomatoes & Basil

Selection of Ice Creams

Chocolate Mousse with Vanilla Anglaise

Crème Filled Profiteroles

Wednesday

Grilled Chorizo and Pork Sausages with Mash and an Onion Jus

Sea Food Pappardelle with Saffron & Basil Crème

Char Grilled Vegetables, Sweet Red Onion, Tallegio Cheese and
Dressed Rocket

Selection of Ice Cream

Panna Cotta & Mixed Berries

Fresh Fruit Salad

Business Lunches

Thursday

Char Grilled Chicken with a Pancetta and Chive Pappardelle

Pan Fried Salmon with Tomato and Chilli Salsa served with

Steamed Rice

Sun Dried Tomato and Goats Cheese Tart served with Rocket
and Fresh Basil

Selection of Ice Creams

Vanilla Creme Brûlée

Chocolate Mousse

Friday

Grilled Pork Steak with Crushed Baby Potatoes and a Whole
Grain Mustard Creme

Smoked Salmon, Spring Onion & Sun Dried Tomato Risotto

Three Cheese Macaroni

Selection of Ice Cream

Tiramisu Tart

Baked Lemon Crème Tart

**£12.95 per person or included in Daily
Delegate Rate**

Business Lunches

Starters

Goats Cheese and Red Onion Crostini served with Rocket and Balsamic Dressing

Crème of Roast Plum Tomato and Basil Soup

Cesar Salad with Croutons and Crispy Bacon Bits

Green Lentil, Pancetta & Parmesan Soup

Duo of Melon Balls with Parma Ham and a Mint Yoghurt Dressing

Goats cheese with Caramelised Pear and Walnuts served with Mixed Leaves

Smoked Chicken and Spring Onion Salad

Crème of Sweetcorn and Coriander Soup

Supplement £4.00 per person

Finger Buffet

Selection of sandwiches - which will include some of the following:

Plum Tomato, Mozzarella & Basil Pesto Ciabatta
Smoked Salmon and Cream Cheese Bagel
Sweet Chilli Chicken and Coriander Wrap
Belfast Ham and Pineapple Salsa Crostini
Tuna and Sweetcorn with Citrus Mayonnaise Wrap
Goats Cheese, Rocket and Maple Syrup Focaccia

Savoury Selection - Choose any 5 items:

Pigs in Blankets
Mini Pizza Prosciutto
Spicy Chicken Wings
Sausage Rolls
Leek and Goats Cheese Vol au Vents
Breaded Mozzarella Sticks
Tortilla Chips with Salsa
Chicken Satay
Deep Fried Button Mushrooms with Garlic Dip
Mini Cheese Puffs
Mini fish cakes
Lamb/Beef Kofta
Chicken Kebabs

Fresh fruit

Tea/Coffee, Fresh Orange Juice and Iced Water

£12.95 per person or included in Daily Delegate Rate

(Supplement of £3 per person for a choice of 3 desserts)

Working Buffet Lunch

(Minimum 40 people)

Chef's Choice of Two Hot Dishes

Selection of Fresh Salads

Rosemary Roast Potatoes

Basmati Rice

Steamed Baby Potatoes

Selection of Breads

Salads may include:

Mixed Olives

Cous cous, Artichoke and Coriander Salad

Rice, Chilli & Mushroom

Marinated Plum Tomatoes

Potato & Mint Salad

Selection of Mixed Leaves

Cucumber & Pink Pepper Dressing

Penne with Roasted Pepper served with Rocket and Balsamic Dressing

Hot dishes may include:

Green Thai Chicken Curry

Beef Stir Fry with Soya & Ginger

Steamed Salmon with Leek & Pink Peppercorn

Pork & Leek Sausages, Sweet Onion Jus

Char Grilled Chicken, Mushroom & Thyme

Braised Beef & Guinness

Vegetable Lasagne

Mediterranean Fish Bouillabaisse

Penne Pasta, Fresh Basil, Cherry Tomato

Honey Roast Pork, Rosemary Jus

Desserts (supplement £3.00 per person)

Tart au Citron

Chocolate Mousse

Crème Filled Profiteroles

Vanilla Crème Brûlée

Fresh Fruit Salad

£13.95 per person or included in Daily Delegate Rate

Boardroom Picnic

Chef's choice of Soup

A selection of sandwiches which may include:

Plum Tomato, Mozzarella and Basil Pesto Ciabatta

Smoked Salmon and Cream Cheese Bagel

Sweet Chilli Chicken and Coriander Wrap

Belfast Ham and Pineapple Salsa Crostini

Tuna and Sweetcorn with Citrus Mayonnaise Wrap

Goats Cheese, Rocket and Maple Syrup Focaccia

Fresh Orange Juice

Tea/Coffee

£7.50 per person

Tea / Coffee Breaks

Coffee and a selection of teas, fresh orange juice and iced water served with one of the following:

- Mini Mixed Danishes
- Belgium Sugar Waffles and Maple Syrup
- Fresh fruit with Natural Yoghurt
- Strawberry Apple Lattice
- Mini Croissants
- Jam Doughnuts
- Mini Chocolate Eclairs
- Scones, jam and cream
- Blueberry and Chocolate Mini Muffins
- Caramel Shortcake Slice
- Chocolate Mousse
- Mini Cream Slice
- Cheese Puffs

Please select one of the above for each break

£2.95 per person per serving

Canapés Selection

Cold

Smoked Salmon Croutons with Lemon Crème Fraiche
Parmesan and Black Olive Shortbread with Rocket Pesto
Avocado and Goats Cheese Crostini
Basil Bruschetta with Parma Ham and Mozzarella
Red Onion, Smoked Chicken and Thyme Galettes
Fresh Salmon and Chives Tartare
Grilled Beef Wrap with Salsa Verde
Duck Liver Pâte with Balsamic Red Onion Jam
Mint and Chilli Prawn Canapé
Mini Caesar Salad Croustades

Hot

Filo Wrapped Prawns with Chilli Jam
Mini Tuna Burgers with Wasabi Mayonnaise
Cumin Lamb Kofte with Minted Yoghurt Dip
Curried Coconut Chicken Sticks
Mini Baked Leek & Goats Cheese Quiche
Breaded Salmon Goujons with Hoi Sin Sauce
Vegetable Spring Roll
Taleggio Cheese Fritter
Sesame Soy Glazed Beef Vol au Vent
Mini Pissaladiere with Anchovy

Choose 6 of the above for £ 8.00 per person
Addition items £1.50 per person