

# Sample Menu

This menu serves as a sample of the dishes we provide. We can work with you to create a bespoke menu and we accommodate all dietary requirements. Pre order and dietary requirements are due 5 days before the event.

## Starters

Potato and leek soup, black onion seeds

Warm plum tomato and fresh basil puff pastry with buffalo mozzarella (V)

Goat's cheese salad with rocket, beetroot and walnuts, lightly dressed with Clandeboye honey yoghurt (V)

Twice baked Kilcreen cheese soufflé with aubergine yoghurt, asparagus and watermelon salad (V)

Portavogie and tiger prawn salad with cucumber shavings, sweet sherry and tabasco mayo

## Main Courses

Pan seared chicken fillet with Irish cider and tarragon cream sauce

Tagine of chickpeas, aubergines, peppers, celery and carrots with pearl couscous (V)

Twice cooked point cut of beef with onion and stout gravy

Lightly Smoked North Atlantic salmon fillet with a chive velouté

Locally-farmed roast turkey and ham with fresh sage and onion stuffing and its own jus

Panache of seasonal vegetables, Hamilton's country mash and roast potatoes

## Desserts

Armagh apple streusel, cinnamon flavoured crumble topping, hazelnuts, crème Chantilly

Pavlova with fresh, seasonal fruit, vanilla cream and blackberry puree

Warm pear and fudge bread and butter pudding, served with vanilla custard

Dark chocolate tart with caramelised popcorn, salted butterscotch sauce and Jaffa cake ice cream

Followed by Thompsons family original blend Titanic tea and freshly ground coffee



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LODGE