

G2 Sample Menu 2008 / 2009 (on the road)

GARDINERS G2 028 79 300333

PRICING POLICY: ALL MENUS WILL BE DEVELOPED AND PRICED ACCORDING TO CUSTOMERS INDIVIDUAL REQUIREMENTS TAKING IN TO ACCOUNT, SEASONALITY OF INGREDIENTS, VENUE, GUEST NUMBERS AND FACILITIES NEEDED. HERE IS A SAMPLE OF WHAT WE CAN DO FOR YOU. RING SEAN OR HELEN DIRECTLY 07885433209 / 07857544648 TO DISCUSS YOUR FOOD AND BEVERAGE NEEDS. WE CAN PROVIDE ANY MENU FOR YOU AND YOUR GUESTS FROM A FULL DRESSED BUFFET TO GOURMET RESTAURANT FOOD, BBQ'S, CLASSICAL AFTERNOON TEAS AND BASICALLY ANY OTHER FOOD AND BEVERAGE COMBINATION YOU CAN THINK OF, WE CAN DO IT.



FIONA LOWN / KELLY WHITE

14TH MARCH 2009
NARROW WATER CASTLE
WEDDING MEAL X 120 + BAR

MENU SAMPLE

TIMBALE OF NORTHERN IRELAND SALMON AND SMOKED SALMON
ON FADGE POTATO BREAD WITH HORSERADISH CRÈME FRAICHE,
WHOLEGRAIN MUSTARD DRIZZLE

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LIGHT VELOUTE SOUP OF CAULIFLOWER & WHITE TRUFFLE OIL

*
ROAST SIRLOIN OF ULSTER BEEF
RED WINE, ONION AND MUSHROOM BOURGUIGNONNE
(COOKED MEDIUM TO WELL)

CLASSICAL ULSTER CHAMP, HERB BUTTERED SEASONAL, MÉLANGE OF VEGETABLES
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(Assorted Mini Irish Breads, Barmbrack, Soda, Wheaten, Treacle, Sundried Tomato, Crusty)

*
VANILLA CRÈME BRULEE WITH TOASTED OATMEAL AND TOFFEE TOPPING

TEA / COFFEE

£49.50 PER PERSON (CHICKEN OPTION £45.00)
MULLED WINE RECEPTION £3.25 PER GLASS PER PERSON

TEA / COFFEE SHORTBREAD £3.25

EVENING BUFFET:
BACON BUTTIES, IRISH AND CONTINENTAL MEAT AND CHEESE £6.95