

Your Banqueting Choice...



CHIMNEY CORNER
HOTEL

Starter

Melon Pearls with Parma Ham

Chilled Melon Pearls with a "Twist" of Italian Parma Ham

£6.00

Chicken Caesar

Strips of Chicken, Little Gem Lettuce with Crispy Croutons and Bacon, finished with Caesar Dressing and Fresh Parmesan Shavings

£6.00

Prawn Cocktail

With Crisp Lettuce Leaves, Spiked Tomato Cocktail Dressing and Lemon Wedge, served with Warm Mini Wheaten Loaf

£6.00

Trio of Seafood

Smoked Salmon, Prawns and Seafood Mousse, finished with Baby Leaf Salad, Lemon & Dill Vinaigrette, served with Wheaten Bread

£7.00

Chicken Liver Pate

Rosettes of Homemade Pate on Toasted Brioche, served with Tossed Leaves and Fig & Cranberry Chutney

£6.00

Duck Spring Roll

With Crisp Asian Salad and Sweet Chilli and Soy Dressing

£6.00

Smoked Salmon

Traditional Leaves of Oak Smoked Salmon with Asparagus Spears, Capers and Lemon Creme Fraiche served with a Warm Wheaten bread

£7.00

Chilled Fan of Melon

With a Ginger & Orange Syrup and Fresh Berries

£5.00

Three Cheese & Smoked Bacon Tartlet

Served on a Bed of Continental Leaves misted with a Light Mustard Seed Dressing

£6.00

Roast Vegetable & Goats Cheese Tartlet

Served on a Bed of Mixed Leaves with Sweet Chilli Dressing

£6.00

Smoked Duck Salad

Served with Segmented Orange Salad drizzled with a Cointreau Vinaigrette

£6.00

Soups

Homemade Vegetable Broth

£4.50

Cream of Vegetable with a Swirl of Fresh Cream

£4.50

Cream of Mushroom with a hint of Brandy

£4.50

Cream of Potato and Smoked Bacon

£4.50

Fresh Tomato & Roast Red Pepper

£4.50

Carrot and Coriander

£4.50

Classic Minestrone with Freshly Shaved Parmesan

£4.50

All Soups are served with Assorted Freshly Baked Rolls — Fresh from our oven to you!

Sorbets

Trio of Exotic Sorbets

£4.50

Champagne

£4.00

Lemon

£4.00

Main Course - Platinum Service

Roast Irish Sirloin of Beef

On a Bed of Caramelised Onion Mash, served with a Red Wine & Fresh Thyme Jus and Seasonal Veg

£16

Roast Leg of Irish Lamb

Served with Yorkshire Pudding and Scented Mint Pan Gravy

£16

Honey Glazed Roast Pork

Filled with Homemade Sage Stuffing and Smothered with a Cider and Bramley Jus

£16

Peppered Sirloin Steak

8oz Sirloin Steak with your choice of Peppercorn, Red Wine Jus or Bushmills Cream

£17

Supreme of Chicken

Stuffed with a Herb Cream Cheese, wrapped Parma Ham, finished with a Sun-dried Tomato and Pesto Sauce

£16

County Antrim Turkey and Ham

Roast Turkey with Baked Ham, Chipolatas, Savoury Stuffing, finished with Homemade Jus of pan & Cranberry Sauce

£16

Roast Breast of Chicken

Pocketed with Homemade Stuffing, Wrapped in Bacon and Knapped with Homemade Gravy

£15

Canon of Irish Lamb

Medallions of Lamb, Herb Crusted and complemented with a Vintage Port and Redcurrant Jus

£21

Peri-Peri Chicken Breast with Spanish Chorizo

Pan-fried Spiced Chicken Fillet on a Bed of Roasted Vegetables and Chorizo Dice

£15

Cornfed Breast of Chicken

Resting on a Colcannon Mash and served with a wild Mushroom Sauce

£16

Salmon Fillet

Poached Salmon on a Bed of Champ with a Caper & Chive Cream

£15

Fillet of Beef

Medallions of Beef Fillet marinated in Red Wine and Fresh Herbs on Parsnip Mash, with Roast Shallot & Red wine Jus

£21

Vegetarian Options

Our Chef is happy to prepare a Vegetarian Option of your choice to suit the taste of your guests.

Additional vegetables may be purchased at an extra cost of £2.00 per portion.

Desserts

Zesty Lemon Tart

Served with Chantilly Cream and Mixed Berries

£5.00

Individual Strawberry Meringue

Served with Fresh Cream and Fruit Coulis & Berries

£5.00

Bailey's Cheesecake

Complemented with Fresh Cream & Chocolate Flakes

£5.00

Profiteroles

With Fresh Cream and a Duo of Chocolate Sauces

£5.00

Crème Brulee

With Vanilla Cream and Fresh Strawberries

£5.00

Chocolate Fudge Cake

Rested on a pool of Milk Chocolate Sauce

£5.00

Deep Filled Apple Pie (Hot or Cold)

Served with Fresh Cream or Custard

£5.00

Assiette of Desserts

A Trio of Mini Desserts served together with Assorted Sauces and Cream

£7.00

Fresh Fruit Salad

Assorted Fresh Fruit with a Vanilla Bean Syrup

£5.00

To Finish

Tea/Coffee

£3.00

Mints

£2.00

Fudge

£3.00

Petit Fours

£4.00

Selection of Irish Cheeses

£5.00

Hot Fork Buffet

Peppered Beef with Saffron Rice

£9.50

Strips of Chicken Carbonara served with Pasta

£9.50

Beef Curry served with Rice

£9.50

Oriental Vegetable Stir Fry with Saffron Rice

£9.50

Chicken Curry served with Rice

£9.50

Sweet and Sour Pork with Saffron Rice

£9.50

Beef Lasagne served with Chips & Salad

£9.50

All Fork Buffets served with Coleslaw, Tomato and Onion, Potato Salad and Fresh Crusty Bread

Choice of any two hot dishes

£16.00

To include dessert table

£19.00

Should you wish any variations on any of the above, we will be delighted to meet your specific requirement

We continually work with our suppliers to ensure all of our meals are prepared using GM free food

*Hot Fork Buffets
Based on a minimum of 15 people*

Evening Buffet Options

Menu 1

(per person) £7.50

Selection of Sandwiches
Cocktail Sausages
Sausage Rolls
Tea & Coffee

Menu 2

(per person) £8.50

Fish & Chip Cones
Chicken Bites
Cocktail Sausages
Tea/Coffee

Menu 3

(per person) £10.00

Selection of Sandwiches
Cocktail Sausages
Sausage Rolls
Chicken Goujons
Fish Bites
Tea/Coffee

Menu 4

(per person) £12.00

Selection of Sandwiches
Sausage Rolls
Chip Cones
Mini Burgers
Chicken Goujons
Pizza Slices
Tea/Coffee

Selection of dips and sauces included with all menu options

Refreshments & Snacks

Platter of Sandwiches

£30.00

Tea/Coffee and Tray Bakes

(per person) £4.00

Tea/Coffee and Scones
Served with preserves and cream

(per person) £4.95

Gourmet Canapé Selection

(per person) £6.00

Tea, Coffee, Biscuits

(per person) £3.00

Refreshments

(Per glass)

Hot Mulled Wine

£3.75

Sparkling Wine

£3.75

Bucks Fizz

£3.75

Shloer

£1.50

Jug of Cordial

(Per jug) £4.00

Prices as of January 2020



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HOTEL

Weddings & Events
T. 028 9084 4925