

**Mount Charles
At
The Lisburn Civic Centre**



*A guide to your ultimate event.
Food and Wine Menus.*

Contents

| Content | Page |
|------------------------------------|-------------|
| Breakfast Menu | 1 |
| Refreshments & Breaks with a Twist | 2 |
| Cocktail Nibbles and Canapés | 3 |
| Finger Buffet | 4 |
| Fork Buffet | 5 |
| Dinner Menus | 6 |

BREAKFAST MENUS

All Breakfast Menus include Tea and Coffee and will be served Buffet Style.

Welcome Breakfast £4.75

Chilled Fruit Juices
Croissant with Preserves
Mini Danish

The Continental £6.20

Chilled Fruit Juices
Assorted Low Fat Yoghurts (h)
Muesli & Fruit (h)
Warm Croissants

The Traditional £8.25

Chilled Fruit Juices
Grilled Pork Sausage, Bacon & Black
 Pudding
Grilled Tomato & Mushrooms
Traditional Soda & Potato Breads
Scrambled Eggs

The Deli Breakfast £9.25

Chilled Fruit Juices
Cream Cheese & Spring Onion Bagel
Smoked Bacon & Mushroom Filled
 Ciabatta
Ham & Cheese Croissant

NOTES:

- Minimum order – 10 guests
- Prices are inclusive of Value Added Tax

REFRESHMENTS & BREAKS WITH A TWIST

| | |
|--|-------|
| Freshly Brewed Tea or Coffee | £1.15 |
| Tea or Coffee with Assorted Biscuits | £1.80 |
| Tea or Coffee with Freshly Baked Scones | £2.35 |
| Tea or Coffee with Tray bakes | £2.35 |
| Tea or Coffee with Shortbread | £1.80 |
| Tea or Coffee with Danish | £3.10 |
| Tea or Coffee with Organic Cereal Bars (h) | £2.55 |
| Tea or Coffee with Seasonal Fruit Tart | £3.60 |
| Tea or Coffee with a Selection of Cocktail Pastries | £2.55 |
| Tea or Coffee with Oatmeal Biscuits (h) | £2.55 |
| Tea or Coffee with Cocktail Sandwiches | £3.70 |
| Tea or Coffee and Gourmet Sandwich Platter <i>(Please refer to page 4 for Gourmet Sandwich options)</i> | £5.30 |
| Fresh Fruit Platter (orange, apple, grape) <i>(Fruit platter will include a selection of segmented fruit)</i> | £1.40 |
| RiverRock Still & Sparkling Water (<i>Litre Bottle</i>) | £4.25 |
| RiverRock Still & Sparkling Water (<i>250ml</i>) | £1.25 |
| Diluted Cordials per litre (<i>Orange & Blackcurrant</i>) | £3.20 |
| Jugs of Fruit Juice (<i>Apple, Orange & Cranberry</i>) | £4.25 |

* (h) denotes healthy option

NOTES:

- Tea & Coffee is Fair Trade (except Herbal/Fruit Tea and Decaffeinated Coffee)
- Prices are inclusive of Value Added Tax

Cocktail Nibbles

| | |
|--|-------|
| Variety of Crisps, Nuts, Tortilla Chips & Dips | £1.90 |
| Selection of Speciality Continental Breads and Oils | £2.50 |
| Vegetable Crudities with Dips, Marinated Olives and Sun Dried Tomatoes | £3.00 |

Canapés

Minimum of 20 Guests

Goats Cheese Tartlet with Red Onion Compote (v)
Duck Liver Parfait on Toasted Soda
Smoked Salmon, Fresh Dill and Sour Cream on Wheaten Bread
Marinated Chicken with Basil Aioli Encroute
Smoked Duck and Redcurrant Filo Tartlet
Peppered Pastrami on Mustard Crust
Cashel Blue Cheese and White Grape on Rye Bread (v)
Chargrilled Mediterranean Vegetable on Sundried Tomato Bread (v)
Mini Berry Tartlet

Choose any 4 Canapés for £5.65

£1.35 for each additional item

Canapés are to accompany Drinks Receptions and are not offered as an alternative to a Finger Buffet.

- Prices are inclusive of Value Added Tax

FINGER BUFFET

***Minimum of 10 Guests**

****All Buffets provide vegetarian options and include Tea & Coffee**

Prices are inclusive of Value Added Tax

Savoury Selection

- Fresh Thyme & Black Peppercorn Sausage Rolls
- Traditional Sausage Rolls
- Thai Chicken Skewers
- Italian Chicken Skewers
- Chipolata Sausages
- Quiche Lorraine
- Mini Indian Fish Cakes
- Mushroom & Rosemary Vol Au Vents (v)
- Herb Breaded Chicken Goujons with Garlic Mayo
- King Prawn Fritter with Sweet Chilli Sauce
- Marinated Mediterranean Vegetable Kebab (v)
- Cheese Bites (Deep Fried (v))
- Ricotta & Garlic Spinach Tartlet (v)
- Breaded Mushroom with Blue Cheese Dip (V)

Sweet Selection

- Cheese & Fruit Kebab
- Chocolate Éclair
- Mini Pavlova
- Banoffee Tartlet
- Mini Raspberry Cheesecake
- Chocolate Snobinette with White Chocolate Mousse

* (v) denotes vegetarian

Option 1: Any 2 from above selection plus freshly made cocktail sandwiches **£6.75pp**

Option 2: Any 3 from above selection plus freshly made cocktail sandwiches **£8.25pp**

Option 3: Any 4 from above selection plus freshly made cocktail sandwiches **£9.25pp**

Sandwiches will be made from a minimum selection of the following fillings. Should you have specific filling requirements, please speak to a member of our events team.

- Plum Tomato & Mature Irish Cheddar (v)
- Egg & Mustard Cress (v)
- Flaked Tuna, Red Onion & Cucumber
- Poached Breast of Chicken, Indian Tikka Masala
- Mature Irish Cheddar with Crunchy Ploughman's Pickle (v)
- Hand Carved Irish Gammon with Mixed Salad
- Icelandic Prawns & Sweet Chilli Sauce
- Lemon Chicken & Mixed Leaves
- Smoked Salmon & Cream Cheese

- Optional Additional Items charged at £1.50 per person

- (Upgrade any Finger Buffet to our Gourmet Sandwich Option for an additional £1.65pp; see selection below)

Gourmet Sandwich Options - Selection of Speciality Continental Breads

- Roast Strip loin of Beef & Horseradish
- Antipasto Vegetables & French Brie (v)
- Crabmeat & Sliced Avocado
- Chicken Caesar, Crispy Bacon & Vine Tomatoes
- Pastrami, Rocket Salad & Caramelised Onions
- Parma Ham, Mizzuna & Sweet Pickles

Finger Buffets are for standing events only, a surcharge of £1.50 per person will be charged if you wish your event to be seated.

FORK BUFFET

- Minimum of 20 Persons
- Prices are inclusive of Value Added Tax

Hot Buffet – £11.25

Choose any 2 from the following.

- Thai Sweet Chilli Chicken
- Chicken Chasseur topped with Crispy Smoked Bacon
- Beef in Green Peppercorn & Bushmills Whiskey Cream Sauce
- Beef with Guinness and shallots
- Thai Green Vegetable Curry (v)
- Mushroom Stroganoff (v)
- Mediterranean Vegetable Pasta Bake topped with Mozzarella & Parmesan Cheese (V)
- Sweet & Sour Pork
- Pork & Mushroom in Black Peppercorn Sauce
- Chicken and Ham Pie with Deep Crust Pastry
- Salmon & Baby Spinach En Croute
- Homemade Lasagne

Accompanied with

- Steamed Rice,
- Roast Potatoes
- Garlic Sauté Potatoes } Choose One
- Baby Boiled Potatoes }
- House Leaf Salad
- A selection of Breads
- Tea / Coffee

Cold Buffet – £13.75

Choose any 3 from the following.

- Roast Co Antrim Turkey Crown.
- Farm reared Gammon
- Dressed Glenarm Salmon
- Roast Rump of Beef
- Seasonal Seafood Terrine
- Poached Fillet of Chicken
- Roast Vegetable Ballotine

Accompanied with

- Potato Salad
- Coleslaw,
- House Leaf Salad,
- A selection of Breads
Tea / Coffee

Gourmet Buffet – £18.00

Choose any 2 from the Hot Buffet.

Choose any 1 from the Cold Buffet

Choose any dessert from selection below

Accompanied with

- Steamed Rice
- Potato Selection: Baby Boiled and Garlic Sauté
- House Leaf Salad
- Coleslaw
- Selection of Breads plus Tea / Coffee

Optional Dessert Selection £3.90

- Strawberry Cheesecake served with White Peach Coulis
- Lemon Meringue Pie with Passionfruit Coulis
- Apple Crumble with Bourbon Vanilla Ice Cream
- Profiteroles filled with Toffee Cream & Belgium Chocolate Sauce
- Seasonal Fresh Fruit Platter

DINNER MENUS

STARTERS

- Smoked Chicken Salad, Tomato, Basil & Pine Nut Salsa £5.25
- Medley of Local Seafood Gateau with Citrus and Lemongrass Aioli £5.95
- Smoked Irish Salmon, Homemade Wheaten Bread, Black Pepper & Roast Garlic Vinaigrette £5.95
- Goats Cheese And Red Chard Tartlet, Red Pepper Coulis (v) £5.25
- Fan of Honeydew Melon with Wild Berries & Duo of Coulis (Apricot & Raspberry) (v) £3.90
- Chefs Chicken Liver Parfait with Redcurrant & plum Chutney on Toasted Foccacia £5.25
- Crown of Melon with Wildberry Compote (v) £5.25
- Roast Vegetable Gateau with Basil Oil and Salsa Rossa (v) £4.25

HOMEMADE SOUPS

- Vegetable Broth (V) £3.25
- Parsnip and Rosemary (v) £3.25
- Baby Leek & Sweet Potato (v) £3.25
- Roast Tomato & Sweet Pepper (v) £3.25

SORBETS

- Lemon, Mango, Raspberry, Champagne or Blackcurrant and Passion Fruit £2.50

MAIN COURSES

- Roast Prime Strip Loin of Beef Served With Yorkshire Pudding / Bordelaise Sauce £16.95
- Pan Fried Corn Fed Chicken Supreme, Rosemary & Black Pepper Stuffing with Wild Mushroom Sauce £15.50
- Canon Of Pork Wrapped In Smoked Bacon with a Pink Peppercorn And White Wine Sauce £16.50
- Traditional Roast Antrim Turkey And Honey Baked Ham Served with Sage Stuffing, Gravy and Cranberry Sauce £17.50
- Darne of Salmon with Spicy Prawn Mousseline & Sorrel Sauce £17.95
- Herb Crusted Rack Of Lamb , Colcannon Potatoes And Bushmills Whiskey Sauce £17.95
- 10oz Fillet Steak Served With A Creamy Black Pepper And Brandy Sauce £21.50
- Roast Barbary Duck Breast, Caramelised Plums & Orange Sauce £18.95

All Main Courses Served With Chefs Seasonal Mixed Vegetables and Potatoes

VEGETARIAN

- Creamy Aubergine And Sun blush Tomato Risotto drizzled with Virgin Olive Oil £13.50
- Flat Cap Mushroom with Smoked Cheese & Pine Nut Gateaux with Italian Dressing £13.50
- Vegetable Strudel with Balsamic Syrup & Sour Cream £13.50

DESSERTS & CHEESEBOARD

- Strawberry Cheesecake served with White Peach Coulis £4.25
- Lemon Meringue Pie with Passionfruit Coulis £4.25
- Tarte Tartin with Bourbon Vanilla Ice Cream £4.25
- Profiteroles filled with Toffee Cream and Belgian Chocolate Sauce. £4.25
- Trio Of Desserts - Mango Cheese Cake, Rich Dark Chocolate Cup with Wild Strawberry Mousse & Tarte Tatin £4.75
- Seasonal Fresh Fruit Salad £3.95
- Northern Ireland Cheeseboard with Oatcakes £4.95
- Continental Cheeseboard with Oatcakes and Water Biscuits £5.50
- Tea and Coffee £1.15