

Banquet Menu Selector

STARTERS

Fan of Smoked Chicken Nestled on a Bed of Tomato & Basil Salsa & Pine Nuts	£4.75
Medley of Local Seafood Dressed with a Champagne Sabayon	£5.95
A Selection of Plated Cold Hor D'Oeuvres	£4.95
Smoked Irish Salmon with Mushroom Risotto Drizzled with garlic Herb Dressing	£5.95
Poached Sole with a Champagne, Mushroom and Chive Cream Sauce	£5.95
Butterfly of Honeydew Melon with a Mango & Sweet Poppy Seed Dressing	£3.75
Chefs Chicken Liver Pate with Redcurrant & Ginger Chutney on Toasted Soda	£4.95
Smoked Duck Breast with Orange and Rocket Salad	£6.00
Sauté of Forest Mushroom on Toasted Brushetta with Herb Salad	£4.75
Gateau of Roast Mediterranean Vegetables with Basil Oil and Salsa Rossa	£4.00

SOUPS

A selection of Soups on Request	£3.25
---------------------------------	-------

SORBETS

Lemon, Mango, Raspberry, Champagne or Blackcurrant and Passion Fruit	£2.25
--	-------

MAIN COURSES

Roast Prime Silverside of Beef served with Traditional Gravy	£16.95
Half Roast Baby Chicken filled with Parsley Stuffing wrapped in Cured Bacon served with Traditional Gravy	£14.95
Oven Roasted Loin of Pork topped with Apple and Ginger Crust served with Traditional Gravy and Apple Sauce	£15.95
Roast Stuffed Antrim Turkey and Baked Ham served with Traditional Gravy and Cranberry Sauce	£16.95
Darne of Salmon on a Bed of Rocket Leaves with Rosemary and Honey Dressing	£17.50
Baked Stuffed Fillet of Trout Lemon served with Buttered Sauce and Toasted Almonds	£14.95
Herb Crusted Rack of Lamb with Game Chips and Redcurrant Raspberry Marmalade	£17.50
Prime Fillet Steak served with a Creamy Pepper Sauce	£20.95
Roast Barbary Duck Breast with Caramelised Orange slices coated in Cointreau and Lime Stock Syrup	£18.50

All Above Served With Chefs Seasonal Mixed Vegetables and Potatoes

VEGETARIAN

Risotto of Roast Pumpkin with Apple Chutney	£12.95
Roasted Aubergine with Tomato and Coriander Salsa	£12.95
Forest Mushroom and Wild Rice Strudel with a Mustard and Chive Cream	£12.95
Braised Baby Vegetables with Pearl Barley Broth	£12.95

DESSERTS

Lemon Pannacotta with Blueberries	£3.75
Strawberry Tuille Basket with Chocolate Dipping Mousse	£3.75
Café Mocha Mousse with Chocolate Sable Biscuits	£3.75
Lemon Tartlet with Burnt Orange Sauce	£3.75
Roasted Peaches with Vanilla Bean Anglaise and Raspberry Puree	£3.75
Home Baked Profiteroles and Chocolate Sauce	£3.75
Chocolate Truffle Terrine with Black Cherries	£3.75
Chefs Selection of Cheesecake	£3.75
Fresh Fruit Pavlova	£3.50
Exotic Fruit Salad served with Crème Fraiche	£3.50

Cheeseboard

Irish Cheeseboard and Biscuits	£4.50
Continental Cheeseboard and Biscuits	£5.00
Exotic Fruit Platter	£3.75
Petit Fours	£1.50
Chocolate Mints	£0.40
Homemade Fudge	£1.00
Tea and Coffee	£1.10

Beverages

River Rock Water Still & Sparkling Litres	£4.25
Jugs of Cordial Litres, (Orange & Blackcurrant)	£3.20
River Rock Water Still & Sparkling 250ml	£1.25
Jugs of Fruit Juice Litres (Apple, Orange & Cranberry)	£4.25

Drinks Receptions

Non Alcoholic Fruit Punch (per person)	£1.60
Bucks Fizz Reception (Sparkling Wine)	£2.55
Alcoholic Fruit Punch (per person)	£2.35

Corkage

Water & Juice per litre	£1.50
Wine per 75cl bottle	£6.00
Sparkling Wine 75cl bottle	£7.50
Champagne 75cl bottle	£9.50
Bottled Beer & Soft Drinks 330ml	£1.00

Fork Buffet

Minimum of 20 Persons



Menu A – Minimum of 20 persons

HOT

Select Two from the following main course selection:

Thai Sweet Chilli Chicken
B.B.Q Chicken
Beef in Black Peppercorn Sauce
Beef Stroganoff
Cajun Beef with Wild Mushroom
Diced Pork with Honey & Mustard
Vegetable Lasagne
Red Thai Vegetable Curry & Sticky Rice
Vegetarian Risotto



New Baby Potatoes with Garlic Oil
Saffron Rice
Mixed Leaf, Cherry Tomato, Basil Salad
Crusty Rolls

Tea / Coffee

£10.50

Menu B – Minimum of 20 persons

Select Two from the following main course selection:

COLD

Roast Breast of Chicken
Antrim Honey Glazed Ham and Pineapple

HOT

Thai Sweet Chilli Chicken
B.B.Q Chicken
Beef in Black Peppercorn Sauce
Beef Stroganoff
Cajun Beef with Wild Mushroom
Diced Pork with Honey & Mustard
Vegetable Lasagne
Red Thai Vegetable Curry & Sticky Rice
Vegetarian Risotto



New Baby Potatoes with Garlic Oil
Saffron Rice
Mixed Pepper and Pasta Salad with Vinaigrette
Mixed Leaf, Cherry Tomato, Basil Salad
Coleslaw

Tea / Coffee

£13.50



Dessert Selection

£3.75

Lemon Pannacotta with Blueberries
Strawberry Tuille Basket with Chocolate Dipping Mousse
Café Mocha Mousse with Chocolate Sable Biscuits
Lemon Tartlet with Burnt Orange Sauce
Roasted Peaches with Vanilla Bean Anglaise and Raspberry Puree
Home Baked Profiteroles and Chocolate Sauce
Chocolate Truffle Terrine with Black Cherries
Chefs Selection of Cheesecake
Fresh Fruit Pavlova
Exotic Fruit Salad served with Crème Fraiche

Executive Menus on Request

Finger Buffet

Minimum of 10 Guests



Hot Options

- Yakatori Chicken Skewers
- Vegetable Pancake roll
- Buttered Mini Corn Cob (v)
- Soy & Ginger Turkey Skewers
- Sesame Sausage Rolls
- Onion Bhaji with Raita (v)
- BBQ Pork Belly Ribs
- Spiced Potato Wedges with Chilli Salsa (v)
- Cocktail Sausages
- Vol-au-Vents

Cold Options

- Assorted Cut Sandwiches
- Selection of Tortilla Wraps
- Filled Sub Rolls
- *(The above includes Vegetarian Options)*
- Selection of Crudites with natural yoghurts (h)
- Flatbreads with Hummus and Roasted Peppers (h)
- Fresh Fruit (cut or uncut)



Sweet Options

Strawberry & Pineapple Kebab (h)
Mini Fruit Tartlet
Baby Strawberry Pavlova
Warm Mini Muffins

Choice of any 3 options - £6.50

Choice of any 4 options - £7.95

Choice of any 6 options - £9.95

Choice of any 8 options - £11.95

Choices must include Sandwiches **or** wraps **or** Sub Rolls

- Finger Buffets are served as a stand up buffet
- Price includes Tea or Coffee

Cocktail Nibbles and Canapés

Cocktail Nibbles



Crisps, Nuts and Olives	£1.25
Prawn Crackers, Tortilla Chips, Parsnip Chips with Dips	£1.85
Vegetable Crudities with Dips, Roasted Cashews, Marinated Olives and Sun Dried Tomatoes	£2.95

Canapés

Minimum of 20 Guests



- Goats Cheese Tartlet with Red Onion Preserve
- Duck Liver Parfait on Melba Toast with Lime Zest
- Smoked Salmon, Coriander and Crème Fraiche on Wheaten Bread
- Mini Tortilla with Roast Tomato and Rocket Pesto
- Tiger Prawn Crouton with Basil Aioli
- Smoked Salmon and Nori Sashimi with Salmon Roe
- Cashel Blue Cheese and White Grape on Rye Bread
- Caviar and Crème Fraiche on Mini Pancake
- Mini Berry Tartlet
- Chocolate Dipped Sable Fingers
- Mini Fresh Cream Meringue



Choice of 4 Canapés	£5.50
Choice of 6 Canapés	£7.95
Choice of 8 Canapés	£10.50

Canapés are to accompany Drinks Receptions, they are not offered as part of a Finger Buffet

Silver Served Banquets



Option 1 - £19.50 Per Person

Smoked Salmon With Mushroom Risotto
Drizzled With Garlic, herb oil

Half Baby Chicken Filled With
Parsley Stuffing, wrapped in cured
Bacon served with traditional Gravy

Seasonal Vegetables and Potatoes

Fresh Fruit Pavlova

Tea & Coffee with Mints

Option 2 - £20.95 Per person

Fan of Smoked Chicken Nestled
On a Bed of Tomato Basil
Salsa With Pine Nuts

Roast Prime Silverside of Beef
With Traditional Gravy and
Horseradish Sauce

Seasonal Vegetables and Potatoes

Chef's Selection of Cheesecake

Tea & Coffee with Mints



Option 3 - £22.50 Per Person

Butterfly of Honeydew Melon
With a Mango and Sweet Poppy Seed
Dressing

Darne of Salmon on a Bed
Of Rocket Leaves Served With
Rosemary & Honey Dressing

Seasonal Vegetables and Potatoes

Home Baked Profiteroles and Chocolate
Sauce

Tea & Coffee with Mints

Option 4 - £28.95 Per Person

Chef's Chicken Liver Pate
With a Red Currant and Ginger

Chutney With Toasted Soda Bread

Prime Fillet Steak Served With
A Creamy Pepper Sauce

Seasonal Vegetables and Potatoes

Homemade Lemon Tartlet
Served With Burnt Orange Sauce

Tea & Coffee with Mints

Refreshments & Breaks with a Twist



Freshly Brewed Tea or Coffee	£1.10
Tea or Coffee with Assorted Biscuits	£1.65
Tea or Coffee with Freshly Baked Scones	£2.20
Tea or Coffee with Shortbread	£1.70
Tea or Coffee with Danish	£3.00
Tea or Coffee with Organic Cereal Bars (h)	£2.50
Tea or Coffee with Berry Tart	£3.50
Tea or Coffee with a Selection of Cocktail Pastries	£2.40
Tea or Coffee with Oatmeal Biscuits (h)	£2.50
Tea or Coffee with Baskets of Apples, Oranges & Bananas (h)	£2.50
Diluted Cordials per litre	£3.20

Mount Charles provides Herbal and Fruit Teas, Decaffeinated Coffee & Hot Water at all the above Refreshment Breaks.

All our Coffee and Teas are guaranteed to be Organic and Fair Trade Products



Breakfast Menus

All Breakfast Menus include Tea and Coffee and will be served Buffet Style.
A minimum of 10 persons will be charged for all breakfasts.



The Continental

£6.00

Chilled Fruit Juices
Assorted Low Fat Yoghurts
Muesli & Fruit
Warm Croissants

Welcome Breakfast

£4.50

Chilled Fruit Juices
Croissants with Preserves
Mini Danish

The Ulsterman

£7.95

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

The Deli Breakfast

£9.00

Assorted Fruit Juice
Cream Cheese Croissant
Bacon Filled Ciabatta
Smoked Salmon Bagel

- Prices are per person & include complimentary Tea & Coffee.

Civic Centre Banqueting Menus

The enclosed menus are meant as a guide to assist you. However where possible we would be delighted to tailor-make menus to suit your specific requirements.

Our team will be happy to provide advice on menu choices and answer any specific dietary questions you may have.

Simply Call: 028 9250 9253

or

Email: mountcharles@lisburn.co.uk