



Larchfield Sample Menu (£38 + VAT pp)

(based on a minimum of 100 people)

On arrival... choose three, five pieces per person

Oriental Chicken with Spicy Pesto Tartlet
Beef Carpaccio, Pesto & Parmesan Shaving on a Sourdough Croute
Crostini topped with hummus, black olive tapenade and sun-blushed tomato
Pan Fried Mackerel & Rocket Pesto Bruschetta
Wild Boar Sausages with a Honey & Mustard Marinade
Chicken liver pate and homemade old barn chutney on an herb croute
Confit Duck with Homemade Plum Sauce & Spring Onion in a Filo Basket
Summer pea, asparagus and mint risotto balls
Woodland Mushroom & Wild Garlic Focaccia (V)
Cherry Tomato filled with Houmous & Black Olive Tapenade (v)
Goats cheese and red onion marmalade on a tomato and basil scone biscuit (v)

Or

Afternoon tea – freshly brewed tea and coffee, selection of triangle sandwiches and sweet treats
Mugs of beef stew with warm crusty breads

Starters... Choose one

Any soup from our list....

Smoked haddock and scallion fish cakes, sweet tomato and chilli jam, basil oil, dressed spring leaves
Crispy Indonesian style beef salad, vegetable spaghetti, hoisin and honey, dressed leaves
Crispy duck confit, creamed savoy cabbage, truffle oil, dressed rocket
Traditional chicken Caesar salad, crispy pancetta, garlic croutons, parmesan
Slow-roasted beetroot salad, goat's cheese, toasted pumpkins seeds, green apple fritter
Traditional prawn cocktail, needs no introduction, served with homemade wheaten bread
Fried brie wedges, crispy on the outside, soft on the inside, spiced bramble berry compote
Roasted Mediterranean vegetable tart, buffalo mozzarella, oven burst vine tomatoes, balsamic reduction
Salad of melon and tropical fruits, raspberry vinaigrette, sorbet
Goats cheese and chive arancini, salt baked beetroot, red onion marmalade, peppery watercress
Chicken tempura, spiced aioli, soy ginger and chilli dressing
Char-grilled bruschetta, marinated feta, rocket and lamb's lettuce, chilli oil

Larchfield

ESTATE

Mains... choose one

Slow cooked blade of beef, sourdough and herb crust, caramelised onion puree
Supreme of chicken stuffed with sun blushed tomato, basil mousse, wrapped in Parma ham, white wine
and creamy tomato sauce
Individual steak and vegetable pie, thyme jus
Braised lamb shank, minted mashed potatoes, honey roast root vegetables, pan gravy
Traditional roast Antrim turkey, baked ham, sage and onion stuffing, rich pan gravy
Half roast duck, black cherry jus, crispy fried noodles
Roast silverside of beef, Yorkshire pudding, red wine gravy
Pan seared chicken supreme, wild mushroom risotto, crispy fried parsnips, truffle infusion
Braised daube of beef, parsnip and vanilla puree, roasted root vegetables, thyme jus
Pan seared salmon fillet, spinach and ricotta tortellini, monkfish tempura, prawn bisque
Roast pork tenderloin, crispy crackling, cider gravy
Fillet of salmon, basil and parmesan crust, vermouth velouté
Smoked haddock risotto, pea puree, pine nuts, pancetta crisp
Stuffed aubergine, baked with spinach, pine nuts, pecorino (v)
vegetable and butterbean curry, coconut cream (v)
Vegetarian chilli stuffed peppers, wild rice (vg)
Fusilli, aubergine, peppers, courgettes, raisins, tomato sauce, toasted pine nuts, roasted garlic (vg)
Aubergine and chick pea penne pasta, harissa and chilli sauce (vg)

Choose three accompaniments from the following:

Colcannon, duck fat roasties, buttered champ, apple and sage mashed potatoes, saffron mashed potatoes,
wholegrain mustard mashed potatoes, dauphinoise, basil and Parmesan mashed potatoes, baby boiled potatoes
with rock salt and thyme, garlic potato cubes, honey and thyme roasted root vegetables, creamed savoy cabbage,
glazed baby carrots, sugar snap peas, salt roasted beetroot, broccoli, French beans, buttered melange of
vegetables, creamed or sautéed spinach, roasted peppers and courgettes, buttered green vegetables

Desserts... Choose one

Raspberry and white chocolate roulade, fruit coulis and Chantilly cream
Chocolate fondant, raspberry purée and vanilla ice-cream
Armagh apple and blackberry sponge simply served with sauce anglaise on the side
Warm chocolate brownie, rich chocolate sauce, whipped cream
White chocolate and summer/winter berry Eton mess, shortbread crumb
New York style baked banana cheesecake, butterscotch sauce, whipped cream
Traditional Italian tiramisu, cocoa dusting, chocolate chip biscotti
Pear and frangipane tart, warm butterscotch, honeycomb ice cream
Summer berry meringue, clotted cream, strawberry coulis
Warm sticky toffee pudding, toffee sauce, honeycomb ice cream
Vanilla panna cotta with chilled rhubarb soup and brandy snap tuile
Summer/winter berry meringue with homemade fruit coulis and clotted cream
Raspberry and almond tart with vanilla mascarpone
Sticky toffee apple frangipane tart with butterscotch sauce

Afters...

Freshly brewed tea and coffee

Pricing...

Price for this menu is £38 per person, plus VAT, based on a minimum of 100 guests. Price includes white table linens for tables, white linen napkins, cutlery, crockery, one wine glass and one water glass per person, all staffing and the £325 + VAT kitchen hire fee.