

# Wedding Packages

# Happy Ever After

Available Sundays - Thursdays

Choose either a Starter or a Soup followed by a Main Course and a Dessert  
Additional choices will occur a surcharge

## Starters

Comber Potato and Leek, Crispy Parsnips.  
Honey Roasted Carrot and Red Lentil, Mint Yogurt.  
Cream of Vegetable, Crispy Parsnips.  
Beetroot Cured Smoked Salmon, Rocket Leaves, Pickled Shallots, Crispy Capers, Citrus Crème Fraiche and Toasted Irwin's Soda Bread.  
Honey whipped goats cheese, toasted oats, brioche, rocket and balsamic reduction.  
Chicken and smoked bacon Caesar salad, toasted herb croutons.

## Mains

Roast Chicken Supreme wrapped in Bacon, Sun Blushed Tomato and Herb Stuffing, Tarragon and Wild Mushroom Jus.  
Roast county Antrim turkey and ham, cranberry stuffing, chipolatas and roast jus.  
Slow braised daube of Irish beef, herby Yorkshire pudding and rich pan jus.  
Pan roasted fillet of cod, parsley and lemon panko crumble, white wine and chive cream.  
Crispy soy glazed pork belly, toasted sesame seeds, Irish cider and raisin cream.

All served with creamy mash, garlic and herb roasted potatoes, carrots and parsnips and buttered broccoli.

## Desserts

Spiced apple and cinnamon crumble, Morelli's vanilla ice cream.  
Strawberry and white chocolate pavlova, fresh cream.  
Key lime pie, meringue crumble, fresh berries and mint.  
Sticky toffee pudding, Bushmills toffee sauce and Morelli's honeycomb ice cream.  
Irish cream liqueur cheesecake, Chantilly cream and berry compote.

Freshly brewed Tea & Coffee

40+ Guests

The Package Includes;

Fairy light backdrop\*  
Chair covers with sash  
Top table garland & candle lit vases

Red Carpet Arrival  
Champagne for Bride & Groom  
Linen tablecloths & Napkins  
Master of Ceremonies & PA for speeches  
Four Course Meal with T/C  
Chilled Prosecco Toast  
Complimentary Bridal Suite  
Special reduced B&B rates for your guests

\*T&Cs apply

2022 | £ 44pp

2023 | £ 47pp

2024 | £ 50pp

# To Have & To Hold

Choose either a Starter or a Soup followed by a Main Course and a Dessert  
Additional choices will occur a surcharge

## Soups

Roasted red pepper and butternut squash, basil pesto.  
Comber potato and leek, crispy parsnips.  
Honey roasted carrot and red lentil, mint yogurt.  
Creamy wild mushroom and black pepper, fresh chives.  
Cream of vegetable, crispy parsnips.

## Starters

Beetroot cured smoked salmon, rocket leaves, pickled shallots, crispy capers, citrus crème fraiche and toasted Irwin's soda bread.  
Honey whipped goats cheese, toasted oats, brioche, rocket and balsamic reduction.  
Crispy confit duck leg, spiced orange glaze, Asian salad.  
Chicken and smoked bacon Caesar salad, toasted herb croutons.  
Smoked mackerel pate, horseradish, apple and celeriac remoulade, crispy dulce and toasted ciabatta crisps.

## Mains

Roast chicken supreme wrapped in bacon, sun blushed tomato and herb stuffing, tarragon and wild mushroom jus.  
Roast county Antrim turkey and ham, cranberry stuffing, chipolatas and roast jus.  
Slow braised daube of Irish beef, herby Yorkshire pudding and rich pan jus.  
Pan roasted fillet of cod, parsley and lemon panko crumble, white wine and chive cream.  
Crispy soy glazed pork belly, toasted sesame seeds, Irish cider and raisin cream.

All served with creamy mash, garlic and herb roasted potatoes, carrots and parsnips and buttered broccoli.

## Desserts

Spiced apple and cinnamon crumble, Morelli's vanilla ice cream.  
Strawberry and white chocolate pavlova, fresh cream.  
Key lime pie, meringue crumble, fresh berries and mint.  
Sticky toffee pudding, Bushmills toffee sauce and Morelli's honeycomb ice cream.  
Irish cream liqueur cheesecake, Chantilly cream and berry compote.

Freshly brewed Tea & Coffee

Includes;

Fairy light backdrop\*

Fairy light entrance drape\*

Chair covers with sash

Top table garland & candle lit vases

Red Carpet Arrival

Champagne for Bride & Groom

Linen Tablecloths & Napkins

Master of Ceremonies & PA for speeches

Five Course Meal with T/C

Half bottle of Wine per person

Chilled Prosecco Toast

Complimentary Bridal Suite\*

Special reduced B&B rates for your guests

Evening buffet included

\*T&Cs

2022 | £60pp

2023 | £63pp

2024 | £66pp

# Love & Cherish

Choose a Soup followed by a choice of Two Starters,  
Two Main Courses and Two Desserts

## Soups

Roasted red pepper and butternut squash, basil pesto.  
Cream of vegetable, crispy parsnips.  
Honey roasted carrot and red lentil, mint yogurt.  
Comber potato and leek, crispy parsnips.  
Creamy wild mushroom and black pepper, fresh chives.  
Cauliflower and Cashel blue cheese, wholegrain mustard.

## Starters

Smoked cheese and spring onion fishcake, mixed leaves, sour cream and crispy dulse.  
Beetroot cured smoked salmon, rocket leaves, pickled shallots, crispy capers, citrus crème fraiche and toasted Irwins soda bread.  
Crispy ham hock and Gracehill black pudding croquettes, rocket leaves, homemade piccalilli and toasted sourdough.  
Smoked bacon and chicken terrine, candied nuts, spiced apple and raisin chutney, mixed leaves and ciabatta toasts.  
Confit duck spring roll, Asian salad, Sriracha sauce and fresh coriander.  
Honey whipped goats cheese, apple and celeriac remoulade, toasted oats, brioche, rocket and balsamic reduction.

## Mains

Roast sirloin of Irish beef, herby Yorkshire pudding, roast jus.  
Seared salmon fillet, smoked chorizo and prawn cream.  
Roast county Antrim turkey and ham, cranberry stuffing and rich pan jus.  
Roast lamb rump, French mustard and herb crust, mint jus.  
Pan roasted fillet of cod, parsley and lemon panko crumble, white wine and chive cream.  
Crispy soy glazed pork belly, toasted sesame seeds, Irish cider and raisin cream.  
Lemon and thyme roasted corn-fed chicken supreme, creamy leek stuffing, tarragon and wild mushroom jus.  
All served with creamy mash, garlic and herb roasted potatoes, carrots and parsnips and buttered broccoli.

## Dessert

Sticky toffee pudding, Bushmills toffee sauce and Morelli's honeycomb ice cream.  
Spiced apple and cinnamon crumble, Morelli's vanilla ice cream.  
Irish cream liqueur and white chocolate cheesecake, Chantilly cream and berry compote.  
Lemon meringue pie, shortbread crumble and raspberry sorbet.  
Irish whisky Tiramisu, Chantilly cream, boozy raisins.  
Vanilla pannacotta, homemade shortbread, fresh berries and mint.

Freshly brewed Tea & Coffee

The Package Includes;

Fairy light backdrop\*  
Fairy light entrance drape\*  
Chair covers with sash  
Top table garland & candle lit vases  
Cake Backdrop/Photo Wall choice of Evergreen / Flower Wall / Sequin Wall  
Centrepieces from a selection with option to upgrade\*

Red Carpet Arrival

Champagne for Bride & Groom  
Chilled Prosecco with Sweetened Strawberries for guests arrival  
Linen tablecloths & Napkins  
Master of Ceremonies & PA for speeches  
Five Course Meal with T/C  
Half bottle of Wine per person  
Chilled Prosecco Toast for the speeches  
Complimentary Bridal Suite  
Special reduced B&B rates for your guests  
Evening buffet included

\*T&Cs apply

2022 | £75pp

2023 | £78pp

2024 | £80pp