

Culloden Wedding Meal Menu

Starters

- 1 French Onion soup
 - 2 Green Pea and Truffle Oil soup
 - 3 Cream of Celeriac, Wild Mushroom and Truffle Oil soup
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- 4 Fan of Chilled Melon with Strawberry and Champagne Bellini

Main Course

- 1 Roast County Antrim Turkey & Honey Baked Givan's Ham with Traditional Trimmings and Cranberry Sauce
- 2 Daube of Northern Irish Beef, Slow Cooked in a Red Wine and Rosemary Jus
- 3 Classic Chicken: Chicken Parcel with Herb Stuffing Wrapped in Irish Bacon

Main meals above are all served with Chefs Selection of Seasonal Vegetables and Potatoes.

(Vegetarian Option) Main Course

- 4 Open Ravioli of Chargrilled Vegetables and a Chive Beurre Blanc
- 5 Warm Tart of Sweet Peppers, Tomato, Crisp Leeks and Goats Cheese
- 6 Roasted Red Pepper and Sundried Tomato Tartlet, Crispy Leeks, Rocket Leaves, Balsamic Vinaigrette

Dessert

- 1 Traditional Culloden Pavlova
- 2 Raspberry & Lemon Tart with a Raspberry and Mascarpone Cream
- 3 Profiteroles with Praline Cream and Warm Belgium Sauce

To Finish

- 1 Estate Blended Coffee
- 2 Thompson's Finest Tea

CHILDRENS MEAL (AGE 12 or Under)

- 1 Chicken Goujons with chips
- 2 Sausages with chips
- 3 Fish fingers and chips

***DESSERT FOR ALL CHILDREN'S MEALS IS ICECREAM**