



BEECHLAWN HOUSE HOTEL

BUFFET & BANQUETING MENU



# BUFFET MENU

## FINGER BUFFET £6.50

**Assorted Sandwiches; Cocktail Sausages;  
Mushroom Vol-Au-Vents**

Tea/Coffee

\* Choose from the Party Catering Section or add to the Finger Buffet to create your own

## FORK BUFFET (Minimum 15 Persons) £12.50

HOT (Choose Two)

**Chicken Curry; Coq Au Vin; Sweet & Sour Pork;  
Beef Stroganoff; Vegetable Lasagne; Chilli con Carne;  
Sweet Chilli Chicken; Sweet Chilli Beef**

Baked Potato; Oriental Rice

French Bread; Garlic Bread

Tossed Salad

Tea/Coffee

## DELUXE BUFFET (Minimum of 20 Persons) £16.50

COLD

**Roast Breast of Chicken; Honey Glazed Ham & Pineapple**

Mixed Peppers & Pasta Salad Vinaigrette;  
Seasonal Tossed Salad; Tomato & Red Onion  
with Balsamic Vinegar; Coleslaw

HOT (Choose Two)

**Chicken Curry; Coq Au Vin; Sweet & Sour Pork;  
Beef Stroganoff; Vegetable Lasagne; Chilli con Carne;  
Sweet Chilli Chicken; Sweet Chilli Beef**

Baked Potatoes; Oriental Rice

French Bread; Garlic Bread

Tea/Coffee

## PLATTER BUFFET (Minimum of 20 Persons) £18.50

COLD

**Prime Irish Roast Beef; Roast Breast of Chicken; Honey  
Glazed Ham & Pineapple; Dressed Irish Salmon**

Egg Mayonnaise; Coleslaw; Tomato & Red Onion with Balsamic  
Vinegar; Seasonal Tossed Salad; Mixed Peppers & Pasta Salad  
Vinaigrette; Potato Salad with Mixed Herbs

DESSERT (Choose One)

**Profiteroles & Chocolate Sauce; Fresh Fruit Pavlova**

Tea, Coffee & Dinner Mints

## GOURMET BUFFET (Minimum 40 Persons) £26.95

STARTER (Choose Two)

**Fan of Melon & Fruit Coulis; Caesar Salad &  
Smoked Bacon; Chicken Liver Paté & Wheaten Bread**

HOT (Carved at the Buffet Table)

**Roast Sirloin of Beef;  
Baked Antrim Gammon & Peach Slices**

Baked Potatoes; Jacket Baby Boiled Potatoes

COLD

**Dressed Irish Salmon; Glazed Roast Turkey & Cranberry  
Dressing; Coronation Chicken**

Egg Mayonnaise; Seasonal Tossed Salad; Tomato & Red Onion with  
Balsamic Vinegar; Mixed Peppers & Pasta Salad Vinaigrette;  
Coleslaw; Potato Salad with Mixed Herbs; Selection of  
Salad Dressing

DESSERT (Choose Two)

**Fresh Fruit Pavlova; Sherry Trifle; Profiteroles  
& Chocolate Sauce**

Tea, Coffee & Dinner Mints

## PARTY CATERING

<b>Assorted Sandwiches</b>	£2.95
<b>Cocktail Sausages</b>	£1.10
<b>Quiche Lorraine</b>	£1.50
<b>Mushroom Vol-Au-Vents</b>	£1.25
<b>Selection of Vol-Au-Vents</b>	£1.70
<b>Sausage Rolls</b>	£1.45
<b>Samosas</b>	£1.45
<b>Garlic Bread</b>	£1.50
<b>Chicken Goujons</b>	£2.25
<b>Chicken Drumsticks</b>	£1.95
<b>BBQ Chicken Wings</b>	£2.25
<b>Home Made Soup with French Roll</b>	£3.25
<b>Irish Stew with Crusty Bread</b>	£5.95
<b>Nuts &amp; Crisps</b>	£1.00
<b>Crudities &amp; Dips</b>	£1.00
<b>Canapes</b>	£2.00
<b>Selection of Desserts</b>	£4.25
<b>Cheese Board &amp; Biscuits</b>	£5.75

## ADDITIONAL SUGGESTIONS

<b>Assorted Biscuits</b>	£0.75
<b>Shortbread</b>	£1.00
<b>Tray Bakes</b>	£1.50
<b>Mixed Scones with Preserves</b>	£1.50
<b>Petit Fours</b>	£2.00
<b>Dinner Mints</b>	£0.75
<b>Tea/Coffee</b>	£1.20
<b>Fruit Cup (per jug)</b>	£2.75
<b>Mineral Water (per litre)</b>	£4.25
<b>Sherry Reception</b>	£2.00
<b>Bucks Fizz Reception</b>	£3.25
<b>Mulled Wine Reception</b>	£2.95

# BANQUETING MENU

## SOUPS (Choose One)

Farmhouse Broth	Roast Tomato & Basil
Cream of Chicken	Carrot & Coriander
Minestrone	Cream of Mushroom
Potato & Leek	Lentil & Bacon
Seafood Chowder (extra £1.50)	
<b>Additional Starter Choice</b>	£1.00

## MAIN COURSES (Choose One)

<b>Roast Breast of Chicken &amp; Smoked Bacon</b>	£18.50
with a Savory Stuffing & Traditional Gravy	
<b>Oven Roasted Loin of Pork</b>	£19.95
with Traditional Gravy & Apple Sauce	
<b>Prime Irish Roast Beef</b>	£20.95
with Traditional Gravy & Horseradish Sauce	
<b>Roast Stuffed Turkey &amp; Gammon</b>	£19.95
with Traditional Gravy & Cranberry Sauce	
<b>Roast Leg of Lamb</b>	£19.95
with Traditional Gravy & Mint Sauce	
<b>Vegetarian Selection</b>	£17.95
<b>Supreme Fillet of Chicken</b>	£21.50
stuffed with Brie and served with a French White Wine & Herb Sauce	
<b>Fillet of Salmon</b>	£20.95
with a Tomato & Herb Crust and drizzled with a Basil Pesto	
<b>Medallions of Pork Fillet</b>	£21.50
with a Cider & Bacon Sauce	
<b>Oven Roasted Sirloin of Beef</b>	£22.50
with Traditional Gravy, Yorkshire Pudding & Horseradish Sauce	
<b>Additional Main Course Choice</b>	£2.00
<b>Extra Sauce</b>	£1.00
Peppered, Wholegrain Mustard Cream, Rosemary Jus, Balmoral or Chasseur	
<b>Alternative Sauce</b>	£0.50
Peppered, Wholegrain Mustard Cream, Rosemary Jus, Balmoral or Chasseur	

## POTATOES (Choose Two)

Creamed	Gratin	Jacket Baby Boiled
Roast	Layonnaise	Saute
<b>Extra Potato Choice</b>		£1.00

## VEGETABLES (Choose Two)

French Beans	Honeyed Carrots	Oven Roasted Parsnips
Cauliflower Mornay	Broccoli	Braised Celery
Garden Peas	Buttered Sprouts	Savoury Cabbage
<b>Extra Vegetable Choice</b>		£1.00

## DESSERTS (Choose One)

Fresh Fruit Salad	Sherry Trifle
Apple Pie	Chocolate Fudge Cake
Lemon Meringue Pie	Profiteroles & Chocolate Sauce
Fresh Fruit Pavlova	Baileys Irish Cream Cheesecake
<b>Additional Dessert Choice</b>	£1.00

## TEA, COFFEE & DINNER MINTS

## ALTERNATIVE OR ADDITIONAL APPETIZERS & FISH COURSES

<b>Champagne Sorbet with Seasonal Berries</b>	£2.95
<b>Lemon Sorbet</b>	£1.95
<b>Egg Mayonnaise Salad</b>	£2.95
<b>Chilled Fan of Melon &amp; Fruit Coulis</b>	£3.95
<b>Chicken Liver Paté &amp; Wheaten Bread</b>	£4.25
<b>Caesar Salad &amp; Smoked Bacon</b>	£4.95
<b>Hors D'Oeuvres</b>	£4.95
<b>Smoked Salmon Cornets</b>	£5.25
<b>Filo Wrapped Tiger Prawns drizzled with Sweet Chilli Sauce</b>	£5.25
<b>Seafood Medley with a White Wine &amp; Cream Sauce</b>	£5.95
<b>Norwegian Prawn Salad dressed with Marie Rose Sauce</b>	£5.25

## SUGGESTED MENU SELECTION

(A)	£18.50
<b>Farmhouse Broth</b>	

**Roast Breast of Chicken & Smoked Bacon** with a Savoury Stuffing & Traditional Gravy, Garden Peas and Honeyed Carrots, Creamed Potatoes and Roast Potatoes.

### Fresh Fruit Pavlova

### Tea, Coffee & Dinner Mints

(B)	£25.45
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### Chilled Fan of Melon & Fruit Coulis

### Roast Tomato & Basil Soup

**Medallions of Pork Fillet** with a Cider & Bacon Sauce  
Oven Roasted Parsnips and Honeyed Carrots, Layonnaise and Jacket Baby Boiled Potatoes

### Baileys Irish Cream Cheesecake

### Tea, Coffee & Dinner Mints

(C)	£29.95
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### Seafood Chowder

### Champagne Sorbet with Seasonal Berries

**Oven Roasted Sirloin of Beef** with Peppered Sauce or Traditional Gravy with Yorkshire Pudding & Horseradish Sauce, French Beans and Buttered Sprouts, Creamed, Saute and Jacket Baby Boiled Potatoes

### Profiteroles & Chocolate Sauce or Fresh Fruit Pavlova

### Tea, Coffee & Dinner Mints

\* Menus are merely suggestions and can be altered to suit individual requirement

## FACILITIES

42 EN SUITE BEDROOMS

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CONFERENCES / MEETINGS / SEMINARS  
(UP TO 300 DELEGATES)

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MULTI MEDIA TRAINING  
& PRESENTATION SUITE

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TRADE SHOWS / EXHIBITIONS  
STOCK ROOMS / INTERVIEW ROOMS

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WEDDING RECEPTIONS & CEREMONIES  
PRIVATE FUNCTIONS / DINNER DANCES  
CHRISTENING PARTIES / FAMILY GATHERINGS  
(UP TO 200 GUESTS)



## BEECHLAWN HOUSE HOTEL

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