

Speciality Catering

Main Course Selection

**All Main Courses will be Served with a Selection of Fresh Vegetables
and Potatoes which will Compliment the Main Meal.**

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**Chilled Darn of Irish Salmon with Langoustine**

**Irish Salmon topped with Langoustine set on a autumn leaf salad with Mediterranean fruits**

**Seafood St Jacques**

**Medley of Seafood with a Timbale  
of Wild Mushroom Risotto napped with Seafood Chowder  
Irish Salmon, Langoustine & Monk Fish with Fresh Lime**

**Fresh Fillet of Irish Salmon with Hollandaise**

**Brochette of Atlantic Seafood Heightened on a Timbale of Wild mushroom Risotto with a Drizzle of  
Lime and Lemon Cream**

**Fillet of Monk Fish**

**Fillets of Fresh Monk Fish set on a Citrus Potato Cake with A Tangy Cointreau Sauce**

**Chablis Salmon**

**A Salmon Steak Sautéed in Chablis served cold with Asparagus,  
Seasonal leaves & fruits**

**Fillet of Fresh Hake heightened on bed of Wild Rice with Petits Pois**

**Pesto Mash and a White Wine & Mussel & King Prawn Sauce topped with Dublin Bay Tiger Prawns**

**Seared Fillet of Sea Bass**

**Heightened on Creamed Leeks and Drizzle with a Lobster Bisque**

**Fillet of Beef Wellington**

**A Fillet Steak Cooked Medium topped with Pate, and Puff Pastry, set  
On a bed of Champ Potatoes with a Red Wine Sauce.**

**Beef Fillet of Aged Aberdeen Angus set on a**

**Puree of Roasted Parsnips**

**Heightened with Honey Parsnip Crisps Drizzled with Rich Bordeaux Reduction.**

**Main Course Selection Continued**

**French Trimmed Roast Rack of Crom Estate Lamb**

**Heightened on a Bed of Traditional Champ Potato & Drizzled with a Redcurrant & Rosemary  
Reduction**

**Roast Stuffed Turkey & Baked Gammon  
Topped with Chipolata Sausage, Bacon Roll  
& Cranberry Vol Au Vent served with Roast Gravy.**

**Part Boned Half Local Duckling  
A Locally Produced Half Duckling Part Boned & heightened on a Citrus Stuffing & served with a  
Plum and Port Sauce**

**Prime Roast Sirloin of Beef with Yorkshire Pudding & Roast Gravy**

**Rosemary & Garlic Roasted Leg of Fermanagh Lamb**

**Roast Stuffed Fillet Breast of Chicken Wrapped With Bacon**

**Pan Fried Fillet Breasts of Chicken  
served in a wild Mushroom Sauce**

**Supreme Breast of Chicken Wrapped in Bacon  
Stuffed with a Smokey Bacon Stuffing, heightened on a Bed of Champ Potato,  
and drizzled with a Cranberry & Port reduction.**

**Fillet of Beef & Bird  
Slices of Beef Fillet and Chicken Fillet  
Served with a light red wine sauce.**

**Fillet of Beef Stroganoff  
served with savoury rice**

**Saddlers Smokey Chicken  
Breast Fillet of Chicken Stuffed with a  
Smokey bacon & garlic stuffing with wild  
Mushroom sauce.**

**Beef & Guinness Casserole  
Stripped Beef with fresh Vegetables,  
in a Guinness Jus**

**Gala wedding Carvery  
Rosemary & Garlic Roasted Leg of Fermanagh Lamb  
Slow Roasted Local Beef  
Glazed Turkey Crown Breast  
Honey & Mustard Baked Gammon Joint  
With Accompaniments**