



CULLODEN  
ESTATE AND SPA

# *Hollywood Suite* *& collection*











# HOLYWOOD LOUNGE













## CANAPÉS

*Choose 5 items for £15 per guest*

\*\*\*  
Deli Bread Sticks Wrapped in Parma Ham  
\*\*\*

Mini Yorkshire Puddings, Rare Katesbridge Beef, Creamed Horseradish  
\*\*\*

Ewings Smoked Salmon with Lemon and Garden Dill  
\*\*\*

Fivemiletown Goat's Cheese with Garden Basil, Comber Beetroot  
\*\*\*

County Antrim Chicken Liver Parfait with Brandy Cream  
\*\*\*

Tempura of Tiger Prawn with Chilli Jam and Ketchup Manis  
\*\*\*

Guacamole, Salsa and Crème Fraîche  
\*\*\*

Crostini with Whipped Kearney Blue Cheese, Pecan Nut  
\*\*\*

Sundried Tomato, Fivemiletown Boilie Goat's Cheese  
\*\*\*

Mixed Olive Meze  
\*\*\*

Spiced Kilkeel Crab and Garden Coriander Tartlet  
\*\*\*

Cherry Mozzarella, Basil and Tomato Brochettes  
\*\*\*

Salt Chilli Tiger Prawn, Napa Slaw  
\*\*\*

Melon and Parma Ham Skewers  
\*\*\*

Ewing's Smoked Salmon and Cream Cheese on Guinness Wheaten Bread  
\*\*\*

Selection of Mini Filled Tartlets: Pear and Kearney Blue Cheese, Duck and Plum Relish  
\*\*\*

Spiced Mourne Lamb Kofta  
\*\*\*

Mini Vegetable Samosa, Sweet Chilli Dip



# FIRST COURSES

Fivemiletown Goat's Cheese Parfait, Basil Emulsion, Beetroot Jam, and Micro Basil

\*\*\*

Compressed Belfast Ham Hock, Pickled Vegetable, Celeriac Remoulade and Armagh Apple Purée

\*\*\*

Confit of County Antrim Chicken, Hazelnut, Truffle and Charred Baby Comber Leek

\*\*\*

Culloden's Portavogie Prawn Cocktail with Marie Rose Sauce

\*\*\*

Ewing's Organic Smoked Salmon, Traditional Garnish, Wheaten Scone

\*\*\*

Avocado with Dressed Portavogie Prawns

\*\*\*

Tian of North Coast Crab, Guacamole, Crème Fraîche, Spring Onion and Curry Oil

\*\*\*

Barbecued Vegetable, Baby Mozzarella Tapenade with a Lemon and Cumin Dressing

\*\*\*

Crispy Fried Clement's Duck Egg, Pea Purée, Bacon Relish and Little Gem

\*\*\*

Kearney Blue Cheese, Red Wine Poached Pear, Candied Pecans, and Maple Vinaigrette

\*\*\*

Summer Asparagus, Parma Ham, Aged Reggiano, Truffle and Honey

\*\*\*

Boilie Goat's Cheese Bonbons with Roast Beets and Ruby Grapefruit

\*\*\*

Katesbridge Beef Carpaccio, Globe Artichokes, Aged Parmesan

\*\*\*

Seared Strangford Scallops with Gracehill Black Pudding and Armagh Apple Purée

\*\*\*

Crown of Seasonal Melon with Berries and Port

\*\*\*

Whiskey Cured Glenarm Salmon

## **\*Supplement of £5 Applies to Dishes Below**

Foie Gras Terrine, Pickled Grape, Muscat and Sauterne Jelly and Toasted Brioche

\*\*\*

North Coast Lobster and Portavogie Prawn Terrine



## SORBETS

Armagh Apple Schnapps

\*\*\*

Simply Pear

\*\*\*

Champagne

\*\*\*

Ginger Beer and Cracked Black Pepper

\*\*\*

Shortcross Gin and Tonic

\*\*\*

Campari and Grapefruit

\*\*\*

Lemon and Thyme

## SALADS

Caprese Salad, Aged Balsamic

\*\*\*

Spinach Salad, Kearney Blue Cheese and Walnuts

\*\*\*

Rocket Salad, Plum Tomato Asparagus and Shaved Parmesan

\*\*\*

Baby Gem, Caesar Salad and Parmesan

## SOUPS

Chicken Velouté, Sweetcorn and Bushmills Whiskey

\*\*\*

Cream of Local Celeriac, Wild Mushroom and Truffle Oil

\*\*\*

Spiced Comber Leek, Chickpea and Potato

\*\*\*

White Onion, Thyme and Kilmeggan Cider

\*\*\*

Butterbean, Hannon's Guanciale Bacon and Garden Parsley Crumble

\*\*\*

Butternut Squash, Sweet Potato, Smoked Paprika and Chorizo

\*\*\*



## MAIN COURSES

Grant's Sugar Pit Rack of Pork, Potato, Armagh Apple, Cabbage and Bacon Jus

\*\*\*

Roast Rump of Mourne Lamb with Dauphinoise Potato, Salsa Verde, French Beans and Lamb Jus

\*\*\*

Bronzed Thornhill Duck Breast, Hot and Sour Duck Leg Bonbons with Red Cabbage and Bagnade Sauce

\*\*\*

Himalayan Salt Aged Slow Cooked Beef Rib, Smoked Potato Purée, Celeriac and Charred Baby Onion

\*\*\*

Confit of Begney Hill Pork Belly, Apple Purée, Black Pudding and Golden Raisins

\*\*\*

Roast Guinea Fowl, Celeriac, Alsace Bacon and Truffle Potato

\*\*\*

Roasted Stone Bass with Fennel, Tomato Fondue and Green Sauce

\*\*\*

Roast Fillet of Seabass, Confit of Fennel and Tomato Fondue

\*\*\*

Darne of Atlantic Salmon, New Potatoes, Pencil Asparagus and Hollandaise Sauce

\*\*\*

County Antrim Chicken Supreme, Sundried Tomato Stuffing, Basil and Chilli Velouté

\*\*\*

Traditional Roast Sirloin of Katesbridge Beef, Yorkshire Pudding, Roast Local Vegetables and Red Wine Jus

\*Supplement of £5 Applies to Dishes Below

Rack of Mourne Lamb, Herb Garden Crust,  
Port and Red Wine Jus

\*\*\*

Roulade of North Coast Sole, Glenarm Salmon  
Mousseline, Poached Muscat Grape, Champagne  
Beurre Blanc

\*Supplement of £10 Applies to Dishes Below

Fillet of Katesbridge Beef, Lyonnaise Potato, Three  
Peppercorn Butter with Tender Stem Broccoli

\*\*\*

Fillet of Katesbridge Beef Wellington with Baby  
Vegetables, Dauphinoise Potato and Merlot Jus



## DESSERTS

Classic Culloden Bramley Apple Crumble  
with Homemade Brown Bread Ice Cream

\*\*\*

Armagh Toffee Apple Cheesecake

\*\*\*

Pear and Butterscotch Gâteau and Salted Caramel

\*\*\*

Farmview Dairies Cream Custard Tart  
with Rhubarb Gel and Ginger Crumb

\*\*\*

Dark Chocolate and White Chocolate Ganache

\*\*\*

Raspberry and Rose Panna Cotta

\*\*\*

Salted Caramel Clandeboye Yogurt  
with Panna Cotta and Candied Pecans

\*\*\*

Bailey's Irish Cheesecake

\*\*\*

Peanut Butter and Chilli Banana Parfait

\*\*\*

Carrot and Passion Fruit Torte with  
Mango Sorbet and Carrot Soil

\*\*\*

Chocolate, Raspberry and Truffle Delice

\*\*\*

Lemon Tart, Crème Fraîche, and Raspberries

\*\*\*

Culloden Assiette of Desserts



# MENU OPTIONS

We invite you to choose from the previous menus, one from each of the following courses, expertly prepared by our award winning team.

First Course

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Middle Course (*Soup or Sorbet*)

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Main Course (*inclusive of Local Seasonal Vegetables and Potatoes*)

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Dessert

Estate Blended Coffee & Thompson's Tea with Petit Fours

\*\*\*

£65 Per Guest

## ADDITIONAL SUPPLEMENTS

Choice of First Course £5

Salad Course £4

Choice of Main Course £5

Additional Potatoes and Vegetables £2

Choice of Dessert £5

Cheese Selection £50 per platter (*serves 10 guests*)  
or Individual Cheese Plate £7

Please advise of any allergen concerns. Culloden Estate and Spa is happy to accommodate any dietary requirements for their guests with advance notice.



## EVENING BUFFET

**Choose 3 Items for £18**

Oven Fired Southern Chicken

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Flamed Carnbrooke Dressed Mini Burger

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Ballybrie and Cranberry Quiche

\*\*\*

Guinness Baked Carved Ham Ciabatta

\*\*\*

Begney Hill Sausage Roll, an old Belfast favourite

\*\*\*

County Antrim Satay Chicken Skewers

\*\*\*

Belfast Ham, Tomato and Vintage Cheese Frittata

\*\*\*

Salt Chilli Tiger Prawns, Napa Slaw

\*\*\*

Assorted Ciabatta Rolls

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Honeybee Sausage Subs, Mustard and Culloden Ketchup

## ARRIVAL BEVERAGES

*Champagne & Cocktail Reception*

*From £10 per glass*

Black Velvet - Stout

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Kir Royale - Blackcurrant Liqueur

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Bucks Fizz - Fresh Orange Juice

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Bellini - Peach Nectar





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Hastings Culloden Estate and Spa  
Holywood, Bangor, BT18 0EX