



# *Private Dining*

## COLLECTION









## CANAPÉS

*Choose 3 items for £18.00  
£6.00 per each additional item*

Mini Yorkshire Pudding, Rare Beef, Horseradish

Ewing's Smoked Salmon and Cream Cheese on Irwin's Wheaten Bread

Whipped Kearney Blue and Pecan Crostini

Tomato, Basil and Buffalo Mozzarella Bruschetta

Salt and Chilli Tempura Tiger Prawns

Mushroom Duxelles Crostini

Mini Vegetable Samosa

### *Mini Tartlets*

Whipped Chicken Liver Parfait

Pear and Blue Cheese

Duck Pâté and Plum Relish

Goat's Cheese and Beetroot

# FIRST COURSES

## **Thai Fishcake**

Cucumber salad, lime mayonnaise, chilli dressing

## **Whipped Chicken Liver Parfait**

Red onion marmalade, organic leaves, Irish soda crouton

## **Northern Irish Goat's Cheese Tartlet**

Heritage beetroot, balsamic caramelised onion, watercress and shallot salad

## **Cured Organic Salmon**

Compressed cucumber, chive labneh, pickles, dill oil

## **Northern Irish Chicken and Chorizo Salad**

Garlic croutons, air dried tomatoes, shaved parmesan and creamy dressing

## **Stem Broccoli Tempura**

Herb salad, pickled radish, miso and soy vinaigrette

## **Ham Hock Terrine**

Irish cheddar fritter, celeriac remoulade, tomato and red pepper chutney

## **Tiger Prawn Cocktail**

Crisp gem lettuce, pickled cucumber and shallot, spiced marie rose sauce and Irish wheaten bread



## SORBETS

Zesty Lemon

Simply Pear

Armagh Apple Schnapps

Mango

Prosecco

## SALADS

Caprese Salad, Aged Balsamic

Spinach Salad, Kearney Blue Cheese  
and Walnuts

Rocket Salad, Plum Tomato,  
Asparagus and Shaved Parmesan

Baby Gem, Caesar Dressing and Parmesan

## SOUPS

Comber Potato and Wind Whistle Farm Leek  
Smoked Bacon Lardons and Parmesan Cheese

Parsnip ,Curry Oil and Herb Crème Fraîche

Celeriac, Wild Mushrooms and Truffle

Cream of Vegetable

Smoked Red Pepper

Classic Tomato and Basil

White Onion, Thyme and Irish Cider

## MAIN COURSES

**Chicken Supreme** Forest mushroom, white wine and truffle cream

**Classic Stuffed Chicken Supreme Wrapped** in dry cured bacon, roast chicken sauce

**Sun Dried Tomato Stuffed Chicken Supreme** Chilli and basil velouté

**Turkey, Stuffing and Serrano Ham Roulade** Cocktail sausages and roast turkey gravy

**Carved Salt Aged Sirloin (served pink)** Rich beef and red wine sauce

**Slow Cooked Tender Rump Fillet (served pink)** Brandy and peppercorn cream sauce

**Treacle Glazed Daube of Beef** Classic Bordelaise sauce

**Slow Braised Featherblade of Beef** Rich beef and red wine sauce

**Grilled Organic Salmon Fillet** Lemon, mussel and saffron cream sauce

**Roast Hake Fillet** Tomato, dill and shrimp butter sauce

**Grilled Seabass Fillets** Chive butter sauce

**Roast Vegetable Lasagne** Tomato, basil and mascarpone cream

**Roast Vegetable and Cous Cous Wellington** Tomato compote and white wine cream

**Sweet Potato and Lentil Dahl** Steamed rice and poppadom

**Wild Mushroom Vegan Risotto** Fine herb salad and shaved vegan parmesan

*\*All main courses served with a choice of two potato and vegetable sides*

## SIDES

### *Potato Selection*

Gratin Dauphinoise

Traditional Champ

Creamed Mash

Baby Roast

### *Vegetable Selection*

Green Beans

Tenderstem Broccoli

Confit Carrot

Crushed Root Vegetables

Parsnip Purée Food

*\*Supplement of £15.00 applies to dishes below:*

Venison Loin, Potato Terrine, Braised Red  
Cabbage and Bitter Chocolate Jus

Fillet of Fermanagh Beef, Lyonnaise Potato,  
Bushmills Whiskey Cream

Thornhill Duck Breast, Orange and  
Thyme Glaze



# DESSERTS

## *Individual Sponge Gateau*

Pear and Butterscotch Salted caramel sauce

Chocolate and Raspberry Raspberry compote

Strawberry and Cream strawberry Purée, chocolate gel

Toffee Apple Caramelised apples

## *Cheesecake*

White Chocolate Blueberry purée, milk chocolate crumb

Clandey boye Yoghurt Honey syrup

Strawberry Cheesecake Strawberry and Lime gel, white chocolate

## *Traditional Desserts*

Culloden Classic Crème Brûlée Amaretti biscuit

Strawberry Pavlova Shaved dark chocolate

Warm Chocolate Brownie Bourbon vanilla ice-cream

Baked Apple and Cinnamon Crumble Warm vanilla custard

Sticky Toffee Pudding Salted caramel sauce, bourbon vanilla ice-cream

Tiramisu Ameretti Biscuit

Zesty Lemon Tart Fresh raspberry, raspberry puree, crème Chantilly

## *Vegan Desserts*

Caramelised Pineapple Exotic sorbet

Chocolate Mousse

Chocolate Brownie Vegan vanilla ice-cream





## MENU OPTIONS

We invite you to choose from the previous menus, one from each of the following courses, expertly prepared by Mark Begley.

### *First Course*

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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	£3
Choice of Dessert	£5
Cheese Selection	£100 per platter (serves 10 guests) or Individual Cheese Plate £10

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

# THE PRIVATE DINING COLLECTION

## OUR RANGE OF INTIMATE DINING SUITES

### HOLYWOOD SUITE

The Hollywood Suite, complete with Private Lounge area and terrace, is beautifully modern yet with the backdrop of the historical Palace.

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#### Min Numbers

80

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#### Max Numbers

100

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#### Reception Room Hire

Hollywood Suite £1,500

### DRAWING ROOM

The traditionally elegant Drawing Room is a room of spectacular opulence, boasting views across the gardens, Belfast Lough and Antrim coastline. An indulgent setting for a wedding ceremony and reception.

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#### Min Numbers

10

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#### Max Numbers

40

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#### Reception Room Hire

£750 (Sunday - Thursday)

£850 (Friday/Saturday)

### AILSA SUITE

With stunning views across the Culloden Estate and Belfast Lough, the Ailsa Suite is the perfect setting for an intimate wedding ceremony and reception.

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#### Min Numbers

10

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#### Max Numbers

30

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#### Reception Room Hire

£400 (Sunday - Thursday)

£500 (Friday/Saturday)

## BALMORAL SUITE

A beautifully modern room with traditional panelling offering the perfect place for a ceremony and reception. This room works perfectly on its own or with the Ailsa Suite.

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### Min Numbers

20

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### Max Numbers

50

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### Reception Room Hire

£500 (Sunday - Thursday)

£600 (Friday/Saturday)

## CAMERON SUITE

This room offers beautiful views across Belfast Lough, the perfect backdrop to your day.

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### Min Numbers

10

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### Max Numbers

30

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### Reception Room Hire

£400 (Sunday - Thursday)

£500 (Friday/Saturday)

## ROBINSON SUITE

Our Latest intimate dining space with private bar and overlooking the Glens of Antrim.

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### Min Numbers

10

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### Max Numbers

60

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### Reception Room Hire

£500 (Sunday - Thursday)

£600 (Friday/Saturday)



**Culloden Estate and Spa**  
**Hollywood, Bangor, BT18 0EX**