



explore/engage/enjoy



YELLOW DOOR

Ulster Museum 2017 Wedding Menu Packages

Wedding Menu Packages

£49.99 per person

Drinks Reception on Arrival
Canapés on Arrival

Table Linen & Napkins
4 Course Wedding Meal

£69.99 per person

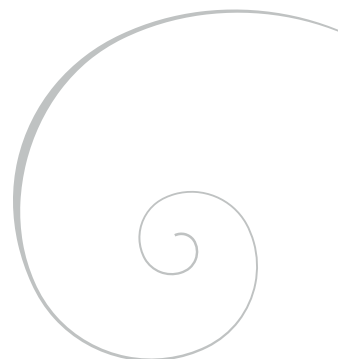
Drinks & Canapés on Arrival
4 Course Wedding Meal
£500 Voucher at Floral Earth

Table Linen & Napkins
Glass of Wine with Meal
Professional Room Decoration

£99.99 per person

Drinks & Canapés on Arrival
4 Course Wedding Meal
Champagne Toast
£750 Voucher at Floral Earth
DJ & Wedding Band

Table Linen & Napkins
Glass of Wine with Meal
Evening Supper
Professional Room Decoration





explore/engage/enjoy



YELLOW DOOR

Ulster Museum

2017 Wedding Menu Packages

Sample Menu Options

Starters

Warm Ryefield Goats Cheese Fritter with Our Own Home-grown Beetroot, Green Apple Puree, Toasted Hazelnuts, Truffled Local Honey and Baby Herb Salad

Walter Ewing's Simply Oak Smoked Salmon, Pickled Shallot, Caperberries, Lime Segment, Crème Fraiche, Brown Soda Bread Wafers, Baby Herb Salad

Yellow Door Smoked and Chargrilled Chicken Caesar with Jilly's Baby Romaine Leaves, Parmesan Cracker, Soda Bread Wafers and Fresh Anchovy Beignets

Main Course

Lemon Thyme Roast Lisara Free Range Chicken Breast and Mini Chicken & Leek Pie, Olive Oil Mash, Buttered Spinach, Orange Glazed Young Carrots, Green Peppercorn Cream

Slow Braised Glenarm Organic Shorthorn "Pot" with Stout and Pommery Mustard Savoy, Glazed Young Carrots, Dauphinoise Potatoes, Caramelised Onion Jus

Roast Glenarm Organic Salmon with Warm Shaved Fennel & Broad Bean Salad, Comber Potatoes Fondant, Citrus Star Anise Butter

Vegan Lancashire Hot Pot with Puy Lentils, Honey Parsnip Puree, Sweet Potato Pommes Anna, Balsamic and Robust Herb Reduction

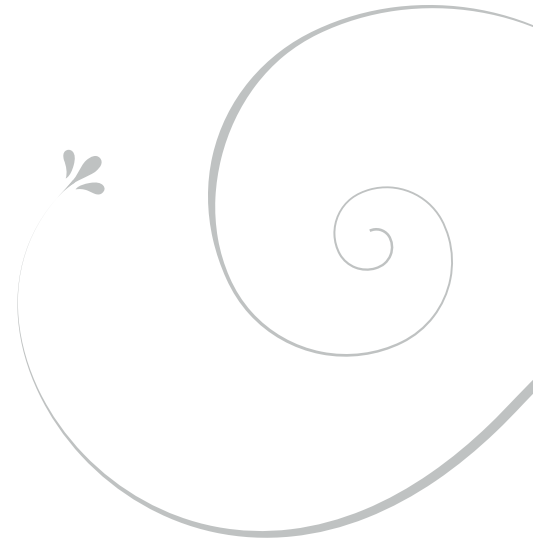
Dessert

Passionfruit Pavlova with Mango and Strawberry Salsa, Candyfloss, Pineapple Honey Wafer

Rhubarb and Strawberry Crumble Pot with Raspberry Ripple Ice Cream and Caramel Custard

Classic Eton Mess with Strawberry Champagne Compote, Vanilla and White Chocolate

Mousse, Brandy Snap Wafer





explore/engage/enjoy



YELLOW DOOR

Ulster Museum

2017 Wedding Menu Packages

Canapés

Sweet Cured Moyallon Bacon Cube with Guinness, Soy and Armagh Honey Dressing

Thai Prawn Fish Cakes with Mango and Smoked Chilli Salsa

Pumpkin, Pesto and Ricotta Risotto Balls

Cashel Blue Cheese on Parmesan Shortbread with Crab Apple Jelly and Candied Walnuts

Poached Glenarm Salmon and Horseradish Cream in Cool Cucumber Cups

Braised Beef and Barley Risotto Fritter with Truffle Summer Dip

Walters Cold Smoked Salmon on Black Pepper and Lemon Shortbread with Tarragon Cream Fraiche

Evening Food – Our Philosophy

We believe food served in the evening to guests should be tasty, hot, welcoming & served casually to your guests without disrupting or stopping the party atmosphere. Listed below are some of our ideas that should hit the spot at that time of night

Dry Cure Moyallon Bacon with Mature Tyrone Cheddar and Homemade Plum Chutney in Ciabatta Pockets

Traditional Bacon and Sausage Soda with Real Brown Sauce or Ketchup

Crispy Fish & Chips in Newspaper Cones with Tartar Sauce

Hot Ciabatta Pockets with Tomato, Mozzarella and Pesto



Contact

For more information or a full copy of our wedding pack please contact our events manager on;
Email: gearard@yellowdoordeli.co.uk Phone: 028 90 666619