



EST. 2021

CRAFT

▪ EVENT CO. ▪

MENU PACK

food. drink. handcrafted.

CANAPES

CANAPES, USUALLY A ONE BITE 'SNACK' EATEN DURING ARRIVAL DRINKS RECEPTIONS. DEPENDING ON THE LENGTH OF YOUR ARRIVAL RECEPTION WILL GUIDE YOU TO HOW MANY ITEMS YOU MAY NEED, WE WOULD RECOMMEND AT LEAST FOUR VARIETIES PER PERSON.

COLD CANAPES – £2.20 PER ITEM

Smoked Salmon on Potato Bread
Roast Beef With Horseradish & Mini Yorkshire Pudding
Gazpacho Shot with Manchego
Prosciutto with Glazed Fig & Kearney Blue
Whipped Goats Cheese With Pickled Red Onion & Pistachio
Heritage Tomato with Bocconcini & Basil
Seared Tuna, Wasabi Mayonnaise
Chicken Liver Parfait, Chicken Crackling
Prawn & Puttanesca Salsa, Basil
Watermelon, Feta & Balsamic Jelly

WARM CANAPES – £2.20 PER ITEM

Duck Sausage Roll
Crispy Salt & Chilli Pork Belly with Asian Dressing
Spiced Popcorn Prawns with Bloody Mary Mayonnaise
Grilled Halloumi with Redcurrant & Chilli Glaze
Vegan Dim Sum
Chicken & Coconut Wonton With Ginger Dressing
Korean Chicken, Toasted Sesame
Aubergine & Onion Bhaji
Chorizo Tortilla, Manchego
'Toad In The Hole'

VIP CANAPES – £2.80 PER ITEM

Cured Salmon, Squid Ink Cracker, Apple & Wasabi
Truffled Short Rib Mac N Cheese
Lamb Belly, Salsa Verde
Scallop, Fennel & Buttermilk
Flaked Ham, Chive & Grain Mustard Hollandaise, Crumpet
Crab & Crayfish, Brioche
Guanciale, Smoked Black Pudding, Confit Tomato, Soda
Rare Roast Rib of Beef with Crispy Potato & Bearnaise

food. drink. recreated.

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SWEET ITEMS – £2.40 PER ITEM

Macaron's

Assorted HandCrafted Macaron's
(Macaron Tower Available For Hire on Request)

Glazed Donuts

American Style Glazed Donut Rings
(Donut Wall Available For Hire on Request)

Ice Cream Station

Selection of Locally Sourced Ice Cream Pots
Afternoon Tea – Delicate Pastries & Slider Sandwiches

Flavoured Popcorn Cones

Freshly Popped to add to the Theatre

STARTERS

TO SHARE

SHARING FOOD IS A GREAT WAY TO BREAK THE ICE BETWEEN A MIX OF GUESTS AT THE TABLE, PERFECT FOR A WEE BIT OF SOMETHING & LETTING GUESTS GET ADVENTUROUS WITH FOOD THAT THEY MAYBE WOULDN'T TRY

Antipasti Platter – £14.40pp

Chorizo Picante, Milano Salami
Prosciutto, Marinated Olives, Rocket & Freshly Baked Ciabatta

Baked Ballylisk Triple Rose Brie – £14.40pp

Spiced Chutney, Pickled Carrot & Crisp Sourdough

Smoked Fish – £14.40pp

Smoked Salmon & Trout with Lemon Mayonnaise, Wheaten Bread
& Pickled Cucumber

Small Plates – £18.70pp

Choose Four From The Following:

Pork Belly Bites with Soy & Sesame
Chicken Satay Skewers with Chilli Peanuts
Ham Croquette with Tomato & Chilli Chutney
Marinated Olives with Sun-Dried Tomato
Duck & Red Cabbage Sausage Rolls
Pork Scratchings with 5 Spice Salt
Crispy Haloumi Cubes
Crisp Flatbread with Red Pepper Hummus
Tomato Salsa & Sourdough Croute
Chorizo Sausage, Cooked in Armagh Cider
Buffalo Chicken Skewer
Pill Pill Prawn
BBQ Beef Arancini, Bourbon BBQ Sauce

Bread Selection & Rocket Salad

STARTERS

SOUP – £8.00

**A GREAT HEARTY STARTER, RECOMMENDED WITH AUTUMNAL & WINTER WEDDINGS.
ALL Poured TABLESIDE COMPLIMENTED WITH FRESHLY BAKED BREADS & LOCALLY CHURNED BUTTER**

Spiced Squash Soup with Toasted Pumpkin Seed
Potato & Leek Veloute with Chive Cream
Roast Vine Tomato with Torn Basil
Vegetable Broth with Potato Dumplings
Thai Carrot Soup with Chicken Wonton
Roast Mushroom with Parmesan Croute
Curried Parsnip with Coriander Creme Fraiche

MEAT STARTERS – £11.95

Pork Belly

Confit Apple & Five Spice Sauce

Coronation Chicken

Gem Lettuce Mango Salsa & Curry Crouton

Ham Hock Fritter

Warm Piccalilli Salad & Crackling

Air Dried Ham with Heritage Tomatoes

Buffalo Mozzarella, Basil & Avocado

Smoked Duck Salad

Blueberries, Feta & Watermelon

Chicken Liver Parfait

Fig Chutney & Brioche

Duck Confit

Caramelised Carrot Puree

food. drink. recrafted.

STARTERS

FISH STARTERS – £13.70

Smoked Salmon

Creme Fraiche, Horseradish & Beetroot

Salmon & Crab Cake

Bitter Leaves, Grapefruit, Capers & Dill Mayonnaise

Poached Glenarm Salmon

Watercress, Charlotte Potato Salad & Chervil

Local Seafood Chowder

Stout Wheaten Bread

Crab & Prawn Cocktail

Avocado, Marinated Tomato & Basil

Glazed Lobster

Frisee, Blistered Tomato & Lobster Vinaigrette

Can All Be Amended To Be Vegan

VEGETABLE STARTERS – £10.80

Roast Mushroom & Truffle Risotto

Shaved Aged Parmesan

Asparagus with Crispy Hens Egg

Watercress Salad, Parmesan Emulsion

Roast Cauliflower & Cheese Tartlet

Rocket Salad & Walnut Dressing

Heritage Tomato Salad

Baby Mozzarella & Olives

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STARTERS

DEMI TASSE – £6.50

DEMI TASSE IS A SMALL ESPRESSO CUP SIZE OF A SOUP, A GREAT
ADDITION IN-BETWEEN STARTER & MAIN COURSE

White Onion Veloute with Crab
Potato & Leek with Truffle Foam
French Onion Soup with Gruyere Croute
Salt Baked Celeriac with Hazelnut
Wild Mushroom Tea with Cep Foam
Prawn Bisque with Shellfish Dumpling

SORBET – £5.00

A Great Palate Cleanser, Perfect To Compliment
Summer Weddings

Shortcross Gin & Tonic with Seville Orange
Champagne & Elderflower
Mojito
Bramble
Jawbox with Ginger & Lime
Passionfruit

MAIN COURSE

TO SHARE – £46.00

PICK TWO OF THE FOLLOWING, SERVED ON PLATTERS TO THE TABLE

Rib of Beef On The Bone with Smoked Rock Salt

Porchetta with Black Pudding & Sage

Chicken & Prosciutto Roulade with Apricot & Pistachio

Whole Roast Salmon with Preserved Lemon

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All Served with

Roast Cauliflower Cheese

Seasonal Vegetables

Potato Puree

Grilled Broccoli

BARBECUE – £42.00

COOKED OVER OPEN COALS, GARDEN HERBS & OAK WOOD

Rump of Beef

Prawn & Monkfish Skewers

Jerk Chicken

Locally Sourced Sausage

Salt & Chilli Corn on the Cob

Selection Of Deli Salads & Breads

Add Aged Sirloin or Fillet Of Beef (POA)

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MAIN COURSE

PIG ON A SPIT – £40.00

Slow Roast Locally Sourced Hog

Baked Potato

Cous Cous Salad, Pasta Salad & Dressed Leaves

Brioche Rolls, Sage & Onion Stuffing, Homemade Sauces

POULTRY – £34.00

Roast Chicken & Smoked Bacon Roulade

Champ, Braised Carrot & Thyme Gravy

Turkey & Parma Ham Ballotine

Potato Puree & Roast Vegetables

Roast Duck Breast

Braised Leg Bon Bon, Braised Cabbage & Red Wine Sauce

Roast Corn Fed Chicken Supreme

Grilled Leek, Mushrooms & Jus Gras

Sage & Onion Stuffed Chicken

Potato Puree & Roast Vegetables

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MAIN COURSE

MEAT

Slow Cooked Beef – £40.00

Glazed Carrot, Crisp Onion & Parsley Potato

Roast Beef Sirloin – £46.00

Mustard Mash, Braised Cavelo Nero & Bordelaise Sauce

Beef Bourguignon – £40.00

with Creamed Garlic Potatoes, Tender Stem Broccoli & Sourdough Crumb

Roast Beef Fillet – £52.00

Pomme Gratin & Glazed Broccoli

Rump of Lamb – £42.00

Potato Dauphinoise, Buttered Wilted Greens & Mint Pea Puree

Duck Breast – £46.00

Butternut Squash, Kale & Pomme Anna

Roast Saddle Of Venison – £46.00

Candied Parsnip, Red Cabbage & Buttered Fondant

Pork Belly – £36.00

Turnip & Mustard Gratin, Hispi Cabbage & Madeira Sauce

MAIN COURSE

FISH

Roast Hake – £42.00

Chowder Sauce

Glenarm Salmon – £39.00

Grilled Fennel, Crushed New Potatoes & Shellfish Veloute

Seed Crusted Cod Loin – £42.00

Cassoulet of Saffron, Chorizo & Butterbeans

Roast Monkfish – £46.00

Cauliflower Puree, Fondant Potato & Grilled Cabbage

Seabass – £46.00

Warm Orzo, Tomato & Rocket Salad

VEGETARIAN – £36.00

Chickpea & Red Lentil Dhal

Wilted Spinach, Curried Cauliflower

Miso Glazed Aubergine

Spiced Cous Cous, Grilled Broccoli & Tahini

Kearney Blue & Roasted Mushroom Wellington

Confit Squash & Smoked Paprika

Aubergine Cannelloni

Three Bean Ragout, Rocket & Parmesan

Potato Gnocchi

Roast Mushroom, Spinach & Pinenut

food. drink. recrafted.

DESSERTS

FRUIT – £10.50

Classic Lemon Tart

Creme Fraiche & Raspberries

Lemon Posset

Blueberry, Strawberry & Mint Salsa.

Passionfruit Panna Cotta

Freeze Dried Peach & Basil Shortbread

Chilled Coconut Rice Pudding

Alphonso Mango & Pomegranate

Apple Tart Tatin

Vanilla Bean Ice Cream

CHOCOLATE – £11.50

Warm Chocolate Fondant

Milk Ice Cream, Freeze Dried Raspberries

Chocolate Pot Au Crème

Hazelnut & Praline

White Chocolate & Cardamon Tart

Chocolate & Espresso Marquise

DESSERTS

MERINGUE - £10.50

Classic Pavlova
Chantilly & Seasonal Berries

Baked Alaska

Eton Mess
Strawberry & Elderflower Jelly,

Rhubarb Trifle

Italian Merengue & Pistachio

Brown Sugar Merengues

Chocolate & Peanut Butter

TRIO - £14.40

**Chocolate Fondant, White Chocolate & Salted Caramel Tartlet,
Espresso & 70% Mousse**

Sticky Toffee Pudding, Salted Caramel Brownie, Vanilla Bean Ice Cream

Lemon Posset, Strawberry Pavlova, Passionfruit Mousse

Vanilla Macaron, Lemon Meringue Tartlet, Rhubarb Fool

Apple Crumble, Apple Tart Fine, Whiskey Ice Cream

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EVENING FOOD

Evening BBQ – £10.00

Grilled Burger or Hot Dog

Salt N Chilli Chicken – £12.00

Chips & Coronation Mayo

Fish & Chips – £12.00

Homemade Tartare Sauce

Cocktail Sausages & Chips – £10.00

Dirty Fries – £10.00

Pulled Beef, Cheese Sauce, Crispy Onions

Pulled Beef Burger – £10.00

Pickle Relish, Lettuce

Fish Finger Sandwich – £10.00

Lettuce, Homemade Tartare

Red Thai Curry & Rice – £12.00

food. drink. recrafted.



Inclusive of VAT at prevailing rate, front of house and kitchen staff, set up of room, crockery, cutlery, white linen for main meal/dining room.

Our price excludes: breakages/damages, additional linens for reception areas, additional furniture, upgraded crockery and tableware, coloured linens, additional staff hours accumulated outside of agreed timings.

Our price excludes specific premium dates i.e Bank Holiday Sundays, New Years Eve.

Due to unknown market circumstances, prices are due to fluctuate, we will endeavor to give you as much notice if this happens.

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WWW.CRAFTEVENTCO.COM

E: HELLO@CRAFTEVENTCO.COM

TEL: 02890 098 860

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