

Eligo

Banquet Menu

£21.95

per person

Elig^o

The Lagan

Vegetable Broth

With homebaked crusty roll

V 1 4 5 6

Supreme of Chicken

With smoked bacon & cracked black pepper sauce

4 6 13

Served with a selection of seasonal vegetables, creamed mash & roasted potatoes

6

Pavlova

topped with seasonal berries & a raspberry coulis

G 2 6

Tea and Coffee

£25.95

per person

Elig^o

The Linen

Homemade Leek and Potato Soup

with basil pesto & Tuscan olive oil

G V 6

Antrim Ham & Local Turkey Breast

with a herbed stuffing centre & homemade gravy

4 6 13

Served with a selection of seasonal vegetables, creamed mash & roasted potatoes

6

Sicilian Lemon Cheesecake

with vanilla infused cream & raspberry compote

6 4

Tea and Coffee

£29.95

per person

Elig^o

The Wallace

Butternut Squash & Sweet Potato Soup

with chilli crème fraiche

V G 6

or

Trio of Melon

with tropical fruits & lemon sorbet

V G

Slow Roasted Topside of Beef

with Yorkshire pudding & red wine gravy

4 13

or

Fennel Roasted Pork Loin

with button onions, glazed apples & mustard sauce

4 6 7 13

Served with a selection of seasonal vegetables, creamed mash & roasted potatoes

6

Chocolate Fondant

with caramel popcorn brittle & vanilla cream

2 4 6

or

Eton Mess

with strawberry ice cream

V G 2 6

Tea and Coffee

Gluten Free Menu

Garlic & Lemon Prawns

with rocket salad & a chilli & lime dressing

11 13

or

Irish Brie & Sundried Tomato Bruschetta

with a fresh basil & red pepper coulis (v)

V 6

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Pan Seared Supreme of Chicken

with a wild mushroom & thyme filling & a white wine cream

2 6 13

or

Roasted Butternut Squash & Garden Pea Torte

with a tomato & lemon grass coulis (v)

2 6

All of the above served
with seasonal vegetables & potatoes

6

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Warm Chocolate Brownie

with raspberries & Chantilly cream

2 6

or

Exotic Fruit Salad & Ginger Liquor (v)

Tea and Coffee

Vegetarian Menu

Steamed Green Asparagus

with hollandaise sauce & parmesan crisp

V G 2 6 13

or

Spiced Vegetable Tartlet

with a cumin & pistachio dressing

V 2 4 6 8

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Mediterranean Vegetable & Tofu Paella

V G 13

or

Thai Red Vegetable Curry

with soft noodles

V 2 4 6

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Baked Apple & Cinnamon

with honey baked crumpet

V G 2 6

or

Luxury Lemon Tart

with Chantilly cream

2 3 4 6

Tea and Coffee

Allergen Index

1. Contains celery or celeriac
 2. Contains eggs
 3. Contains fish
 4. Contains gluten
 5. Contains lupin
 6. Contains lactose
 7. Contains mustard
 8. Contains nuts
 9. Contains peanuts
 10. Contains sesame seeds
 11. Contains shellfish
 12. Contains soya
 13. Contains sulphur dioxide
- V. Vegetarian
- G. Gluten free

TERMS AND CONDITIONS

- When minimum numbers are not reached a Supplement per person is applicable (this will be advised by the Events Team)
- Menu options and estimate numbers should be advised no later than 10 working days in advance of event date
- Final catering numbers must be confirmed no less than THREE working days prior to event date (this will be minimum number charged).
- Cancellation of your event within THREE working days prior to event date will incur full charges.
- Catering will be invoiced directly by OCS Group UK Ltd. Payment must be paid directly to OCS, payment methods are listed on your invoice.

DATA PROTECTION ACT 1998:

OCS Group UK Ltd retain customer details for the purposes of event organisation, contact, invoicing & marketing.

If you disagree to the release of this information within the above group inform the Events Team at the time of booking.