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Conference & Banqueting Menu Selector

If you are reading this you're probably involved in organising a very important event. Well the good news is that we @ Park Avenue are simply the best locally as far as Corporate Catering, Conferences, Functions and Banquets are concerned. With excellent food and service of high quality standard in a multi-guest environment and we can't be beaten.

How it Works...

Choose 1 starter or soup, 1 main course, 2 vegetables, 2 potatoes & 1 dessert for all guests.

Special dietary requirements can be catered for.

STARTER COLLECTION

Ulster Pork and Bacon Terrine with Park Avenue Chutney	£5.50
Boilie Goats Cheese & Beetroot Salad with a Balsamic Drizzle	£4.95
Belfast Oak Smoked Salmon , Traditional Wheaten Bread, Horseradish Cream	£5.95
Park Avenue Caesar Salad with Crispy Bacon Bits & Parmesan	£4.95
Melon & Strawberry Panache , Sambuca, Cracked Black Pepper	£4.95
Thinly Sliced Parma Ham & Melon with Bushmills Drunken Prunes	£5.50
Salad of Ulster Duckling with Cucumber, Hoi Sin Plum Sauce and Scallion	£5.95
Mini Garlic Bruschetta of Plum Tomato, Buffalo Mozzarella, Basil Olive Oil	£4.95
Smoked Chicken and Bacon Salad with Herb Crostini & Olive Tapenade	£5.95

SOUP COLLECTION

£4.50 pp

Ulster Coddle / Homemade Vegetable Broth
Cream of Ards Peninsula Potato & Leek Soup
Lentil and Smokey Bacon Potage with Sour Cream and Chives
Cream of Roasted Root Vegetable Soup with a hint of Curry
Classical Crème Dubarry / Cream of Cauliflower
Real Scotch Broth
Cream of Tomato Soup with Herb Crostini
Veloute of Broccoli and Stilton Soup with Garlic Croute
Cream of Ulster Button Mushroom Soup with Toasted Sippets

Please feel free to choose an alternative soup and chef will make it especially for you and your guests.

SORBET COLLECTION (V)

£2.95pp

Mango / Orange / Lemon / Passion Fruit / Champagne / Lime & Thyme

PLEASE INFORM US IF ANY OF YOUR GUESTS SUFFER FROM ANY FOOD ALLERGIES



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MAIN COURSE COLLECTION

County Down Turkey & Ulster Glazed Ham Served With Cranberry & Port Jus	£14.50
Classical Retro Chicken Chasseur with Tarragon & Tomato Infused Jus	£14.95
Paillarde of Chicken with Crispy Bacon and Braised Leeks	£14.95
Roast Sirloin of Ulster Beef Bourguignone Red Wine, Mushroom & Onion Sauce	£19.95
Loin of Northern Ireland Pork Herb & Apricot Stuffing, Lemon & Thyme Jus	£14.95
Roast Leg of Sperrin Lamb with a Rosemary & Garlic Sauce	£16.95
Traditional Park Avenue Roast Beef with Rich Red Wine Pan Gravy	£16.95
Roast Stuffed Capsicum Peppers with Mushroom Rice, Balsamic Drizzle	£13.95
Half Roast Duckling with Orange Sauce & Irish Marmalade	£17.95
Goats Cheese & Spinach Tartlet with Rocket Salad & Onion Marmalade	£13.95
Roast Fillet of Atlantic Hake with Sun Blushed Tomato Salsa	£14.95
Grilled Salmon Fillet with Dill Beurre Fondue	£14.95

VEGETABLES / POTATOES COLLECTION

Buttered Garden Peas / Buttered Carrots / Carrot & Parsnip Puree / Brussel Sprouts / Cauliflower Mornay / Roasted Root Vegetables / Market Vegetables / Garlicky Green Beans / Roast Potatoes / Creamed Potatoes / Champ / Scallion Mash / Baby Boiled Potatoes / Fondant Potatoes / Lyonnaise Potatoes / Gratin Dauphinoise / Park Avenue Mash

DESSERT COLLECTION

£4.95 pp

Park Avenue Meringue Pavlova with Forest Berry Compote & Vanilla Cream
Chocolate Profiteroles with Chocolate Sauce
Exotic Fruit Salad With Ice Cream or Fresh Cream
Orange Chocolate Truffle Cake with Park Avenue Cointreau Marmalade
Traditional Baked Apple & Cinnamon Pie with Fresh Cream
Rich Classic Trifle spiked with Amontillado Sherry
Crème Brulee with Passion Fruit Syrup
Classical Tarte au Citron
Crystallized Ginger Cheesecake
Park Avenue Dessert Trio Assiette (Supplement £2.00 pp)

TEA or FILTER COFFEE

£2.00 pp

NOTE: (If a choice of two main courses is required the following applies; The price of the main course will be based on the higher value item selected plus a £3.00 per person supplement. A comprehensive pre order is necessary)
Please note that all of our sample menu prices include tea or coffee.

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Chef's Choice Sample menus

Menu 1 - £25.00 per person

starter

Vegetable Broth

main

**Paillarde of Chicken with
Crispy Bacon & Braised Leeks**

2 x choice of vegetables

Roasties & Mash

Desert

**Pavlova
with Forest Berries**

Tea or Filter Coffee

Menu 3 - £30.00 per person

starter

**Belfast Oak Smoked Salmon,
Traditional Wheaten Bread, Horseradish Cream**

main

**Traditional Park Avenue Roast Beef
with Rich Red Wine Pan Gravy**

2 x choice of vegetables

Roasties & Mash

Desert

**Traditional Baked Apple & Cinnamon Pie
with Fresh Cream**

Tea or Filter Coffee

Menu 2 - £27.00 per person

starter

**Thinly Sliced Parma Ham & Melon
with Bushmills Drunken Prunes**

main

**County Down Turkey & Ulster Glazed Ham
served with Cranberry & Port Jus**

2 x choice of vegetables

Roasties & Mash

Desert

**Chocolate Profiteroles
with Chocolate Sauce**

Tea or Filter Coffee

Menu 4 - £35.50 per person

Soup Choice

starter

**Ulster Pork and Bacon Terrine
with Park Avenue Chutney**

main

**Roast Sirloin of Ulster Beef Bourguignone
Red Wine, Mushroom & Onion Sauce**

2 x choice of vegetables

Roasties & Mash

Desert

Orange Chocolate Truffle Cake

Tea or Filter Coffee

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