



YELLOW DOOR

WEDDING INFORMATION PACK 2019

Thank you for contacting us with a view to using our company to cater for your wedding. The Yellow Door Catering Company has a dedicated team of enthusiastic professionals, totally committed to making your day an exceptionally memorable and enjoyable one.

The enclosed information will give you menu suggestions for the whole day, starting with Canapés, your main wedding menu, desserts, cakes and innovative ideas for evening food. Use it as your starting point in creating your perfect meal. Our executive chef will be happy to work alongside you in putting together a menu your guests will be talking about months after your special day. Tailoring dishes to suit individual couples tastes and using seasonal ingredients are key features of Yellow Door menus. Ingredients are sourced from the very best Irish farmers and local food suppliers.

Our events management team have years of experience working closely with marquee companies and prestigious historic venues throughout the country which enable us to seamlessly create your perfect day.

Please have a look at the enclosed information and feel free to call us at any time to start creating your wedding vision.

THE YELLOW DOOR COMPANY ETHOS

The Yellow Door catering company ethos is to provide clients with the very best food and service possible; whether the particular style of the event is simple and casual or grand, styled and ornate. We endeavour to create the perfect day by using our own fully trained staff, every one of which has been briefed by our onsite management team on every detail of each event. Every client is treated as an individual and deserves absolute attention to detail.

ABOUT OUR FOOD

Having won several prestigious awards for the quality of our food we believe the only way to ensure the very highest standard is to produce all the food ourselves. We employ bakers to make our own bread; highly skilled patisserie chefs to produce all our ice cream, cakes and desserts; and a team of professional chefs to prepare all our savoury food. We only buy from quality local suppliers as well as sourcing food directly from top-class producers on the continent.

YELLOW DOOR KITCHEN GARDEN

We grow most of our own herbs and salad leaves and are currently developing our orchard and vegetable garden and even keep our own bees. As members of the slow food and Euro-toques, we believe that good food starts by using good ingredients that are in season, fully ripe and at the very peak of condition. The Yellow Door is very proud of our local Irish producers who provide us with the best meat, cheese and vegetables available. Whenever possible we use free range, organic and quality assured produce in all our recipes.

— Simon Dougan

OUR GOOD FOOD PRODUCER LIST

The Yellow Door chefs are very proud to use the very best local suppliers of world-class products. You can only make great dishes from the finest and most flavoursome ingredients. Below are some the Local suppliers we currently work with.

Andrew McKeown
 Certified Hereford Beef
 Comber Potatoes
 Longmeadow Cider
 Ballylisk Dairy

Rockvale Poultry
 Glenarm Organic Salmon
 Armagh Cider Company
 Yellow Door Kitchen Garden

We are proud to be members of Food NI, Taste of Ulster, Euro-toques Ireland, Slow Food NI and The Real Bread Campaign and A Great Taste Producer.

ABERNETHY
 BUTTER



Draynes Farm
 The best of freshness.



Jilly Dougan
 Edible Gardens



WALTER EWING'S



Bob McKeown
 Golden Cidermaker



CONTENTS

The Reception	6
Welcome Drinks	6
Canapés	7
VIP Canapés	8
Afternoon Tea	9
Something a Little Different	11
Sampled Priced Menus (Formal Menus)	12
Sampled Priced Menus (Informal Menus)	15
Themed Menu	16
Formal Dining Menu	18
Soups	18
Meat First Course	19
Fish First Course	20
Vegetarian First Course	20
Vegan First Course	20
Sorbets and Granitas	21
Demitasse Soup	22
Meat Main Course	23
Vegetarian Main Course	24
Vegan Main Course	24
Fish Main Course	24
Single Plated Desserts	25
Tasting Plates of Yellow Door Desserts	26
Informal Dining Menu	27
First Course	27
Small Eats First Course	28
Fish	29
Vegetarian	29
Small Eats, Salads and Side Dishes	30
Mains	30
Side Orders	31
Desserts	32
Other Menus	33
Children's Menu	33
Cheese Table	34
Evening Food	35
Something a Bit Different	36
Wedding Cakes	37
Your Next Day Party	39
Helpful Details	40

Tastings	40
Food Supply	40
Special Dietary	40
Final Guest Number	40
Table Plan	40
Final Wedding Details	41
Wedding Contract	42

THE RECEPTION

WELCOME DRINKS

Listed below are some classic drinks along with some more unusual and exciting variations. Champagne, Prosecco, Cava, Sparkling Wine or as a non-alcoholic alternative Sparkling Armagh Apple Juice, Ginger Beer or Traditional Homemade Lemonade.

The Client can supply all Prosecco, Champagne and Wines for the day, the Yellow Door do not apply a corkage fee. If you would like a bar company recommendation, please let us know and we will be more than happy to advise.

We can also recreate your favourite Cocktail and we are happy to suggest more seasonal options on request.

SPARKLING COCKTAILS

- Classic Kir Royale (Prosecco and Crème de Cassis) £3.75
- Bellini (Prosecco and Peach Juice) £3.25
- Rossini (Prosecco and Strawberry Purée) £3.25
- Passion Fruit Bellini (Prosecco, Peach and Passion Fruit Purée) £3.25
- Sparkling Mojito (Prosecco, Golden Rum and Lime Mint) £4.95
- Black Velvet (Prosecco and Guinness) £2.75
- Passion Fruit Bellini (Prosecco, Peach and Passion Fruit Purée) £3.25

We can also prepare non-alcoholic alternatives to these cocktails.

OTHER GREAT RECEPTION OPENERS

- Classic Pimm's (Pimm's with Lemonade or Ginger Beer) £2.75
- Moscow Mule (Vodka, Lime and Ginger Beer) £3.25
- Mai Tai (Dark and White Rum, Orange Curacao, Lime Juice and Sugar Syrup) £5.25
- Dark and Stormy (Rum, Ginger Ale, Lime and Bitters) £5.25
- Mojito (Golden Rum, Lime and Mint) £3.65
- Bombay Bramble (Bombay Gin, Lime Juice and Crème de Mure) £4.25
- Spiced Apple Tart (Shortcross Gin, Armagh Apple Juice, Sugar Stock and Spiced Apple) £5.25
- Negroni (Gin, Vermouth and Campari) £4.75
- Mint Julep (Bourbon, Mint and Sugar Syrup) £4.25
- Margarita (Tequila, Lime Juice and Cointreau) £3.25
- Whiskey Sour (Whisky, Lemon Juice, Sugar Syrup and Egg White) - £6.95

WINTER WARMERS

- Mulled Wine £3.75
- Mulled Armagh Cider £2.95
- Mulled Armagh Apple Juice £2.25
- Hot Chocolate £2.95
- Grand Marnier Hot Chocolate £3.95
- Irish Coffee £4.25
- Coffee Royal £4.50
- Espresso Martini £5.50

We recommend you have mineral water and non-alcoholic alternatives available along with
Tea and Coffee

Summer Homemade Cordial £4.95 per Jug
Homemade Lemonade £4.95 per Jug
Sparkling Longmeadow Apple Juice £3.95 per 70cl bottle
Tea and Coffee £2.35

CANAPÉS

Canapes are £1.65 each

Depending when your guests will sit down for the formal wedding meal we would suggest 5/6 canapés per guest from the following selection.

Sweet Cured Yellow Door Bacon Cube with Belfast Stout, Soy and Armagh Honey Glaze

Pressed Local Chicken Sandwich with Fire Roasted Pepper, Baby Spinach and Wild Rocket Pesto

Crispy Chorizo and Potato "Sausage Roll"

Walters Cold Smoked Salmon on Black Pepper and Lemon Shortbread with Tarragon Crème Fraîche

Thai Prawn Fish Cakes with Mango and Smoked Chilli Salsa

Braised Carnbrooke Beef and Barley Risotto Fritter with Summer Truffle Dip

Pumpkin, Pesto and Ricotta Risotto Fritters

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

Thai Chicken Wonton with Red Curry Dipping Sauce

Caramelised Onion and Ballylisk Cheese Tart

Prawn and Kilkeel Crab Choux Bun with Bloody Mary Cocktail Sauce

Jerk Pulled Chicken, Lemon Aioli, Caramelised Pineapple Pressed Sandwich

Crispy Chickpea Falafel with Tahini Yoghurt and Toasted Sesame

Lime and Ginger Cured Salmon with Shallot and Mint Salad, Wasabi Sesame Seeds

Roast Sweet Potato Muffin with Fivemiletown Goats Cheese and Armagh Honey

Crispy Goats Cheese in Kataifi Pastry with Armagh Apple Chutney

BBQ Spiced Pulled Brisket in Mini Yorkshire Puddings with Crispy Shallots

VIP CANAPÉS

V.I.P Canapes are £2.00 each

Please do feel free to mix a variety of standard Canapés and VIP Canapés.

Retro Kilkeel Crab Cocktail Cones with Lime and Confetti Coriander

Mini Irish Fry, Fried Quails Egg, Potato Bread with Proper Brown Sauce

Steak and Chip Skewer with Peppered Mustard Cream

Kilkeel Lobster Mini Sub Roll with Cocktail Sauce

Seared Tuna, Cumin Seed, Wasabi Mayo and Crispy Garlic

Crispy Fried Monkfish with Miso, Ginger and Spring Onion Broth Shot

Seared Onglet Steak (Rare) on Potato Bread with Parsley, Pesto and Crispy Shallot

Crisp Salted Chilli Strangford Langoustines with Lime Aioli

Compressed Watermelon with Seared Duck Fillet, Hoisin and Candied Spiced Peanut Crumble

OYSTER CANAPÉS

£3.50 each - Served per dozen.

Strangford Oyster and Guinness Shots

Crispy Sesame Tempura Oyster with Bloody Mary Sauce

Oysters Rockefeller, Spinach, Lemon and Brown Butter Hollandaise

AFTERNOON TEA

Presented on tiered stands. An alternative to canapés is to provide your guests with a Classic Style Afternoon Tea or just a few Mini Patisseries to satisfy your sweet-toothed guests.

Choice of three Sandwich Flavours with three Mini Patisserie items, served with Tea and Coffee. £9.65 per guest.

SAVOURY ITEMS

Traditional Sandwich flavours include:

Honey Baked Ham and Dijon

Roast Hereford Beef and Horseradish Cream

Egg and Cress with Homemade Salad Cream

Walter's Smoked Salmon and Lemon Crème Fraîche

Spiced Chicken and Honey Madras Mayo

Fivemiletown Cheddar and Armagh Bramley Apple Chutney

Coldwater Prawns in a Cocktail Sauce

Crispy Bacon and Brie

Pulled Bacon and Piccalilli

SHORTBREAD AND BISCUITS

All Butter Shortbread

Custard Creams

Loveheart Shortbread

Chocolate and Hazelnut Cookie

Raspberry and White Chocolate Cookie

Lemon Shortbread

MINI PATISSERIE

Raspberry Ripple, White Chocolate Pavlova

Buttermilk Scones with Cream and Raspberry Preserve

Petit Lemon Meringue Pies

Rich Chocolate Muscovado Slice

Lemon and Coconut Friand

Chocolate Éclairs with Raspberry Cream

Mini Victoria Sandwich

Dipped Strawberry in Belgium Chocolate

Sweet Mascarpone Summer Berry Tart

All Butter Shortbread with Strawberries and Sweet Mascarpone Cream

Raspberry Shortcake

Butterscotch and Passion Fruit Tart

SOMETHING A LITTLE DIFFERENT

MACARON TOWER

Why not impress your guests with a colourful Macaron Tower at your reception.
250 Macarons (10 Tiers) £275 or you could have (6 Tiers) with
120 Macarons £132.

Lemon
Passion Fruit
Chocolate
Raspberry
Salted Caramel
Pistachio
Orange
Vanilla

THE YELLOW DOOR VINTAGE ICE CREAM BIKE

This is a real show stopper on a summer's day with kids of all ages. Homemade Ices served
in luxurious Chocolate Cones. £2.25 per cone.

Salted Caramel
Bushmills Whiskey and Armagh Honey
Yellowman Ice Cream
Armagh Strawberry
Real Raspberry Ripple
Vanilla
Chocolate Fudge Brownie
Buttermilk Sorbet
Raspberry Cassis Sorbet
White Chocolate Sorbet

DONUT WALL

We can hire in a display unit to hang donuts on. We can happily send you some images and
prices for what is available on your wedding date. On top of the hire costs we can then
supply donuts at £2.15 each with either multicoloured pastel icing or a choice of colours to
suit your theme or taste.

SAMPLE PRICED MENUS

FORMAL MENU ONE

FIRST COURSE

Roasted Red Pepper and Vine Tomato Soup with Watercress Pesto, Garlic Fried Focaccia Crumb

MAIN COURSE

Herb Roasted Irish Chicken with Butter Parsnip Puree, Braised Savoy and Bacon, Baby Fondant Potatoes and Madeira Jus

DESSERT

Passion Fruit Curd and Raspberry Compote Eton Mess with White Chocolate and Edible Flower Tuile

Tea and Coffee

FORMAL MENU TWO

FIRST COURSE

Roasted Home-Grown Beets with Goats Cheese Brûlée, Bramley Apple Soda, Orange Segments and Roasted Hazelnut Honey Dressing

MAIN COURSE

Braised Beef Cheek with Roasted Beef Dripping Onion, Smoked Potato Mash, Charred Leeks, Mustard Glazed Carrots, Crispy Parsnips and Barolo Jus

DESSERT

Chocolate and Raspberry Delice, Frangelico Cream, Fresh Raspberries and Raspberry Gel

Tea and Coffee

SAMPLE MENUS

FORMAL MENU THREE

FIRST COURSE

Glenarm Salmon with Smoked Salmon Scotch Egg, Smoked Almonds, Golden Beetroot, Avocado and Horseradish Cream

MAIN COURSE

Slow Braised and Caramelised Mourne Lamb and Lamb Cutlet, Minted Summer Greens, Crusted Comber Potatoes, Watercress, Pedro Ximenez Jus

DESSERT

Modern Style Lemon Meringue Tart, with Meringue Drops, Mascarpone Gelato and Summer Berries

Tea and Coffee

FORMAL MENU FOUR

FIRST COURSE

Compressed Watermelon with Maple and Chilli Glazed Duck, Crispy Confit Fritter, Asian Slaw, Sweet Soy, Sesame & Ginger Dressing

SORBET COURSE

Strawberry & Pink Grapefruit

MAIN COURSE

Roast Mourne Shorthorn Sirloin and Slow Cooked Short Rib, Roast Onion Mash, Baby Beetroot, Asparagus and Port Jus

DESSERT

Rhubarb and Custard

Vanilla Sweet Cheese Cheesecake

Rhubarb Sorbet

Poached Rhubarb and Butter Shortbread

Tea and Coffee

SAMPLE MENUS

FORMAL MENU FIVE

FIRST COURSE

Crispy Garlic Carnbrooke Chicken in Kataifi Pastry with Mango, Corn & Pomegranate Salsa, Curry Mayo and Micro YD Kitchen Garden Leaves, Chive and Apple Vinaigrette

DEMITASSE SOUP

Caramelised Onion and Belfast Stout with Dart Mountain Cheese Rarebit

MAIN COURSE

Roast Irish Hereford Beef Fillet, With Oxtail and Caramelised Onion Fritter, Chive Champ, Truffled Greens, Wild Mushroom and Sherry Vinegar Jus

OR

Roast Fillet of Hake with Ragout of Mussels, Crushed Comber Potatoes with Baby Spinach

DESSERT

Three eggs in a box. Presented in a little egg carton.

Cheesecake Eggs

Raspberry Ripple Cheesecake

Lemon Curd and Yoghurt Cheesecake

Apple Crumble Cheesecake

Tea and Coffee

Guests choose dish in advance to be printed on name cards on the day.

SAMPLE MENUS

INFORMAL MENU ONE

FIRST COURSE

(Bouillabaisse) French Style Fish Stew with Local Seafood, Saffron Potatoes, Leeks and Rouille

MAIN COURSE

Carnbrooke Sugar Pit Pork Chops with Parsley Sauce, Fried Kale and Caramelised Apples Accompanied by Bowls of Crispy Parmesan Roast Comber Midi Potatoes with Summer Truffle Oil and Roast Root Vegetables with Robust Herbs and Fried Sage.

DESSERT

Sticky Toffee Pudding with Vanilla Ice Cream

Tea and Coffee

INFORMAL MENU TWO

FIRST COURSE TAPAS

BBQ Beef Rump Skewers with Chimichurri

Kilkeel Crab Bruschetta with Chilli and Spring Onion

Smashed Black Bean, Chilli and Manchego Enchiladas with Tomato and Coriander Salsa

Grilled Mediterranean Vegetable Salad with Halloumi and Lemon Dressing

MAIN COURSE

Braised Sticky Beef Ribs with Roasted Garlic Mushrooms and Horseradish Crème Fraîche Accompanied by Bowls of Peppered Buttermilk Onion Rings and Chunky Chips with Malton Sea Salt, and Pickled Onion Vinegar

DESSERT

Choux Buns with Rich Chocolate Sauce

Tea and Coffee

THEMED MENU

We also Specialise in preparing bespoke menus for individual clients who want something completely tailored to their taste. Below is an example of one such special menu.

THEMED MENU ONE

BREADS AND DIPS

Sun-dried Tomato Harissa with Dukkah
Smoked Chilli Hummus

Shaved Fennel and Cucumber Riata Olive
Oil with Burren Balsamic Vinegar

FIRST COURSE

Crisp Salt Chilli Soft Shell Crab with Sweet Potato Harissa Purée,
Lemon Verbena Yoghurt and Tempura Lemon

SORBET

Shortcross Gin and Grapefruit

MAIN COURSE (FAMILY SERVICE)

Chargrilled Irish Beef Sirloin with Roasted Garlic Portobello Mushrooms, Red Mustard Frills and
Szechuan Pepper Yoghurt

AND

Saffron Sea Bream Cooked in Banana Leaves with Coconut Milk and Lime

ACCOMPANIED BY

Hot Spiced Chickpea Salad with Butternut Squash, Fire Roasted Peppers,
Scallions and Guava Vinegar and Honey Dressing

Raw Carrot Salad with Honey & Orange Dressing and Lots of Toasted Seeds

Giant Couscous, Barley and Quinoa Salad with Crispy Shallots, Parsley and Preserved Lemon

DESSERT PLATTERS

Dark Chocolate Profiteroles with Frangelico Mousse and Praline Glass

Raspberry and Lemon Curd Eton Mess Jam Jars

Strawberry and Prosecco Mini Milk Shakes

Tea and Coffee

PRICING INFORMATION

Please feel free to choose your own menu from the menu options below, then send your
menu selection back to us with your approximate guest numbers.

We will then put together a full estimate based on your individual menu choices.

FORMAL DINING MENU

Formal Dining is a very popular plated style of food and service.

The individual dishes are presented on pure white fine porcelain or china plates. Each course is highly visual and refined, offering a high level of presentation, while looking impressive and tasting great.

SOUPS

Kilkeel Seafood Chowder with Saffron Rouille

Young Leek, Comber Potato and Cheddar Soup with Ham Hock Fritters

Velvety Sweet Corn Soup with Yellow Door Bacon Crisps

Irish Butter-Baked Butternut Squash, Root Ginger, Lemongrass and Coconut Cream Soup

Traditional Irish Vegetable Broth with Shredded Ham Hock

Roast Chicken and Chestnut Mushroom Soup

Roast Red Pepper and Vine Tomato Soup with Watercress Pesto, Garlic Fried Focaccia Crumb

Strangford Langoustine Bisque with Confit Vine Tomato, Tarragon and Sauté Prawn Tails

Smoked Haddock, Leek and Bacon Chowder

FORMAL DINING

MEAT FIRST COURSE

Warm Salad of Langoustines and Pinkertons Pork Fillet with Almond Aioli, Smoked Paprika Oil Dressing, Baby Herbs and Manchego Crisps

Crisp Confit Pork Belly and Pork Rilette Fritter with Caramelised Apple Aioli, Broad Beans, Baby Herbs, Armagh Honey and Wholegrain Mustard Dressing

Compressed Watermelon with Maple and Chilli Glazed Duck, Crispy Confit Duck Fritter, Asian Slaw, Sweet Soy, Sesame and Ginger Dressing

Crispy Garlic Carnbrooke Chicken in Kataifi Pastry with Mango, Corn and Pomegranate Salsa, Curry Mayo and Herb Salad Leaves, Chive and Apple Vinaigrette

Roast Almond and Soft Herb Crusted Guinea Fowl Fillet with Baby Beets, Golden Sultana, Black Garlic Aioli and Orange Oil Dressing

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

Chicken Liver Pâté with Toasted Mini Soda Bread, Apple and Walnut Chutney, Cumberland Jelly and Candied Orange

Rare Roast Mourne Shorthorn Fillet of Beef Salad with Oxtail and Caramelised Onion Fritters, Pickled Shallots, Kearney Blue Cheese Cream and Watercress Pesto

Smoked Spring Chicken Salad with Heirloom Tomatoes, Asparagus, Crispy Confit Wing, Pea Shoots with White Truffle and Parmesan Dressing

Pressed Ham Hock Terrine, Mustard Pickled Vegetables, Armagh Apple Gel, Homemade Pork Scratching's, Long Meadow Cider and Mustard Dressing

Pan Seared Beef Rilette with Pearl Barley Risotto, French Onion Soup, Mustard Greens, Pickled Apple and Horseradish

FORMAL DINING

FISH FIRST COURSE

Pan-Seared Irish Sea Scallops with Lightly Pickled Cucumber and Carrots, Vanilla Citrus Dressing, Baby Sorrel and Sweet Basil Cress

Roast Pink Pepper, Lemon and Parmesan Crusted Hake Fillet with Charred Little Gem, Grilled Asparagus, Comber Potato and Tartare Cream

Walter Ewing's Simply Oak Smoked Salmon, Pickled Shallot, Caper Berries, Lime Segments, Crème Fraîche, Brown Soda Bread Wafers, Baby Herb Salad

Glenarm Salmon with Smoked Salmon Scotch Egg, Smoked Almonds, Golden Beetroot, Avocado and Horseradish Cream

Poached Dublin Bay Prawns with Crisp Pancetta, Garden Pea Cream, Roast Cherry Vine Tomatoes, Pea Shoots and Citrus Dressing

Hot Smoked Glenarm Salmon with Chive Potato Risotto, Garden Pea Velouté, Frisee Salad

Scallop, Chilli Squid and Tiger Prawn Fritto Misto with Marinated Summer Vegetables, Saffron Lime Aioli, Pickled Fennel and Pea Shoots

VEGETARIAN FIRST COURSE

Roasted Home-Grown Beets with Goats Cheese Brûlée, Bramley Apple Soda, Orange Segments and Roasted Hazelnut Honey Dressing

Sweet Corn and Cauliflower Beignet with Shaved Fennel and Coriander Salad, Yellow Door Beetroot Relish, Indian Spiced Clandeboye Yogurt

Wild Mushroom and Hazelnut Pastry Tart with Young Buck Blue Cheese Mousse, Broad Beans, Parsley Pesto and Yellow Door Kitchen Garden Leaves

VEGAN FIRST COURSE

Caramelised Heirloom Carrot Galette with Homegrown Mustard Leaves, Toasted Hazelnut and Lovage Dressing

Crispy Chickpea Falafel Fritters with Romesco Sauce, Smoked Almonds and Pickled Vegetable Salad

Raw Heirloom Tomato Salad with Baked Marinated Aubergine, Toasted Pine Nuts, Pomegranate Molasses Dressing and Coriander Salad

FORMAL DINING

SORBETS AND GRANITAS

Sorbet is a smooth ice cream like frozen taste refresher designed to cleanse the palate and invigorate the appetite.

Granita is similar to a sorbet but has a granular texture and lasting longer on the tongue; again a cleanser of the palate and awakens the taste buds.

All the flavour combinations below can be produced into a Sorbet or Granita.

Champagne Mojito
Lime and Lemongrass
Prosecco and Wild Elderflower
Shortcross Gin and Tonic
Blood Orange
Strawberry and Pink Grapefruit
Lemon Verbena and Armagh Bramley Apple
Passion Fruit and Chardonnay
Rhubarb and Ginger

FORMAL DINING

DEMITASSE SOUP

Small amount of highly flavoured soup presented in different ways designed to add an extra dimension to a special menu.

Creamy Sweetcorn Velouté with Chive Oil and Crispy Pancetta

Roast Celeriac Soup with Kilkeel Crab

Honey Roast Parsnip and Apple Demitasse with Mild Curry Spices,
Coriander Cream and Toasted Pine Nuts

Chicken, Potato and Buttermilk Soup with Crispy Shredded Chicken

Fire-Roasted Pepper Soup with Goats Cheese Cream and Parmesan Stick

Cavolo Nero Soup with Smoked Rathlin Queen Scallop and Bacon Dust

Caramelised Onion and Belfast Stout with Dart Mountain Cheese Rarebit

Cream of Pot Roast Rockvale Chicken with Lemon Thyme and Chicken Skin Crumble

Minted Pea and Asparagus

Vine Tomato and Fire Roasted Pepper with Wild Rocket Pesto

FORMAL DINING

MEAT MAIN COURSE

Roast Irish Dry-Aged Sirloin of Beef with Gratin Dauphinoise, Shallot Purée, Buttered Greens, Roast Carrots Bordelaise Jus

Slow Braised Mourne Shorthorn Brisket with Peppered Caramelised Onion Purée, Crispy Shallot Fritter, Dauphinoise Potato and Summer Vegetables

Roast Irish Hereford Beef Fillet, With Oxtail and Caramelised Onion Fritter, Chive Champ, Truffled Greens, Wild Mushroom and Sherry Vinegar Jus

Roast Mourne Shorthorn Sirloin and Slow Cooked Short Rib, Roast Onion Mash, Roast Baby Beetroot, Asparagus and Port Jus

Braised Beef Cheek with Roasted Beef Dripping Onion, Smoked Potato Mash, Charred Scallions, Mustard Glazed Carrots, Crispy Parsnips and Barolo Jus

Roast Rack of Lamb with Minted Pea Purée, Charred Baby Leeks, Chantenay Carrots, Comber Potato Fondant and Lamb Jus

Slow Braised and Caramelised Mourne Lamb and Lamb Cutlet, Minted Summer Greens, Crusted Comber Potatoes, Watercress, Pedro Ximenez Jus

Lemon Thyme Roast Irish Chicken Breast and Mini Chicken and Leek Pie, Buttery Mash, Buttered Spinach, Orange Glazed Young Carrots, Green Peppercorn Cream

Roast Irish Chicken Fillet with Spring Truffle and Hazelnut Pesto, Sauté of Spring Vegetables, Roast Chicken Juices and Comber Potatoes

Herb Roasted Irish Chicken with Butter Parsnip Puree, Braised Savoy and Bacon, Baby Fondant Potatoes and Madeira Jus

Roasted Barbary Duck Fillet with Sautéed Spinach, Ginger Glazed Carrots, Duck Fat Comber Roast Potato's, Duck Confit Pie and Star Anise Jus

Caramelised Pork Belly Roulade with Sticky Red Cabbage, Colcannon, Maple Roast Apple and Armagh Cider Gravy

Roast Stuffed Drumgold Turkey with Sweet Cured Yellow Door Bacon, Duck Fat Potato Fondant, Honey Roast Root Vegetables, Creamy Mash and Cranberry Jus

FORMAL DINING

VEGETARIAN MAIN COURSE

Roast Chestnut Mushrooms with Porcini Orzo Pasta and Hazelnut Pesto

Butternut Squash Gnocchi with Cauliflower Cream and Cheddar Crisps

Wild Mushroom Stroganoff Pie with all Butter Pastry

Soft Herb Gnocchi Grattan Pot with Broad Bean, Mozzarella Mornay Sauce, Grilled Asparagus, Roast Cherry Vine Tomatoes and Frisee Salad

Tortilla with Fire Roast Pepper and Tomato Salsa, Chargrilled Courgette, Wild Rocket and Vegetarian Parmesan Salad

VEGAN MAIN COURSE

Spicy Green Chickpea Cakes with Coconut Curry Dhal and Fresh Coriander

Sticky Sesame Cauliflower in Hot Chilli Tomato Sauce with Asian Slaw and Coriander Salad

FISH MAIN COURSE

Roast Kilkeel Hake with Puy Lentil and Chorizo Stew, Grilled Asparagus and Celeriac Cream

Roast Halibut Fillet with Parsley and Comté Crust, Braised Scallion, Brown Butter Mash, Roast Ceps, Madeira and Roast Chicken Juices

Roast Fillet of Hake with Ragout of Mussels, Crushed Comber Potatoes with Baby Spinach

Pan Seared Glenarm Salmon with Chive Champ, Charred Little Gems, Petit Pois and White Onion Velouté

Torched Seabass with Tomato and Fire Roasted Pepper Compote with Lemon, Caper Potato Purée, Braised Fennel and Roast Heirloom Tomatoes

Prosciutto Wrapped Monkfish Loin with Tender Stem Broccoli, Slow Cooked Tomato, Minted Comber Potatoes with Lemon and Chervil Hollandaise

FORMAL DINING

SINGLE PLATED DESSERTS

Rich Dark and White Chocolate Fondant with Raspberry Cassis Sorbet,
Fresh Summer Berries and Chocolate Macaroon

Chocolate Pavlova with Strawberry Cream, Fresh Strawberries, Chocolate Sauce and
Strawberry Glass

Classic Eton Mess with Raspberry Champagne Compote, Brandy Snap Wafer

Caramelised Pear and Bushmills Whiskey Tart with Butterscotch Sauce, Fresh Blackberries and
Buttermilk Sorbet

Rhubarb and Strawberry Crumble Tart with Rhubarb Ripple Ice Cream and Caramel Custard

Armagh Apple and Thyme Tarte Tatin with Roast Hazelnut Cream Patisserie, and
Vanilla Ice Cream Parfait

Sweet Strawberry Cheesecake with Chocolate Sable Biscuit, Sweet Mascarpone Cream and
Fresh Strawberries

Modern Style Lemon Meringue Tart, with Meringue Drops, Mascarpone Gelato and Summer Berries

Passion Fruit Curd and Raspberry Compote Eton Mess with White Chocolate and
Edible Flower Tuile

Chocolate and Raspberry Delice, Frangelico Cream, Fresh Raspberries and Raspberry Gel

FORMAL DINING

TASTING PLATES OF YELLOW DOOR DESSERTS

CHOCOLATE

Rich Chocolate Brownie
Chocolate Sphere with Hazelnut Ice Cream on Chocolate Soil
White Chocolate Mousse, Chocolate Macaron

STRAWBERRIES AND CREAM

Strawberries and Crème Patisserie Mille Feuille
Strawberry Sorbet
Coconut Cream Panna Cotta and Strawberry Gel

BITTER SWEET

Mango Tart with Yoghurt Sorbet
Brown Butter Sponge
Citrus Fruit Salsa

FRUIT AND NUT

Apple Pie Macaron
Blackberry Panna Cotta
Granola and Pistachio Sponge

RHUBARB AND CUSTARD

Vanilla Sweet Cheese Cheesecake
Rhubarb Sorbet
Poached Rhubarb and Butter Shortbread

CLASSIC ASSIETTE

Hot Chocolate Fondant
Crème Brule Egg with Chocolate Soil and Raspberry Biscotti
Strawberry Sorbet

THREE EGGS IN A BOX

White Chocolate and Passion Fruit Egg
Dark Chocolate and Raspberry Egg
Milk Chocolate and Caramel Egg
Toasted Brioche Soldiers

Raspberry Ripple Cheesecake
Lemon Curd and Yoghurt Cheesecake
Apple Crumble Cheesecake
Love Heart Shortbread

INFORMAL DINING MENU

Informal dining is a more rustic style of service. The dishes are presented on colourful platters, plates and bowls with extra side dishes served directly to tables for guests to pass around and share. Guest can enjoy the whole communal dining experience with authentic simple dishes with robust flavours.

INFORMAL DINING

FIRST COURSE

Parma Ham and Panzanella Salad

Potted Salmon with Melba Toast, Rocket and Radish Salad

Wild Mushroom and Pecorino Tart with Hazelnut Pastry and Baby Leaves

Roast Chorizo Sausage with Roast Garlic, Lemon and Parsley Barley Risotto, Watercress and Crispy Onion Salad

Crispy Fish Fingers with Crushed Peas and Proper Tartar Sauce

Tomato Sour Dough Bread, Roast Garlic Mushrooms, Frisée and Crispy Bacon Salad, Apple and Mustard Dressing

Really Rich French Onion Soup 'Pot' with Gratinated Gruyère, Bacon and Cheese Baguette

Shredded Ham Hock and Minted French Bean Salad with Soft Boiled Hens Egg

(Bouillabaisse) French Style Fish Stew with Local Seafood, Saffron Potatoes, Leeks and Rouille

INFORMAL DINING

SMALL EATS FIRST COURSE

Sharing Platters

Small eats are a very relaxed style of serving a first course.

It involves presenting a selection of Hors d'oeuvres to the table. Guests pass these dishes around to share, very relaxed, very friendly and very tasty. We suggest you choose at least one from each section.

NIBBLES

Selection of Yellow Door Specialty Breads with Olive Oil and Burren Balsamic, Hummus, Chimichurri

Selection of Olives and Sun-Dried Tomatoes

24 Hour Proven Ciabatta with Olive Oil and Dukkah

MEAT

Chorizo Braised in Rioja, Garlic and Caramelised Onions

Grilled Chicken Thighs in Middle Eastern Spices with Green Harissa and Mint Yogurt

Smoked Paprika Dusted Pork Belly with Caramelised Apple

BBQ Beef Rump Skewers with Chimichurri

Irish Lamb Meatballs in Moroccan Spices with Harissa Yogurt, Pomegranate and Spearmint

Crispy Confit Boneless Chicken Wings with Lemon Aioli

Serrano and Local Cured Meat Platter

INFORMAL DINING

FISH

Prawn Croquettes with Citrus Aioli

Kilkeel Crab Bruschetta with Chilli and Spring Onion

Salt Cod Tart with Fried Leeks

Crispy Fried Squid with Mizuna, Chilli, Lime, Garlic and Coriander Dressing

Grilled Kilkeel Mackerel Fillet on Shaved Fennel Salad with Horseradish Crème Fraîche

Tiger Prawn and Pepper Skewers with Lemon Chimichurri

Hot Smoked Salmon Croute with Slow Cooked Tomato and Horseradish Salsa Verde

Crispy Fried Lough Neagh Pollen with Lemon and Tarragon Aioli

VEGETARIAN

Garlic Mushroom on Toast with Aioli and Manchego Cheese

Fire-Roasted Pepper and Marjoram Tortilla

Fried Aubergine and Cumin Chickpeas with Harissa on Bruschetta

Spinach, Garlic and Pinenut Pizzettas with Shaved Parmesan

Quinoa, Broccoli and Feta Croquettes with Fire Toasted Peppers and Chilli Hazelnut Dressing

Smashed Black Bean, Chilli and Manchego Enchiladas with Tomato and Coriander Salsa

Polenta Cakes with Spinach, Garlic Mushroom and Goats Cheese Grattan

INFORMAL DINING

SMALL EATS, SALADS AND SIDE DISHES

Simple Green Baby Leaf Salad with Soda Bread Croutons and French Dressing

Grilled Mediterranean Vegetable Salad with Halloumi and Lemon Dressing

Classic Greek Salad with Feta and Mint

Raw Vine Tomato Salad with Mozzarella, Garlic, Lemon and Mint Dressing

Burrata with Olive Oil, Caramelised Onion, Balsamic and Charred Focaccia

Seasonal Super Salad with Guava Vinegar Dressing, Pomegranate and Nuts

Patatas Bravas (Spicy Fried Potatoes with Bravas Sauce)

(Pan au Catalan) Toasted Sourdough Bread with Garlic, Ripe Tomatoes and Really Good Olive Oil

MAINS

Roast Porchetta with Caramelised Armagh Apples, Black Mustard Greens and Armagh Cider Gravy

Roast Rib of Angus Beef with Herb Roast Red Onions, Watercress and Hilden Ale Gravy (Family Service)

Braised Shin of Beef with Honey Roasted Parsnips and Sticky Onion Gravy

Roast Fillet of Glenarm Salmon, Garden Pea, Charred Little Gems and Lemon, Tarragon Cream

Chargrilled Leg of Irish Lamb with Caraway and Honey Herb Roast Carrots, Mint and Red Onion Salsa

Braised Sticky Beef Ribs with Roasted Garlic Mushrooms and Horseradish Crème Fraîche

Spatchcock Chicken with Piri Piri Spices, Peppery Salad Leaves, Sour Cream and Garlic Chive Dip

Carnbrooke Sugar Pit Pork Chops with Parsley Sauce, Fried Kale and Caramelised Apples

Crispy Confit Barbary Duck Cassoulet

BBQ Garlic and Herb Spring Chicken with Warm Fire Roasted Pepper and Caramelised Onion BBQ Sauce

INFORMAL DINING

SIDE ORDERS

POTATOES

Crushed Baby Comber Potatoes with Crispy Yellow Door Bacon and Aged Hegarty's Cheddar

Crispy Parmesan Roast Comber Midi Potatoes with Summer Truffle Oil

Classic Proper Minted Comber Baby Potatoes with Shallot and Spearmint Butter

Real Irish Buttery Champ

Chunky Chips with Malton Sea Salt and Pickled Onion Vinegar

VEGETABLES

Peppered Buttermilk Onion Rings

Whole Roast Cauliflower Cheese with Fried Breadcrumbs, Lemon and Italian Parsley

Roast Root Vegetables with Robust Herbs and Fried Sage

Yellow Door Kitchen Garden Greens with Shallot and Spearmint Butter

Roast Heirloom Carrots with Honey and Thyme

Raw Heirloom Tomato Salad with Garlic, Lemon and Basil

Garlic and Herb Roast Open Cap Mushrooms

Cumin and Smoked Paprika Dusted Butternut Squash with Cooling Clondeboy Herb Yoghurt Dressing.

INFORMAL DINING

DESSERTS

Vanilla Panna Cotta with Macerated Strawberries and Pistachio Shortbread

Apple and Hazelnut Toffee Crumble Tart with Custard

Sticky Toffee Pudding with Vanilla Ice Cream

Choux Buns with Rich Chocolate Sauce

Lemon Meringue Tartlet with Whipped Vanilla Double Cream

Rhubarb Fool with Orange Butter Shortbread

Lemon Posset with Pistachio Biscotti Wafers

Local Strawberry Tart in Chocolate Pastry with Sweet Mascarpone Cream (Seasonal)

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream

OTHER MENUS

CHILDREN'S MENU

£7.75 per child (two courses)

Chicken Tempura and Fries, Carrots and Peas

Mini Pizza with Fries

Sausages, Mash Potatoes, Carrots and Peas

Deep-Fried Fish Goujons with Chips and Peas

Macaroni Cheese with Mini Broccoli Trees

CHILDREN'S DESSERT

Chocolate Brownies

Ice Cream and Chocolate Sauce

Mini Pavlovas with Strawberries

Mini Banoffee Pie with Cream

Fresh Fruit Skewers

Mini Roast Chicken Dinner with Mash Potatoes and Vegetables

Dessert from above (£9.95 per child)

OR

Children over twelve can have half portions of the adult meal at half price

All Kids Meals include Orange Squash

CHEESE TABLE OR BOARD

£4.50 per person

From creamy and smooth to sharp and tangy, Irish Cheese rates amongst the best in the world. We receive daily deliveries along with a superb selection from the continent. Here is just a sample of the cheeses we recommend.

BLUE CHEESE

Kearney Blue
Cashel Blue
Young Buck
Crozier Blue

SOFT CHEESE

Cooleney
St Killian
Brie de Meaux
Ballylisk

HARD CHEESE

Dart Mountain Dusk
Gubbeen
Hegarty's Cheddar
Banagher Bold

SPECIALITY CHEESE

Fivemiletown Goats Cheese
Milleens
Corleggy
Ardrahan
Mini French Goats Log
St Tola

All our Cheese boards are presented with our finest Honey and Walnut Bread, Yellow Door Chutney, Roasted Nuts and a selection of Biscuits and Fruit accompaniments.

EVENING FOOD

OUR PHILOSOPHY

We believe food served in the evening to guests should be tasty, hot, welcoming and 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 Yellow Door Bacon with Mature Tyrone Cheddar and Homemade Plum Chutney in Ciabatta Pockets £3.95

Hot Ciabatta Pockets with Tomato, Mozzarella and Pesto £3.95

Chargrilled Marinated Field Mushrooms with Coriander and Chilli Aioli on Hot Ciabatta £3.95

Charred BBQ Chicken with Paulo's Chilli Spiced Tomato Sauce in Hot Ciabatta Pockets £3.95

Traditional Bacon Soda with Real Brown Sauce or Ketchup £4.15

Boats of Salt and Pepper Squid and Chips £3.95

Crispy Fish and Chips Bamboo Boats with Tartar Sauce £4.25

Fries in Bamboo Boats £2.95

Pulled Pork Slider £4.75

BBQ Beef Brisket Bap £4.95

Thai Chicken Curry and Rice - £5.95

Curry Chips £3.95

'Tribeca' Chicken Wings £4.25

Ham and Cheddar Cheese Toasties £3.95

Cheese and Onion Toasties £3.65

Hot and Spicy Mini Hot Dogs £3.25

Breakfast Skewers with Bacon Cubes, Roasted Mushrooms, Quails Eggs and Toasted Soda Bread £3.95

Frito Miso with Lime in Bamboo Boats £7.50

Hot Tomato and Mozzarella Bruschetta £3.50

Slices of Hot Salami Pizza £4.25

SOMETHING A BIT DIFFERENT

Why not have chefs cook your evening food in front of your guests, adding a little bit of culinary magic to your occasion, using a large Paella cooker? We can cook exciting dishes, allowing your guests to enjoy the sights, smells and theatre of cooking live.

Chicken Pad Thai £6.50

Seafood and Chorizo Paella £6.50

Chicken Chow Mein £6.50

WEDDING CAKES

IRISH CHEESE WEDDING CAKE

Why not have an alternative Wedding Cake which looks great and can be used for guests to graze on all night.

Your Wedding Cake of Irish Cheeses would consist of:

1x Hard Cheese
 1x Blue Cheese
 1x Soft Cheese
 1x Goats Cheese
 1x Special Irish Seasonal Cheese
 Ditties Biscuits for Cheese, Walnut Bread, Quince Jelly, Toasted Walnuts,
 Celery Apples, Pear and Grapes

80-100 Guests £300

100-140 guests £390

140-180 guest £450

The cake will be beautifully presented and can also be served with a glass of your favourite port to your guests.

SWEET WEDDING CAKES

Wedding Cakes are all Sponge based. A few options would be:

White Chocolate
 Chocolate Fudge
 Dark and Milk Chocolate
 Red Velvet
 Baileys
 Carrot Cake
 Raspberry

Two tier £190. Three tier £230.

Each layer can be a different flavour.

NAKED WEDDING CAKES

Victoria Sponge
 Chocolate Sponge
 Red Velvet

Two tier £170 with fruit Décor. Three Tier £190 with Fruit Décor.

CUPCAKE WEDDING CAKE

Minimum requirement of 100 to fill stand – at £150 per stand.

Displayed on five tier Perspex Stand with Coloured Buttercream of your choice.

Chocolate
Vanilla

MACARON TOWER

250 Macarons £275 (Choose three flavours and we can make these any pastel colour you like)

YOUR NEXT DAY PARTY

Why not extend your celebrations with a 'next day' party. Have a relaxed post wedding lunch and wind down with friends and family while the Yellow Door look after all your needs.

We will use the same expertise we showed at your wedding to any type of post celebration party. From a breakfast to plated meals or an innovative BBQ or a picnic lunch, we can match the food to your preferred style of service.

Here are some ideas but of course, as always with the Yellow Door, we can translate your own food ideas into something that feels perfect for your party.

Let us make sure everyone has a classic cooling Pimm's spiked with Cucumber and Borage. Throw some blankets on the lawn then our staff will place a Wicker Hamper stuffed with handmade goodies on each blanket. Guest can help themselves while reminiscing about the perfect wedding the day before.

Hand Raised Pork Pies, Smoked Salmon Scotch Eggs, Pan-Bagnats, Seasonal Salads, Rillettes and Pates with Crusty Bread, Lemon Curd and Elderflower Cream Scones, Summer Trifles with Crystallised Violets, the choice is endless and only limited by our imagination and by your guest's appetites.

Nothing Evokes a summers day like the drift of BBQ smoke across the lawn and the sound of sizzling on a hot BBQ.

BBQs need not be the dreaded charred burgers and undercooked chicken. Let your imagination run free with Cinnamon Spatchcock Quail, Spicy Garlic Masala Prawns with Smoked Chilli Guacamole, Butterflied Leg of Lamb Marinated in Robust herbs, Garlic and Olive Oil. All served with Fresh Salads grown in the Yellow Door Kitchen Garden.

Finish off with a homemade Yellow Door Ice Cream Cone served from our vintage three wheeled bike. From traditional vanilla Bean to Strawberry and Black Pepper we can create any of your favourite flavours. Or what about a cooling crunchy Watermelon Granita to finish things off.

If you don't need staff and want to get the family serving, speak to us about a Deli Delivery.

HELPFUL DETAILS

TASTINGS

The Yellow Door is happy to provide a tasting session for your chosen menu.

A tasting session can be arranged once you have had an initial meeting and have had an estimate provided for your chosen menu. The tasting will consist of a maximum of two dishes per course and consist of one portion of each dish.

I am sure you will understand that during the wedding season from late April to the end of September, providing catering to our wedding clients is our top priority so providing a tasting at the weekends over this period may be very difficult. However, we can arrange to have tastings 'out of hours' during the week. All tastings take place at our Portadown headquarters.

As the food for your tasting session is prepared specially for you, we charge a nominal £150 charge payable before the tasting. We do also need to know the menu you are sampling at least two weeks before tasting date.

FOOD SUPPLY

Unfortunately, due to health, safety and insurance reasons we are unable to serve food supplied by other people, however we do make an exception for low risk foods, i.e. Shortbread and traditional wedding cakes.

SPECIAL DIETARY

Please do not feel like you have to design your wedding menu around special dietary requests.

We can accommodate your guest's allergies/food intolerance by altering your chosen wedding menu. Please do feel free to give us the name of your special dietary guests and requests fourteen days before your wedding with your final guest numbers.

FINAL GUESTS NUMBERS

The Yellow Door supplies the highest quality food from local suppliers. In order to make certain we can supply all the produce for your wedding menu, we ask that you give us your final guests numbers 2 weeks in advance of your wedding. This way we can make sure our suppliers have enough stock in advance.

It might be helpful if you ask for a months' notice for RSVP's, so this gives you a few weeks to collect/chase final guests numbers and special dietary.

Please do also include any additional meals required for Photographers, Videographers, Wedding Planners etc, as we do have to charge for these.

TABLE PLAN

It is tradition for formal weddings to have a table plan. This plan is very useful because it gives you the opportunity to make sure immediate family are seated close to you. Your Marquee Company will be able to provide you with a table plan template to assist you with your layout. Our set up team will then work from your table plan and make sure the guests and tables are exactly the way you want them. This also helps in relation to table linen hire, as we do need to place this order 2 weeks in advance of wedding.

FINAL WEDDING DETAILS

Approximately three weeks before your wedding we will contact you in order to start collecting these final guest numbers, speciality dietary and table plan etc.

Once all these details are confirmed we will send them back to you with a copy of your sequence of events for the day. At this stage we would be grateful if you could have a read over this information and confirm all the final details are in order.

WEDDING CATERING CONTRACT

BY THIS CONTRACT BETWEEN YELLOW DOOR (herein after called the caterers), and
 (herein after called the client)

It is mutually agreed that the caterers will provide services and/or goods and that the client shall pay the caterers the amounts due for the said services and/or goods. The client must pay 90% of the wedding estimate fourteen days prior to the wedding.

Date of wedding:	
Location of wedding reception:	
Brides name:	Grooms name:
Brides address:	Grooms address:
Tel. No: Email:	Tel. No: Email:
Invoicing name & address after wedding:	<p>Deposit of £1000 to secure your wedding catering date, this can be paid in cash, credit card, BACS transfer or cheque.</p> <p>90% of the wedding invoice is due for payment 2 weeks before the wedding date, note that your 90% must be paid by either BACS transfer or cheque, no credit card payments will be accepted.</p> <p>The final 10% payment will then be due within 30 days after the wedding date, this can be paid in cash by credit card, BACS transfer or cheque. A 5% fee will be charged every 30 days on late payments.</p> <p>Cheques to be made payable to The Yellow Door Portadown Ltd.</p> <p>Cancellation fee's: More than ten days before wedding Cancellation fee: 25% of wedding estimate Less than ten days before wedding Cancellation Fee: 75% of wedding estimate</p>
Telephone:	
Client: Signed: Date:	Caterers: Signed: Date: