

PRIVATE DINING

AT BALLYGALLY CASTLE



Ballygally Private Dining

Whats Included;

- Private Hire of Function Suite (From £350)
- White Linen Cloths and Napkins
- Centrepieces
- Personalised Menu Cards and Table Plan
- Use of Speaker to play music
- Data Projector, Screen, Lectern and PA

MENU OPTIONS FROM £45 per person including tea and coffee
Please select one option from each course to create a set menu for all your guests to enjoy.

Starters

CHEFS SOUP OF THE DAY

Served with a Hasting's Homemade Wheaten Scone

CAESAR SALAD

Gem Lettuce, Bacon, Parmesan Shavings, Croutons and Caesar Dressing

CHICKEN LIVER PÂTÉ

With Toasted Soda & Erin Grove Spiced Apple Chutney

Main Courses

FEATHER BLADE OF BEEF SERVED WITH RED WINE JUS

FREE-RANGE IRISH CHICKEN WITH HERB STUFFING & PAN JUS

(All served with Roast Potato, Mash, Chef's Selection of Vegetables)

SWEET POTATO AND COCONUT CURRY

(Vegan, Vegetarian and Gluten Free) With Lemon, Coriander and Jasmine Rice

Desserts

CHEF'S CHOICE OF CHEESECAKE

STICKY TOFFEE PUDDING

Caramel Butterscotch and Glasty Farm Vanilla Bean Ice Cream

FRESH FRUIT PAVLOVA

Served with Fresh Cream