



Cabin



Boardroom



Antrim Room



Old Billiard Room

Functions can be held at the Ulster Reform Club in any of the private rooms on a first come, first booked basis.

The rooms and their capacities for lunch or dinner are as follows:

Cabin

up to ten persons

Boardroom

up to sixteen persons

Antrim Room

up to fifty persons

Old Billiard Room

up to one hundred and fifteen persons

All functions at the Ulster Reform Club must be held in the name of, and attended by, a member.

Please remember that payment for functions and the conduct of guests are the responsibility of the sponsoring member.

FUNCTION BOOKING AT THE ULSTER REFORM CLUB

The Club has a number of private dining rooms available to members and their guests. These rooms can be configured for meetings and seminars as well as formal/informal luncheons and dinners.

The Club lends itself extremely well to hosting that special event, e.g. anniversaries, wedding receptions and corporate lunches.

For evening functions, the minimum number attending is thirty-five persons. However, lesser numbers may be catered for by negotiation.

Menus and numbers attending functions must be confirmed in writing, at least one week in advance. The Club will charge for the full numbers confirmed, except where numbers increase, which will be charged accordingly.

If you have a particular dish/menu in mind that is not on the Function Menu, we will be only too willing to discuss your requirements.

Please remember to notify us, when confirming numbers, of any special dietary requirements, e.g. vegetarian, coeliac, etc.

Your function is very important to us and we will tailor a package that's just right for you.

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ULSTER REFORM CLUB

Established 1885

Hospitality Conviviality Individuality

FUNCTION MENU

APRIL 2008

www.ulsterreformclub.com

SPECIALITY STARTERS

Jumbo Tiger Prawns pan-fried with Garlic, £5.75
Herbs & Cream, gratinated with
Ulster Cheddar, served with crusty French Bread

Rocket Salad with Figs, Parma Ham & £4.50
Parmesan Cheese, drizzled with a
Strawberry & Basil Dressing

Sauté Wild Mushrooms on char-grilled £4.95
Brioche with Herb Oil

STARTERS

Gateau of Walter's Hot-smoked Salmon,..... £4.25
Tomato and Prawns,
served with a Lemon & Basil Oil Dressing and
freshly baked Wheaten Bread

Parisienne-cut Melon £3.25
with Forest Berry and Cassis Coulis

Warmed Roast Vine Tomato, £4.25
caramelised Red Onion & Goats Cheese Tartlet
served with a Basil Pesto

SPECIALITY SOUPS

Lobster Bisque £4.95

Cream of Wild Mushroom & Brandy Soup £3.95

Spiced Parsnip Soup with Basil Crème Fraiche £3.95

SOUPS

Farmhouse Country Vegetable Broth £2.95

Mediterranean-style Tomato & Basil Soup £3.25

Celery & Lentil Soup £3.25

All soups accompanied by freshly baked speciality breads

SPECIALITY MAIN COURSES

Three Best End Irish Lamb Cutlets £13.50
pan-seared & served with a Redcurrant,
Mint & Port Wine Sauce

Char-grilled Aged Fillet Steak £16.50
with a Peppercorn & Cognac Cream

Oven-baked Dorne of Salmon with a £10.95
Herb Crust, served with a Lemongrass,
Ginger & Coriander Cream

Fresh Sea Bream Fillets pan-seared £13.95
& served with a Smoked Salmon,
Grape & White Wine Cream

Open Lasagne of Wild Mushroom, £8.95
Spinach & Asparagus
with a Chervil Butter Sauce

MAIN COURSES

Roast Ribeye of Beef, served with a £10.95
gravy of natural Roast Juices &
traditional Yorkshire Pudding

Prime Irish Lamb Shank, £9.95
slowly braised in aged Madeira
served with a Gravy of natural Lamb Juices

Roast Co Antrim Turkey & Sugar-baked Ham £9.95
with Sage & Onion Stuffing,
Chipolatas wrapped in Bacon & a roast Turkey Gravy

Corn-fed Chicken Supreme wrapped in £8.95
Parma Ham, with a Bushmills Whiskey Sauce

Sugar-baked Ulster Gammon carved from £8.95
the Oven, served with a Black Velvet Gravy

MAIN COURSES CONTINUED...

Roast Butternut Squash Risotto Cakes £7.95
with a Red Cabbage & Apple Salad,
dressed with Herb Oils

Chef's selection of fresh Market £2.50
Vegetables & Potatoes

Gourmet selection of fresh Market £3.50
Vegetables & Potatoes

SPECIALITY SWEETS

Glazed fresh Berry Tartlet £3.95
with Vanilla Pod Ice Cream

Exotic Fruit Salad Plate with an Orange & £3.95
Cointreau Syrup and fresh Pouring Cream

Traditional Crème Brulée £3.95
with Whipped Dairy Cream

Pannacotta with Spiced Oranges, £3.95
Whipped Dairy Cream & Shortbread Finger

SWEETS

Brandy Snap Basket filled with your £3.50
choice of fresh Fruit Fool, Raspberry &
Cassis Ice Cream or Malteser Ice Cream

Homemade deep-filled Apple Pie £3.50
with Cinnamon Cream

Raspberry Ruffle Cheesecake £3.50
with Strawberry Ice Cream

Chocolate & Whiskey Tart £3.50
with Vanilla Bean Ice Cream

Cheeseboard £4.25

Tea/Coffee £1.25

Hand-rolled Brandy Truffles £1.25