STARTERS Chicken Liver & Brandy Pate, Cumberland Chutney, Warm Brioche	£ 5.95	
Red Tail Prawns baked in a Roast Garlic & Cheddar Cream, Crusty Bread	£6.95	
Smoked Chicken Caesar Salad	£ 5.95	
Ewings Cured Salmon & Prawn Tian, Chive Crème Fraiche & Yardsman Ale Wheaten	£ 6.95	
Ham Hock & Asparagus Terrine, Piccalilli, Sourdough	£ 5.95	
<u>VEGETARIAN STARTERS</u>		
Chestnut Mushrooms baked with Garlic & Thyme Whisky Cream, Toasted Crusty	£ 5.95	
Vine Tomato, Red Onion Relish & Goats Cheese Tart, Dressed Leaves, Homemade Grain Mustard Aioli	£ 5.95	
Whipped Goats Cheese, Walnuts & Beetroot Salad	£ 5.95	
<u>SQUOS</u>		
(All our Homemade Soups are served with Fresh Bread)		
Thai Spiced Carrot	£ 4.95	
Vegetable Broth	£ 4.95	
Tomato & Basil	£ 4.95	
Red Lentil & Bacon	£ 5.25	
Coconut, Parsnip & Ginger	£ 5.25	
Mushroom & Brandy	£ 5.25	
Truffled White Onion & Thyme	£ 5.25	

MAIN COURSES	
Pan-Roast Supreme of Chicken, Stuffed Bacon Roll & Pan Gravy	£ 10.50
Co Armagh Turkey & Baked Ham, Sage Stuffing, Roast Turkey Gravy	£ 10.95
Sugar Pit Cured Pork Loin, Cider Cream	£ 11.50
Roast Leg of Mourne Lamb, Stuffing, Lamb Gravy	£ POA
<u>Beef</u>	
Char Grilled 8oz Sirloin Steak Char Grilled Dry Aged Fillet Steak <i>(Choice of Sauces: Pepper, Bordelaise, Red Wine Jus)</i> Slow Cooked Daube of Beef,	£ POA £ POA £ 12.95
Red Wine & Thyme Gravy	L 12.00
<u>Fish</u>	
Baked Salmon, Dill, Shallot & Vermouth Velouté Pan Fried Hake, Cauliflower Cream, Chorizo	£ 14.95 £ 14.95
<u>Vegetarian</u>	
Roast Vegetable Mille Feuille, Pesto Mushroom & Pea Risotto Tempura of Vegetables, Cantonese Style Sauce, Jasmine Rice	£ 9.50 £ 10.50 £ 9.50
Chef's Selection of Vegetables & Potatoes	£ 3.00

DESSERTS £5.50 Blackberry Parfait, Homemade Honeycomb Crème Bruleè, Berries & Shortbread Raspberry Ruffle Cheesecake, Chocolate Ice Cream Triple Chocolate Brownie, Vanilla Bean Ice Cream Meringue, Chantilly Cream, Berry Compote Lemon Posset, Raspberry, Honeycomb, Meringue pieces Apple Crumble, Vanilla Custard Chocolate Profiteroles, Fresh Cream, Chocolate Sauce Vanilla Panna Cotta, Spiced Oranges, Shortbread Sherry Trifle Selection of Irish & Continental Cheese £ 6.50PP (Served with Homemade Chutney & Crackers) Homemade Rum Truffles £ 2.00PP Homemade Shortbread £ 1.50PP Tea/Coffee £ 1.80PP

Please select <u>ONE</u> option only from each section — dietary requirements can be catered for.

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 are:

## Cabin

Up to Eight Persons

## Boardroom

Up to Fourteen Persons

#### Antrim Room

Up to Fifty Persons

## Old Billiard Room

Up to One Hundred & Five 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 is the responsibility of the sponsoring member.

**Cancellation Policy** 

Catering numbers must be confirmed at least 72 hours before the event, otherwise the client will be charged for the full number of meals as originally booked.

For more information or assistance regarding events, please contact Deborah on 028 90 323411 or by email at deputygm@ulsterreformclub.com

www.ulsterreformclub.com

## Sample Menu One - £ 24.95

Potato & Leek Soup, Freshly Baked Bread

Pan—Roast Supreme of Chicken, Mushroom Sauce

(Served with Chefs Selection of Vegetables & Potatoes)

Meringue, with Fresh Cream & Berries

Tea & Coffee

## Sample Menu Two — £ 27.95

Smoked Chicken Salad,

Honey Baked Ham, Parsley Sauce

(Served with Chefs Selection of Vegetable & Potatoes)

Chocolate & Salted Caramel Cheesecake, Vanilla Bean Ice—Cream

Tea & Coffee

## Sample Menu Three — £ POA

Prawn Salad, Marie Rose Sauce

Dry Aged Roast Sirloin of Beef, Yorkshire Pudding, Pan Gravy

(Served with Chefs Selection of Vegetable & Potatoes)

Lemon Posset, Meringue Pieces

Cheese Board

Tea & Coffee



#### **ULSTER REFORM CLUB**

Established 1885

Hospitality Conviviality Individuality

# FUNCTION MENU

**July 2022** 

www.ulsterreformclub.com