

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

VEGETARIAN STARTERS

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

SOUPS

(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

Beef

Char Grilled 8oz Sirloin Steak £ POA

Char Grilled Dry Aged Fillet Steak £ POA

(Choice of Sauces: Pepper, Bordelaise, Red Wine Jus)

Slow Cooked Daube of Beef, Red Wine & Thyme Gravy £ 12.95

Fish

Baked Salmon, Dill, Shallot & Vermouth Velouté £ 14.95

Pan Fried Hake, Cauliflower Cream, Chorizo £ 14.95

Vegetarian

Roast Vegetable Mille Feuille, Pesto £ 9.50

Mushroom & Pea Risotto £ 10.50

Tempura of Vegetables, Cantonese Style Sauce, Jasmine Rice £ 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 ONE 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

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Pan—Roast Supreme of Chicken,
Mushroom Sauce

(Served with Chefs Selection of Vegetables & Potatoes)

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Meringue, with Fresh Cream & Berries

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Tea & Coffee

Sample Menu Two – £ 27.95

Smoked Chicken Salad,

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Honey Baked Ham, Parsley Sauce

(Served with Chefs Selection of Vegetable & Potatoes)

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Chocolate & Salted Caramel Cheesecake,
Vanilla Bean Ice—Cream

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Tea & Coffee

Sample Menu Three – £ POA

Prawn Salad, Marie Rose Sauce

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

(Served with Chefs Selection of Vegetable & Potatoes)

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Lemon Posset, Meringue Pieces

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Cheese Board

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Tea & Coffee



ULSTER REFORM CLUB

Established 1885

Hospitality Conviviality Individuality

**FUNCTION
MENU**

October 2022

www.ulsterreformclub.com