



STORMONT

HOTEL



CONFERRNCING AND EVENTS

Situated in the leafy suburbs of Belfast, overlooking the landscaped gardens of Stormont Parliament Buildings and Estate, the Stormont Hotel is only 3 miles from Belfast City Centre.

Stormont Hotel is Northern Ireland's Premier Meeting Conference and Event Hotel. Offering guests various dining, entertainment and flexible meeting spaces on-site.

Stormont Hotel, Upper Newtownards Road, Belfast, BT4 3LP
028 9065 1066
hastingshotels.com

BANQUETING MENU

Appetiser

- ◇ **Beetroot Cured Smoked Salmon**
Dundrum Crab Salad, Pickled Fennel and Wheaten Bread
- ◇ **Ham Hock Terrine**
Apple and Balsamic Purée, Sourdough Toast
- ◇ **Goats Cheese Fritters**
Beetroot Carpaccio, Beetroot Purée and Candied Pecans
- ◇ **Mulled Spiced Poached Pear and Cashel Blue Cheese Salad, Crisp Gem Lettuce**
Honey Mustard Dressing
- ◇ **Chicken Liver Pate**
Onion Marmalade, Toasted Brioche

Soups

- ◇ Cream of Seasonal Vegetable, Butter Croutons
- ◇ Comber Potato and Leek
- ◇ Roast Celeriac, Truffle Oil
- ◇ Roast Parsnip, Curry Oil
- ◇ Cauliflower Soup, Toasted Almonds
- ◇ Roast Vine Tomoato, Basil Pesto

Sorbets

- ◇ Daiquiri
- ◇ Smoked Strawberry Daiquiri
- ◇ Green Apple Schnapps
- ◇ Simply Pear
- ◇ Champagne
- ◇ Lemon Sorbet

Main Course

Beef

- ◇ **Slow Braised Blade of Beef**
Roast Root Vegetables, with Merlot Jus

Poultry

- ◇ **Roast Duck Breast**
Caramelised Shallot, Potato Terrine, 5 Spice Jus
- ◇ **Grilled Supreme of Chicken**
Pancetta & Leek Cream, Tenderstem Broccoli, Confit Carrot & Scallion Mash
- ◇ **Traditional Roast Turkey and Ham**
Creamed and Roast Potato, Roast Root Vegetables, Chipolata and Pan Jus

Fish

- ◇ **Roast Cod Fillet**
Crushed Comber Potato, Braised Fennel & Tomato Bois Boudrain

Vegetarian

- ◇ **Wild Mushroom and Chickpea Strudel**
Creamed and Roast Potato, Tenderstem Broccoli, Braised Carrot & Mushroom Jus
- ◇ **Lentil Dahl**
Roast Curried Cauliflower, Almond Granola

Sides

- ◇ Gratin Dauphinoise
- ◇ Traditional Champ - Burnt Onion Mash
- ◇ Honey Roast Parsnips
- ◇ Half Roast Confit of Carrot
- ◇ Baton Carrots and Coriander
- ◇ Sugar Snap Peas
- ◇ Fine Beans Wrapped in Bacon
- ◇ Cauliflower Mornay
- ◇ Confit of Comber Roots

Desserts

- ◇ **Sticky Toffee Pudding**
Miso Caramel Sauce, Yogurt Sorbet
- ◇ **Salted Caramel Chocolate Tart**
- ◇ **Lemon Meringue Pie**
- ◇ **Assiette of Desserts**
Lemon Posset, Chocolate Brownie and Seasonal Cheesecake (£5 supplement per person)
- ◇ **Glastry Farm Ice-Cream Selection**
- ◇ **Armagh Apple Crème Brûlée**
- ◇ **Tonka Bean Pannacotta**
Coffee Gel, Brown Butter Crumb
- ◇ **Pear & Salted Caramel Gateau**

Two Courses
Served with Tea & Coffee
£29 per person

Three Courses
Served with Tea & Coffee
£35 per person

*Supplements may apply depending on final menu choices