



# 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](http://hastingshotels.com)

## Enhance Your Working Day...

### Breakfast Options

Our range of breakfast options and breaks include Thompson's Finest Tea and locally brewed coffee.

- ◇ Flapjacks - £5
- ◇ Overnight Oats - £7
- ◇ Breakfast Muffins - £6
- ◇ Granola Pots - £8
- ◇ Fruit Smoothie  
Banana, Mixed Berry, Strawberry - £7

- ◇ Sausage Bap  
Honeybee Pork Sausage,  
Toasted Sesame Seed Bun - £10
- ◇ Bacon Bap  
Grant's Dry Cured Bacon,  
Toasted Sesame Seed Bun - £10
- ◇ Egg Bap - £8
- ◇ Smoked Salmon, Cream Cheese Chive Bagel - £12
- ◇ Cream Cheese Chive Bagel - £9



## Take a Break!

### Refreshment Options

Includes Tea and Coffee

- ◇ Shortbread - £5
- ◇ Freshly Baked Scones or Croissants  
With Preserves - £7
- ◇ Mini Tray Bakes - £5
- ◇ Selection of Sandwiches/Wraps - £9
- ◇ Soup with a Selection of Sandwiches/Wraps - £11

#### Add a heart-warming bowl of Soup:

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

## Finger Buffet Options

- ◇ Crispy Braised Pork Belly Bao Bun
- ◇ Breaded Chicken Mini Fillets, Siracha Mayo
- ◇ Mini Cheeseburger Sliders, Ballymaloe Relish
- ◇ Mini BBQ Pulled Pork Sliders, Asian Slaw
- ◇ Smoked Haddock Fishcakes, Lemon Aioli
- ◇ Smoked Salmon and Cream Cheese Bagel
- ◇ Cheddar and Onion Chutney Tartlet
- ◇ Honey Mustard Glazed Cocktail Sausages
- ◇ Sandwich Selection
- ◇ Chicken Satay Skewers
- ◇ Pizza
- ◇ Cajun King Prawn Skewers
- ◇ Mini Vegetable Samosa with Sweet Chilli Dip



## Desserts

- ◇ Sticky Toffee Pudding
- ◇ Salted Caramel Chocolate Tart
- ◇ Meringue Pie
- ◇ Armagh Apple Crème Brûlée
- ◇ Glastray Farm Ice-Cream Selection
- ◇ Tonka Bean Pannacotta
- ◇ Pear and Salted Caramel Gateau

£22 per person

Choice of Four Items, served with Tea & Coffee

Treat yourself to a tempting dessert - £5 per person

## Fork Buffet & Bowl Foods

- ◇ Thai Chicken Curry
- ◇ Traditional Seafood Pie
- ◇ Beef Stroganoff
- ◇ Pork Loin (Plain or Sticky Asian)
- ◇ Shredded Beef Chilli
- ◇ Lasagne (Beef or Lentil)
- ◇ Italian Meatballs & Tomato Sauce
- ◇ Chicken Satay with Toasted Peanuts
- ◇ Beef Bourguignon
- ◇ Lentil Dahl

## Side Dishes

- ◇ Noodles
- ◇ Mash Potato
- ◇ Potato Wedges
- ◇ Fries
- ◇ Boiled Rice
- ◇ Baby Roast Potatoes
- ◇ Lyonnaise Potato
- ◇ Pitta Bread
- ◇ Pesto Pasta
- ◇ Baked Potato
- ◇ Cous Cous

## Vegetables

- ◇ Honey Roast Root Vegetables
- ◇ Seasonal Vegetables
- ◇ Broccoli and Roast Almonds
- ◇ Baked Curried Cauliflower

## Desserts

- ◇ Sticky Toffee Pudding
- ◇ Salted Caramel Chocolate Tart
- ◇ Lemon Tart
- ◇ Assiette of Desserts
- ◇ Glastry Farm Ice-Cream Selection
- ◇ Seasonal Crème Brûlée
- ◇ Tonka Bean Pannacotta

## Canapés

- ◇ Ham Cromesqui, Wholegrain Mustard Aioli
- ◇ Beetroot Cured Smoked Salmon Blini, Wasabi Aioli & Trout Roe
- ◇ Cheddar & Onion Chutney Quiche
- ◇ Goats Cheese Mousse, Beetroot Cone, Black Olive Crumb
- ◇ Smoked Salmon Mousse, Basil Cone, Trout Roe
- ◇ Mini Yorkshire Pudding, Rare Roast Beef, Horseradish and Watercress
- ◇ Seasonal Arancini
- ◇ Tomato Gazpacho
- ◇ Sweet Potato Fries, Truffle Aioli
- ◇ Smoked Haddock Fishcake, Lemon Aioli
- ◇ Black Pudding Croquette, Smoked Paprika Mayo

**£25 per person**

One Main Course,  
One Side & One Side of Vegetables,  
served with Tea & Coffee

**£28 per person**

Choice of two Main Courses,  
Two Sides & One Side of Vegetables,  
served with Tea & Coffee

# 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