

Banqueting Menu





“

There is no
love sincerer than
the love of food

” GEORGE BERNARD SHAW





Please choose: one starter, one main course, three side orders and one dessert to devise your preferred menu



- Menu price is determined by main course
- Supplements apply on some dishes where indicated
- All meals are served with freshly baked bread, amuse bouche, tea/coffee and petit fours
- To include an extra choice for starter, main course or dessert please add £5.00 per person, per course

Each banqueting room is equipped with integrated state-of-the-art audio visual equipment; the main banqueting room can house a dance floor and stage for post-dinner entertainment and each dining table is complemented with a beautiful candelabra. Complimentary menu tasting is available for two people for parties over fifty.



STARTERS



MEAT

Duck terrine with orange, beetroot purée and petit salad
 Smoked ham and lentil terrine with brioche and port reduction
 Fresh melon wrapped in Parma ham with rocket and parmesan
 Beef carpaccio with feta fritters and sun dried tomatoes
 Confit duck leg with red cabbage and pear
 Chicken liver parfait with spiced apples and toasted brioche
 Braised pork cheek with parsnip purée and apple
 Parma ham crostini with celeriac remoulade and truffle oil

FISH

Local fishcake with crushed peas and lemon butter sauce
 Salade Niçoise—olives, soft egg, confit potato and green beans
 Smoked salmon with traditional garnish
 Seared scallops with cauliflower purée and black pudding beignet
 Smoked cod with spinach and beurre blanc
 Portavogie prawn cocktail with rye melba
 Dressed crab with pickled beetroot salad and sour dough crisps
 Crab and prawn orzo with chilli and lemon

VEGETARIAN OPTIONS

Wild mushroom tortellini, lentils, brunoise vegetables, truffle velouté
 Goats' cheese salad with poached pear and balsamic
 Mediterranean vegetable and halloumi bruschetta with pomegranate dressing
 Caramelised onion and goats' cheese tart
 Vine tomatoes with buffalo mozzarella and fresh basil dressing

SOUPS

ADD SOUP AS A MIDDLE COURSE
 FOR £8 PER PERSON

French onion with Gruyère croutons
 Potato and leek vegetable broth
 Parsnip velouté with cèpes and truffle oil (v)
 Roast butternut squash and sage (v)
 Roast plum tomato with basil oil and mozzarella crouton (v)
 Artichoke velouté
 Lobster bisque
 Cream of wild mushroom (v)
 Celery and celeriac (v)
 Cream of cauliflower (v)
 Spiced carrot (v)

SORBET

ADD SORBET AS A MIDDLE
 COURSE FOR £5 PER PERSON

Citrus
 Champagne
 Seasonal fruits are available upon request and availability

MAIN COURSES



BEEF

Dry aged sirloin with glazed potatoes, herb crusted mushroom and red wine jus	£75
Beef Wellington with madeira sauce	£70
Medallions of beef Diane with potato dauphinoise and garlic spinach	£65
Roast rib of beef with traditional garnish	£60
Braised beef Bourguignon with mushroom, lardons and baby onions	£55

DUCK

Roast duck breast with spiced butternut squash and wild mushroom fricassée	£60
Roast and confit duck cassoulet with parsnip purée	£55

PORK

Roast pork fillet with braised cabbage and beluga lentils	£55
Pork Wellington with braised cabbage and golden raisin jus	£55

CHICKEN

Roast chicken with potato dauphinoise, glazed baby carrots and chicken jus	£55
Roast breast of chicken chasseur with morels, tarragon and roast potatoes	£55

LAMB

Slow roast shoulder of lamb, celeriac purée, baby carrots and thyme jus	£55
Rack of lamb, herb crust, ratatouille and olive jus	£65

FISH

Salmon with asparagus, new potatoes and hollandaise	£55
Roast monkfish wrapped in Parma ham with chorizo and saffron risotto	£65
Poached halibut with tomato beurre blanc and crushed potatoes	£75
Steamed lobster stuffed sea bass, saffron potatoes with green beans and langoustine sauce	£65

VENISON

Roast loin Finnebrogue venison with parsnip purée and Bourguignon sauce	£70
Braised venison haunch with mushroom and pearl onion ragout	£75

VEGETARIAN OPTIONS

Potato gnocchi with asparagus, tomatoes, olives and parmesan	
Wild mushroom ravioli with confit celeriac, spinach and truffle oil	
Roast vegetable Wellington with cranberry chutney and champ	
Roast butternut squash and sage ravioli with squash velouté, pine nuts and aged balsamic	
Wild mushroom risotto with truffle oil and parmesan	



SIDE ORDERS

PLEASE SELECT THREE FOR THE GROUP

Champ // Seasonal Vegetables // Rocket and parmesan salad // Glazed carrots // Mashed potatoes // New roast potatoes // Mixed leaf salad // Minted peas
Hand cut chips // Bacon and cabbage // Dauphinoise potatoes
Cauliflower mornay

DESSERTS

PLEASE CHOOSE ONE

Merchant minatures - Eton mess, caramel and chocolate ganache, swan profiterole and macaron
Lemon tart with crème fraîche and fresh raspberries
Swan profiteroles with crème Chantilly and chocolate sauce
Chocolate fondant with honeycomb ice cream
Dark chocolate and orange tart with vanilla ice cream
Pear and almond tart with vanilla ice cream
Baked white chocolate and tonka bean cheesecake
Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Apple and blackberry crumble with vanilla anglaise
Selection of Irish Cheese
Seasonal fruit Eton mess
Vanilla crème brûlée
Blackberry panna cotta with spiced apple and sable biscuits





Canapés

Choice of 5 for £17.50 per person

Cold Canapés

Meat

Confit chicken and pickled mushroom // Quail ballotine, pickled beetroot // Foie gras, fig jam and balsamic // Carpaccio of beef, artichoke and truffle tea // Oak smoked duck, soft quail egg // Foie gras and burnt orange brûlée



Fish

Smoked salmon muscovite // Lobster roll, dulce Americaine // Oyster, cucumber and lime // Smoked mackerel, fennel and aniseed caramel // Smoked salmon pumpernickel and Javanese pepper // Crab and crème fraîche, rye bread



Vegetarian

Goats' cheese, quince // Tomato consommé, olive tortellini // Beetroot macaron, Javanese pepper and goats' cheese



Warm Canapés

Meat

Pine smoked venison // Pork belly, chorizo and almond // Panko crusted lamb, harissa and mint // Crispy quail, olive and preserved lemon // Parma ham, smoked provolone and polenta chip // Oxtail, onion consommé and truffle



Fish

Melba crusted salmon, sauce gribiche // Crab cake, Espellete pepper // Scallop and prosciutto // Poached oyster, passion fruit sabayon // Halibut, sesame and ponzu // Steamed seabass, lobster mousse



Vegetarian

Goats' cheese and onion tart // Smoked aubergine, tomato and provolone // Truffle and celeriac pizzetta



Caviar

Imported specially for The Merchant Hotel
Caspian Sea Caviar

Served on buckwheat blinis with crème fraîche alongside traditional garnish. (Serves 20 people)

Imperial Beluga.....Price on request
Imperial Oscietra.....Price on request



Finger Food

Choose any 4 from the following selection for £27.50 per person

Individual items available for £8.50 per person

Selection of sandwiches, tea and coffee included

Mini fish cakes

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Smoked cod brandade on toast

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Mini burgers with tomato relish

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Steak ciabatta finger sandwiches

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Mini goats' cheese tart (v)

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Ham terrine on toast with piccalilli

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Quail kiev

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Espresso of soup

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Smoked chicken and fig crostini

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Fish and chips in a cone

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Mini steak and onion pie

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Sole goujons with tartare sauce

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Chicken liver and foie gras parfait on toast

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Croque monsieur fingers

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Crab club sandwich

~

Roast pear with parmesan and rocket (v)

~

Ricotta filo rolls with pine nut (v)

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Tomato bruschetta with olive toast (v)

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Seared scallops with bacon and rocket

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Chip cones (v)

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Crispy buttermilk chicken, chips and aioli

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Wild mushroom and artichoke en croûte (v)

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Brisket, bacon and mozzarella brioche bun

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Chipotle, olive and chickpea brioche bun (v)

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Crispy calamari, smoked salt garlic aioli

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Chorizo and red pepper pizzettas

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Selection of French patisseries



Fork Buffet

£38.50 per person

Choice of 3 hot dishes, served with potatoes, seasonal vegetables and breads

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FISH PIE

Selection of local fish and shellfish poached in white wine velouté
and topped with mash

SEAFOOD PAELLA

Selection of local fish and shellfish slowly cooked with paella rice, chorizo,
chicken and saffron

CHICKEN CHASSEUR

Rockvale chicken slowly cooked with mushrooms, tomato, and tarragon

ASIAN STYLE CHICKEN

Steamed chicken breast cooked in fragrant stock with ginger,
sesame seeds, and coriander

MOROCCAN LAMB TAGINE

Slowly braised Glenarm lamb shoulder cooked with Moroccan spices,
preserved lemon, honey, and dates

AUBERGINE PARMIGIANA

Layers of aubergine, tomatoes, mozzarella and fresh basil

BEEF BOURGUIGNON

Braised Northern Irish Hereford beef cooked in red wine with mushroom,
Alsace bacon, and baby onions

BEEF STROGANOFF

Tender strips of Northern Irish Hereford beef
cooked in a classic stroganoff sauce

Choice of 2 salads

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CAESAR SALAD

TOMATO, BASIL AND MOZZARELLA

ROCKET, PARMESAN AND PINE NUT SALAD

MIXED LEAF SALAD

TUSCAN BEAN SALAD

COUSCOUS SALAD

Selection of Merchant miniature desserts, tea and coffee included



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