

# MERCHANT

## Banqueting Menu





# Banqueting Menu

## 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.

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# 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

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

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# Soups

Add soup as a middle course for *8.00 per person*

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

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# Sorbets

Add sorbet as a middle course for *5.00 per person*

Citrus  
Champagne  
Seasonal fruits are available upon request and availability

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# Main Courses

## BEEF

Dry aged sirloin, glazed potatoes, herb crusted mushroom and red wine jus.....	79.50
Beef Wellington, madeira sauce.....	74.50
Medallions of beef Diane, potato dauphinoise and garlic spinach.....	69.50
Roast rib of beef, traditional garnish.....	64.50
Braised beef Bourguignon, mushroom, lardons and baby onions.....	59.50

## DUCK

Roast duck breast, spiced butternut squash and wild mushroom fricassee.....	64.50
Roast and confit duck cassoulet, parsnip purée.....	59.50

## PORK

Roast pork fillet, braised cabbage, beluga lentils.....	59.50
Pork Wellington, braised cabbage, golden raisin jus.....	59.50

## CHICKEN

Roast chicken, potato dauphinoise, glazed baby carrots, chicken jus.....	59.50
Roast breast of chicken chasseur, morels, tarragon, roast potatoes.....	59.50

## LAMB

Slow roast shoulder of lamb, celeriac purée, baby carrots and thyme jus.....	59.50
Rack of lamb, herb crust, ratatouille and olive jus.....	69.50

## FISH

Salmon, asparagus, new potatoes and hollandaise.....	59.50
Roast monkfish wrapped in Parma ham with chorizo and saffron risotto.....	69.50
Poached halibut, tomato beurre blanc and crushed potatoes.....	79.50
Steamed lobster stuffed sea bass, saffron potatoes, green beans and langoustine sauce.....	69.50

## VENISON

Roast loin Finnebrogue venison, parsnip purée and Bourguignon sauce.....	74.50
Braised venison haunch, mushroom and pearl onion ragout.....	79.50

## VEGETARIAN

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

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# Sides

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

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# Desserts

Please choose one:

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## Merchant miniatures

Eton mess, caramel and chocolate ganache, swan profiterole, macaron

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Lemon tart, crème fraîche and fresh raspberries

Swan profiteroles, crème Chantilly and chocolate sauce

Chocolate fondant, honeycomb ice cream

Dark chocolate and orange tart, vanilla ice cream

Pear and almond tart, vanilla ice cream

Baked white chocolate and tonka bean cheesecake

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Apple and blackberry crumble, vanilla Anglaise

Selection of Irish Cheese

Seasonal fruit Eton mess

Vanilla crème brûlée

Blackberry panna cotta, spiced apple and sable biscuits

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# Canapés

Choice of five 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 pizetta

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# Caviar

Imported specially for  
The Merchant Hotel

## CASPIAN SEA CAVIAR

*SERVES 20 PEOPLE*

Served on buckwheat blinis with crème fraîche alongside  
traditional garnish.

## IMPERIAL BELUGA

Price on request

## IMPERIAL OSCIETRA

Price on request

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# Finger Food

Choose any four from the following selection for 27.50 per person

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Individual items available for 8.50 per person

Selection of sandwiches, tea and coffee included

Mini fish cakes  
Smoked cod brandade on toast  
Mini burgers with tomato relish  
Steak ciabatta finger sandwiches  
Mini goats cheese tart <sup>(v)</sup>  
Ham terrine on toast with piccalilli  
Quail kiev  
Espresso of soup  
Smoked chicken and fig crostini  
Fish and chips in a cone  
Mini steak and onion pie  
Sole goujons with tartare sauce  
Chicken liver and foie gras parfait on toast  
Croque monsieur fingers  
Crab club sandwich  
Roast pear with parmesan and rocket <sup>(v)</sup>  
Ricotta filo rolls with pine nut <sup>(v)</sup>  
Tomato bruschetta with olive toast <sup>(v)</sup>  
Seared scallops with bacon and rocket  
Chip cones <sup>(v)</sup>  
Crispy buttermilk chicken, chips and aioli  
Wild mushroom and artichoke en croûte <sup>(v)</sup>  
Brisket, bacon and mozzarella brioche bun  
Chipotle, olive and chickpea brioche bun <sup>(v)</sup>  
Crispy calamari, smoked salt garlic aioli  
Chorizo and red pepper pizzettas  
Selection of French patisseries

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# Fork Buffet

Choice of three hot dishes for  
38.50 per person

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Served with potatoes, seasonal  
vegetables and breads

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Selection of Merchant miniature  
desserts, tea and coffee included

## **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

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# Salads

Please choose two:

Caesar salad

Tomato, basil and mozzarella

Rocket, parmesan and pine nut salad

Mixed leaf salad

Tuscan bean salad

Couscous salad

