

NEILL GRAHAM

— AT YOUR PLACE —

MENU LIST



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NEILL GRAHAM

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CLASSIC

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PREMIUM

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SIGNATURE

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VEGETARIAN - *Wedding Breakfast Menu*

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CANAPÉS & EVENING FOOD

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CHARCUTERIE

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BARBECUE

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ADDITIONAL INFORMATION

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• *All dishes can be tailored to meet dietary requirements* •



STARTER

CRISPY SHREDDED HONEY & CHILLI CHICKEN,
Asian Slaw, Thai Dressing

SLOW-ROAST DUCK SALAD
Watermelon, Cashew Nuts, Soya, Ginger, Mirin & Sake

CRISPY PORK BELLY
Cantonese Glaze, Roasted Peanuts

CHARRED CAULIFLOWER STEAK
Tahini Yoghurt, Pomegranate, Toasted Seeds, Herb Dressing (V)

ROASTED BUTTERNUT SQUASH
Whipped Feta, Sage Butter, Pine Nuts (V)

MAIN COURSE

SEARED CORN-FED CHICKEN
Leek & Bacon Croquette, Szechuan Pepper, Champagne Sauce

ROAST FILLET OF SALMON
Basil Crust, Yuzu Lemon, Vin Blanc

BRAISED BLADE OF BEEF
Slow-Cooked Shallots, Carrot Purée, Rosemary & Star Anise Jus
Fillet of Beef (+£15 supplement)

ROAST VEGETABLE & FETA TART
Basil Pesto (V)

DESSERT

WARM CHOCOLATE BROWNIE
Seville Orange, Dark Chocolate Sauce, Mascarpone Ice Cream

YUZU LEMON TART
Italian Meringue, Pistachio, Black Sesame

WARM PECAN TART
Duck Egg Anglaise, Brown Butter Ice Cream

BAKED APPLE & RHUBARB CRUMBLE
Vanilla Bean Custard

STARTER

PAN-SEARED SCALLOPS

Cauliflower Purée, Black Pudding Crumb, Apple

GOAT'S CHEESE BON BON (V)

Beetroot, Walnut, Honey Dressing

SMOKED SALMON

Caper, Shallot, Lemon, Brown Bread

ROASTED SEA BASS

Leek Fondue, Champagne Cream Sauce

CARAMELISED ROSCOFF ONION SOUP (V)

Mature Cheddar, Spring Onion, Crème Fraîche

MAIN COURSE

RUMP OF IRISH LAMB

Ratatouille, Rosemary Jus

ROAST SIRLOIN OF IRISH BEEF (SERVED PINK)

Thick-Cut, Beef Dripping Potatoes, Yorkshire Pudding, Pan Jus

SEARED CORN-FED CHICKEN

Morel & Madeira Cream, Fine Beans

ROAST LOIN OF COD

Braised Fennel, Noilly Prat Velouté

WILD MUSHROOM & PARMESAN RISOTTO (V)

Truffle Oil, Crispy Sage, Aged Parmesan

BAKED AUBERGINE PARMIGIANA (V)

Tomato Fondue, Mozzarella, Basil, Parmesan Crumb

DESSERT

WARM CHOCOLATE FONDANT

Salted Caramel, Seville Orange Anglaise, Vanilla Bean Ice Cream

YUZU LEMON TART

Italian Meringue, Pistachio

WARM PEAR & FRANGIPANE TART

Crème Anglaise, Vanilla Bean Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

BAKED APPLE & RHUBARB CRUMBLE

Vanilla Bean Custard

STARTER

SEARED HAND-DIVED SCALLOPS
Lobster & Lime Bisque, Pickled White Radish

LOCAL CRAB
Ruby Fennel, Grapefruit, Almond, Avocado Purée

CONFIT DUCK
Aromatic Sweet Potato, Hoi Sin Glaze, Wasabi Cream, Herb Oil

SALT-BAKED CELERIAC (V)
Crisp Celeriac, Cauliflower Purée, Compressed Pear, Truffle, Pecan

WILD MUSHROOM RISOTTO (V)
Truffle, Parmesan Crisp, Herb Oil

CELERIAC VELOUTÉ
Poached Pear, Toasted Hazelnuts, Crème Fraîche, Chive Oil

MAIN COURSE

ROASTED FILLET OF BEEF
Beef Dripping Château Potato, Seasonal Vegetables, Slow-Reduced Port & Red Wine Jus

SLOW-ROASTED BEEF PALERON
Beef Dripping Fondant Potato, Port & Red Wine Jus

HERB-CRUSTED RACK OF LAMB
Black Olive & Roquefort Jus, Fondant Potato, Seasonal Vegetables

ROAST TURBOT
Champagne Cream, Braised Baby Leeks, Sea Herbs

ROASTED FILLET OF SALMON
Crab & Prawn Crust, Artichoke, Champagne Sauce, Lemon

ROASTED CAULIFLOWER STEAK (V)
Ras el Hanout, Romesco Sauce, Charred Leeks

DESSERT

WARM CHOCOLATE TART
Mascarpone Ice Cream, White Chocolate, Seville Orange Anglaise

YUZU LEMON TART
Italian Meringue, Citrus Syrup

VANILLA PANNA COTTA
Poached Rhubarb, Shortbread, Raspberry

STICKY TOFFEE PUDDING
Toffee Sauce, Vanilla Ice Cream

STRAWBERRY & CHAMPAGNE MILLE-FEUILLE
Vanilla Cream, Champagne Syrup

SELECTION OF IRISH CHEESES
Quince, Crackers, Grapes

WEDDING BREAKFAST MENU

CANAPÉS

WILD MUSHROOM ARANCINI
Truffle Mayonnaise, Parmesan Crisp, Micro Basil

HERITAGE BEETROOT TARTLET
Whipped Goat's Cheese, Candied Walnut, Beetroot Gel

MINI THAI CORN CAKE
Coconut, Lime, Sweet Chilli Dipping Sauce

STARTER

VELOUTÉ OF CELERIAC
Poached Pear, Toasted Hazelnuts, Crème Fraîche, Chive Oil

MAIN COURSE *(Select One)*

WILD MUSHROOM & SQUASH RISOTTO
Chestnut, Aged Parmesan, Green Herb Oil, Crispy Sage

ROASTED CAULIFLOWER STEAK
Curried Lentil Dhal, Coconut Yoghurt, Coriander Oil, Crispy Shallots, Pickled Golden Raisins

DESSERT *(Select One)*

WARM CHOCOLATE FONDANT
Salted Caramel, Hazelnut Praline, Vanilla Cream

LEMON & RASPBERRY POSSET
Shortbread Crumble, Meringue Shards, Micro Mint

EVENING FOOD – *Tailored Selection*

Halloumi Sliders – Brioche, Tomato Chutney, Rocket

Mini Falafel Wraps – Yoghurt & Mint

Truffle Fries – Rosemary Salt • Aioli

Margherita Flatbreads – Basil Oil Drizzle

Cheese Toasties Bar – Sourdough • Aged Cheddar • Pickle

Seasonal Fruit Skewers – Honey & Mint Glaze

CHOICE OF FOUR CANAPÉS – £16 per person

CHOICE OF SIX CANAPÉS – £20 per person

Tartlet of Bacon, Jamón, Roast Quail, Thai Dressing

Salmon & Smoked Salmon Mousse with Poached Chilli Salmon

Wild Mushroom, Boursin Cheese, Wood Sorrel (V)

Celeriac Velouté, Smoked Duck, Crème Fraîche, Chive

Poached Salmon, Black Bean Sauce, Capers, Sherry Oil

Japanese Crispy Chicken, Hachi Sansho Pepper

Crispy Duck & Ibérico Ham Bon Bon, Red Pepper Marmalade

Classic Pigs in Blankets, Manuka Honey

Crisp Camembert, Plum & Fig Chutney (V)

Rare Beef on Toast, Burnt Onion, Horseradish, Toasted Hazelnut

CLASSIC SELECTION

BACON BAPS – *Buttered Brioche, Brown Sauce*

SAUSAGE ROLLS – *Puff Pastry, Wholegrain Mustard*

MINI BEEF SLIDERS – *Cheddar, Pickle, Brioche Bun*

STREET FOOD STYLE

CRISPY CHICKEN GOUJONS – *Garlic Aioli, Sweet Chilli*

MINI FISH & CHIPS – *Tartare Sauce, Lemon*

LOADED FRIES – *Cheddar, Crispy Bacon, Spring Onion*

LIGHT & VEGETARIAN OPTIONS

MINI FALAFEL WRAPS (V) – *Yoghurt & Mint*

MARGHERITA FLATBREADS (V) – *Basil Oil*

HALLOUMI SLIDERS (V) – *Sweet Chilli, Rocket*

ADD-ON OPTIONS

FRENCH FRIES – *Sea Salt*

CHIPOLATA SAUSAGES – *Seville Orange & Red Pepper Marmalade*

CURED MEATS

Prosciutto di Parma, Milano Salami, Chorizo Ibérico, Coppa Ham

ARTISAN CHEESES

Mature Irish Cheddar, Brie de Meaux, Cashel Blue, Goat's Cheese

ACCOMPANIMENTS

Caramelised Red Onion Chutney, Cornichons, Pickled Vegetables, Marinated Olives, Sun-Blushed Tomatoes

SEASONAL FRUITS

Fresh Grapes, Strawberries, Dried Apricots, Figs

BREAD & CRACKERS

Freshly Baked Sourdough, Artisan Crackers, Grissini

Seasonal fruits and garnishes included for a vibrant grazing display



MAINS

Korean Chilli, Sesame & Honey Chicken Skewers

Sticky BBQ Ribs with Chive & Parmesan Dip

Chicken Shawarma

BBQ Whole Mackerel, Ginger, Chilli & Spring Onion

Sea Salt Steak from the Pizza Oven

Dukkah Lamb Cutlets

Smoky Tender Meatballs Hugged by a Rich Tomato Sauce

Chef Neill's Skirt Steak

Wood-Fired Chicken with Onion Flatbread

SIDES

BBQ Sesame Sweet Potatoes, Garlic, Soya & Lime

Roasted Vegetables with Olive Oil & Garden Herbs

Baked Potatoes with Cultured Butter

Chef's Fire-Roasted Fennel

Corn on the Cob with Garlic Herb Butter

SALAD TABLE

SPRING WALDORF

Celery, Apple, Dates, Almonds, Parmesan, Mayo & Maple Dressing

SPICED BUTTERNUT SQUASH

Roast Chilli Butternut Squash, Smoked Beetroot, Feta, Pickled Pecans & Blood Orange

SUMMER ORZO PASTA

Radish, Pesto & Minestrone Garnis

DESSERT TABLE

WARM CHOCOLATE BROWNIE

Seville Orange, Dark Chocolate Sauce, Mascarpone Ice Cream

YUZU LEMON TART

Italian Meringue, Pistachio, Black Sesame

WARM PECAN TART

Duck Egg Anglaise, Brown Butter Ice Cream

ADDITIONAL INFORMATION

Hire of crockery, cutlery, glassware, linen and additional kitchen equipment will be quoted separately depending on the venue and guest numbers.

Full set-up and clear down are included, allowing you to enjoy a seamless dining experience.

A deposit is required to secure your booking.

A complimentary tasting menu for up to six guests is included.

Tea and coffee service can be provided at any time during your event at £5 per person.

Menus can be bespoke and tailored to your preferences.

BAR SERVICE

Full bar setups are available, including wines, bottled beers, premium spirits, soft drinks, and cocktails —professionally served by our experienced staff. Please enquire for more details.

STATIONERY SERVICES

We can design and print bespoke event stationery & signage designed to elevate every occasion. From elegant menus, table placemats, and personalised place cards to welcome signs, and seating plans, — every detail is custom designed to suit your style perfectly.