

GRAND  
CENTRAL

HOTEL BELFAST



AN ODE  
TO BELFAST

# CONFERENCEING & EVENTS MENUS

Step inside to discover the true meaning of Irish hospitality and enjoy the warmest of welcomes.

[grandcentralhotelbelfast.com](http://grandcentralhotelbelfast.com)

01

# FINGER BUFFET

£25.00 PER PERSON

Please select 4 items  
Served with Tea/Coffee

Crispy Chicken Goujon Wraps, Salsa, Guacamole

Smoked Haddock Fishcakes with Pickled Fennel  
and Lemon Aioli

Mini Burgers with Relish, Cheddar Cheese

Caramelised Onion and Smoked Cheddar Quiche (V)

Quiche Lorraine

Pork and Apple Sausage Rolls, Date Ketchup

Barbeque Brisket and Green Chilli Slaw Sliders

Wholegrain Mustard and Honey Glazed  
Cocktail Sausages

Arancini Options

-Kedgeree With Curry May

-Tomato and Basil with Basil Pesto (V)

-Wild Mushroom with Truffle Aioli (V)

-Pea and Mint (V)

Chicken and Chorizo Skewers with Harissa Mayo

Mini Fish Finger Slider

Selection of Sandwiches (V/GFO)

Homemade Soup (V/GFO)

Truffle and Parmesan Fries (V)

Crispy Tofu, Sesame Dressing (V/GFO)

Goats Cheese and Beetroot Salad (V/GFO)

Salt and Chilli Chicken, Sweet Chilli Mayo

02

# BOWL FOOD

£27.00 PER PERSON

Please select 2 options below.

Lunch will also come served with  
Chefs Selection of Sandwiches  
and Tea/Coffee

Pork and Leek/ Quorn Sausage  
with Mash and Onion Gravy

Goan Chicken/ Chick Pea Curry  
with Rice and Nann Bread

Sweet Chilli Chicken with Noodles

Beef Chilli Con Carne with Rice

Beef/ Vegetable Lasagne  
with Garlic Bread

Moroccan Lamb, Butternut and Prune Tagine  
with Couscous

Traditional Paella  
with Chicken and Chorizo.

Macaroni Cheese

Chilled Chicken or Salmon Caesar Salad

03

# HOT FORK BUFFET

1 COURSE      £32.00 PER PERSON

2 COURSE      £40.00 PER PERSON

Please select 2 Hot Dishes, 1 Vegetarian dish and 2 sides or salad dishes.

Should you opt for the 2 Course Buffet, please also select 2 dessert options.

## HOT DISHES

Moroccan Lamb, Butternut and Prune Tagine	(GFO)
Thai Green Chicken and Vegetable Curry, Coconut and Coriander	(GFO)
Goan Monkfish and Prawn Curry, Pak Choi and Coriander	(GFO)
Beef Bourguignon, Red Wine Sauce, Baby Onion, Mushroom and Bacon Fricassee	(GFO)
Roast Irish Chicken Supreme, Pepperonata, Basil	(GFO)
Peppered Blade of Beef, Caramelised Shallots, Button Mushroom	(GFO)
Luxury Fish Pie	
Aubergine and Coconut Dahl, Crispy Tofu, Pomegranate	(V/GFO)
Mushroom, Spinach and Smoked Cheddar Lasagna	(V)
Roast Fillet of Salmon, Puttanesca Style Sauce	(V/GFO)
Roast Irish Chicken Supreme, Porcini Mushroom Ragu	GFO)
Chicken, Chorizo and Chick Pea Casserole	(GFO)
Lentil and Sweet Potato 'Cottage Pie'	(V/GFO)

# 03

## SIDE DISHES

Honey Roast Carrots and Parsnips  
Steamed Greens with Lemon and Thyme Dressing  
Basmati Rice  
Moroccan Spiced Couscous Salad  
Comber Potato and Wholegrain Mustard Salad  
Noodle Salad  
Choice of Potato - Roast Rosemary Comber Potatoes /  
Buttery Champ / Lyonnaise / Gratin / Buttered New Potatoes  
with Parsley and Chives

## SALADS

Caesar Salad, Bacon, Parmesan, Sourdough Croutons  
Panzanella Salad  
Bulgar Wheat and Pomegranate  
Greek Salad  
Rocket and Shallot  
Tomato and Mozzarella  
Asian Noodle Salad  
Comber Potato, Wholegrain Mustard and Spring Onion Salad  
Moroccan Style Couscous Salad

## DESSERTS

White Chocolate and Strawberry Cheesecake  
Pistachio and Olive Oil Cake, Pistachio Custard and Raspberries  
Warm Chocolate Brownie, Toffee Sauce  
Raspberry and Pistachio Tart, White Chocolate Custard  
Chocolate Delice, Amarena Cherries, Tonka Bean Cream  
Classic Lemon Tart, Crème Fraiche  
Old Fashioned Seasonal Fruit Crumble, Custard

# 04

## CANAPE SELECTION

4 ITEMS: £25.00 PER PERSON

### COLD CANAPÉS

Beetroot Cured Salmon Blinis, Horseradish and Dill Cream Cheese

Goat's Cheese Mousse Cone, Pickled Walnut Ketchup

Confit Chicken Ballotine, Truffle Mayonnaise (GFO)

Gougere filled with Mushroom and Parmesan Duxelle

Beef Carpaccio, Truffle Oil, Aioli, Sourdough Crostini, Parmesan (GFO)

### HOT CANAPÉS

Pea and Mint Arancini

Beetroot Meringue, Chicken Liver Parfait, Blackberry Gel (GFO)

Smoked Beef Brisket, Dill Pickle and Grain Mustard Mayonnaise

Caramelized Onion and Cheddar Tart (GFO)

Spiced Lamb Kofta, Mint Yoghurt (GFO)

Scallop and Prosciutto, Roast Red Pepper (GFO)

Panko Crusted Thornhill Duck Leg, Pistachio, Pickled Cherry

Mini Mince Beef and Onion Pie (GFO)

Smoked Kedgeree Arancini

Sweet Potato Croquette, Serrano Ham, Paprika Aioli

Pork and Black Pudding Sausage Roll, Date Ketchup

# 04

## CANAPE SELECTION

4 ITEMS: £25.00 PER PERSON

### VEGAN CANAPÈS

Roasted Aubergine, Satay Sauce

Marinated Heritage Tomato, Vegan Mozzarella, Toasted Sourdough

Beetroot Cup, Pickled Golden Beetroot, Blackberry

Tomato Gazpacho Shots

### SWEET CANAPÉS

Ruby Chocolate and Ginger Truffles (GFO)

Irish Cream Panna Cotta, Chocolate Coffee Beans (GFO)

Amarena Cherry and Pistachio Nougat (GFO)

Pistachio and Dark Chocolate Macaron (GFO)

Lemon Meringue Tarts (GFO)

Calamansi Pâte De Fruit (GFO)

Chocolate Salted Caramel Tart (GFO)

Mango and Passion Fruit Cheesecake

Lemon Posset, Raspberry Gel (GFO)

Salted Caramel Panna Cotta (GFO)

### PLATTER £12 PER PERSON

**Antipasto Platter** - Olives, Sundried Tomatoes, Balsamic Pickled Onions, Hummus, Breadsticks, Sourdough Crackers, Flatbread

**Charcuterie Board** - Bresaola, Coppa, Salami, Pickles, Celeriac Remoulade, Bread

**Cheese Board** - Selection Of Cheeses, Celery, Grapes, Spiced Apple Chutney, Miller's Toast Crackers

05

# BANQUETING MENU

2 COURSE DINNER: FROM £50.00 PER PERSON

3 COURSE DINNER: FROM £60.00 PER PERSON

The organiser should choose one starter or soup, one main, one vegetarian main course and one dessert that will come served to the whole group. Menu also includes Tea/Coffee

## Soups

Tomato and Roast Red Pepper, Basil Pesto, Mozzarella

Roast Butternut Squash, Spiced Pumpkin Seeds, Crispy Sage

Celeriac Veloute, Pickled Apple, Toasted Hazelnut Dressing

Spiced Cauliflower Soup, Pickled Cauliflower, Curry Oil

Wild Mushroom Soup, Truffled Creme Fraiche,  
Pickled Shimeji Mushroom

Comber Potato and Leek Soup, Chive Cream, Leek Fondue

Irish Seafood Chowder

**(All available as gluten/vegan except chowder)**



## Starter

Crispy Duck Leg Terrine, Braised Red Cabbage,  
Carrot Puree, Mushroom Dashi

Salmon and Crab Fishcake, Local Kale, Lemon  
and Herb Butter Sauce

Chicken Caesar Salad, Baby Gem, Bacon, Parmesan,  
Sourdough Crostini

Goats Cheese Mousse, Iona Farm Beetroot,  
Goats Cheese Fritter, Cabernet Sauvignon Dressing

Seafood Cocktail, Guinness and Treacle Wheaten

Beef Carpaccio, Sundried Tomato, Capers, Shallot,  
Shaved Parmesan, Watercress, Truffle Vinaigrette

Prawn and Tomato Orzo, Shellfish Cream, Basil, Lemon

Smoked Ham Hock and Chicken Terrine, Celeriac  
Remoulade, Date Ketchup, Sourdough Crostini

Beetroot Cured Salmon, Dressed Crab, Iona Farm Beetroot,  
Buttermilk Dressing, Dill

Baked Blue Cheese, Walnut and Pear Tart,  
Pickled Walnut Puree, Fennel and Rocket Salad

Puttanesca Style Orzo, Vegan Mozzarella,  
Black Olive Crumb, Basil Pesto

## Sorbet

Champagne Sorbet, Pomegranate

Mango Sorbet, Pineapple and Lime Salsa

Raspberry and Prosecco Sorbet, Compressed Strawberries

## Mains

Rump of Beef, Potato Gratin, Crispy Beef Shin, Black Garlic Puree, Green Beans, Carrot, Claret and Thyme Jus

Irish Chicken Supreme, Potato Gratin, Green Beans, Carrot, Croustade, Madeira Jus

Herb Crusted Cod, Fondant Potatoes, Local Kale, Braised Fennel, Sauce Verjus

Roast Sirloin of Beef, Buttery Mash, Honey Roast Carrot and Parsnip, Yorkshire Pudding, Red Wine Jus  
(£10 supplement)

Slow Cooked Lamb Rump, Potato Gratin, Glazed Baby Carrots, Beer and Miso, Rosemary Jus

Pan Fried Salmon Fillet, Confit New Potatoes, Asparagus, Hollandaise Sauce

Roast Duck Breast, Pommies Anna, Roast Beetroot, Local Kale, Port Jus

## Vegetarian

Seasonal Risotto

Curry Roast Cauliflower, Bulgur Wheat, Pomegranate and Hummus

Salt Baked Celeriac, Confit New Potatoes, Local Kale, Almond

Pumpkin Ravioli, Sage and Parmesan

## Desserts

Assiette of Grand Central Desserts

Salted Caramel and Chocolate Tart with Whiskey Ice Cream

Hazelnut and Chocolate Delice, Bitter Chocolate Sorbet

Lemon Meringue Tart, Raspberry and Crème Fraiche Sorbet

Apple Crumble Tartlet, Anglaise, Vanilla Ice Cream

Strawberry “Eton Mess”, Vanilla Panna Cotta, Strawberry Jelly,  
Warm Jam Doughnut, Meringue, Strawberry Sorbet

Kaffir Lime Posset, Lemon Curd, Meringue, Coconut Sorbet

## Choice Menu

Should you wish to provide your guests with a choice menu selection. Please see below additional supplement.

Starter £6 per person

Soup or Sorbet £5 per person

Main Course Choice: £10.00 per person per choice

Dessert: £6 per person

Cheese Board: £8.00 per person

# GRAND CENTRAL

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