



CORPORATE SERVICES

N. Ireland's Leading Hospitality Food & Bar Service





Welcome...

NJB Corporate Bar Services have been Northern Irelands leading hospitality for 30 years.

We support local artisan suppliers in season, using Mourne Lamb & Vegetables, Dry Aged Dromara Beef, Kilkeel Fish & Dundrum Shellfish.

A consultation with our head chef is available free of charge (appointment only). We aim to provide the finest in food and endeavour to make your day or event special from beginning to end.

We use only high quality delph, cutlery, table linen (choice of colour) and glassware. We also provide carafes of water & summer fruits along with menu cards. The carafes of water & summer fruits are refilled until the end of the function.

We look forward to being of service to you.



On Arrival

CANAPES

Please Choose 3

- Smoked Duck Foie Gras
- Fivemiletown Goats Cheese Mousse, Tomato Cone – V
- Glenarm Smoked Salmon Mousse, Tomato Cone
- Mini Goats Cheese Tartlet, Red Onion Jam – V
- Warm Wild Mushroom & Truffle Soup , Bacon Foam
- Thai Beef Roll , Asian Greens
- Prawns Wrapped in Filo Pastry
- Fresh Mini Scones & Jam

SWEET TOOTH

Please choose 2

- Chocolate & Pistachio Brownie
- Raspberry & Lemon Tart, Rosewater Meringue
- Mini macaroons – Selection of Flavours



Starters

Please Choose 1 + Vegetarian Option

- Classic Caesar Salad, Crispy Armagh Bacon
- Ham Hock Terrine Celeriac Remulade, Brioche Toast
- Thai Chicken Strips, Asian Salad
- Confit Duck Salad, Orange & Lime Dressing
- Beetroot & Goats Cheese Salad - V
- Roasted Pork Belly, Apple Puree, Truffle & Balsamic Vinaigrette
- Avocado, Lime & dill Crème with Crab & Smoked Salmon
- Pear, baby Spinach, Toasted Walnuts & Feta Salad – V
- Parma Ham, Goats Cheese Brochette, Cranberry & Red Onion
- Fan of Melon with a Fresh Fruit Coulis & Mint Leaf – V

Soup

Please Choose 1

- Root Vegetable
- Roast Tomato & Red Pepper
- Potato & leek
- Celeriac & White Onion
- Courgette, Spinach & Pea
- Minestrone
- Butternut Squash, Sweet Potato & Coconut
- Roast Parsnip & Curry
- Cream Of mushroom
- Broccoli & Blue Stilton
- Red Lentil, Chickpea & Chilli

All served with Selection of Home-made Breads or Mini Guinness Wheaten Loaf





Mains

Please Choose 1 Main & 1 Vegetarian Option

Choice of Main £5 Supplement

- Roast Free Range Chicken, French Beans, Honey & Truffle Roasted Chantanne Carrots
- Stuffed Breast of Chicken Wrapped in Parma Ham, Cranberry Jus
- Slow Cooked 24 hour Dry Aged Beef, Pearl Onions, Pepper & Spinach Sauce
- Roast Sirloin Beef Chasseur or Bourginon Sauce
- Roast Antrim Turkey & Honey Baked Ham with Jus
- Mourne Blackface Rump of Lamb Suva Vide, Rosemary & Mint Confit, baby carrot & parsnip & minted jus
- Lamb Shank Cooked in Red Wine, Thyme served with Olive oil mash, brandy & port jus
- Roasted Sea bass with Tomato, Chorizo & White Bean Ragout
- Herb Crusted Salmon, Lemon & Dill Velouté, Salsa Verde
- Wild Mushroom & Spinach Risotto, grated parmesan, micro herbs - V
- Penne Pasta, Tomato & White Bean, Basil & Parsley oil - V
- All Served with Duck Fat Roasted Potato Fondant

SELECTION OF VEG

Please choose 1

- Roasted Mediterranean Vegetables
- Roasted Root Vegetables
- Panache Mornay
- Carrot & Parsnip Mash
- Broccoli Hollandaise
- Cauliflower Mornay
- Carrot Swiss Style
- Roasted Parsnips

SELECTION OF POTATO

Please choose 1

- Baby boiled
- Creamed
- Traditional Champ
- Lyonnaise
- Garlic Sautéed
- Creamy Garlic & Herb Crust





Desserts

Please Choose 1

- White Chocolate & Raspberry Pannacotta, Rosewater Jelly, Thyme Shortbread, edible flowers
- Chocolate & Pistachio Hot Brownie, Bailey & Chocolate Sauce, Vanilla Ice-cream
- Sticky Toffee Pudding, toasted nuts, caramel vanilla ice-cream
- Fresh Fruit Pavlova, Chantilly Cream, Raspberry Powder, Puree
- Lemon Tart, Meringue Shards, Strawberry Puree, Chantilly Cream
- Raspberry Bakewell Tart, Homemade Vanilla ice-cream
- Lemon Posset, Cracked Black pepper Shortbread, Marinated Minted Strawberries

Children's Menu

1/2 Portions of Adult Menu Or:

- Chicken Fillet Goujons
- Chicken Nuggets
- Cod Goujons
- Sausages
- Pasta & Tomato Sauce
- Served with a Choice of Skinny Fries, Thick Cut Chips, Potato of the Day, Beans or Peas
- Desserts as per adult menu & Ice-cream & Jelly, Floaty Coca Cola



Evening Supper

Please Choose 3

- Chicken Goujons & Fries
- Cod Goujons, Fries & Tartare Sauce
- Mini Beef Burgers with Relish
- Ciabatta Bread with Bacon, Salad and Dressing
- Duck Spring Rolls, Fries & Hoi Sin Sauce
- Cocktail Sausage & Fries
- Salad Baps – V
- Selection of Cocktail Sandwiches
- Tea, Coffee & Home-made Shortbread



The above is all inclusive @ Adults £59.95pp, Kids £14.95pp. The above menus can be modified to suit your requirements.

Winter Packages October, November, January & February will have a 10% discount.

Midweek Monday - Thursday (inclusive) will have 10% discount.

Terms & Conditions

- All menus are based on a minimum 50 adult guests
- All prices are inclusive of VAT & Service
- Deposit of £1000 is required by debit or credit card to secure booking
- Prices are guaranteed at time of booking
- 50% of Balance is required 1 month prior
- Balance to be paid in full 7 days prior
- Final Menu decided 4 weeks prior to function
- Table Plan & final Numbers 7 Days prior to event
- Debit & Credit Cards are accepted at all events





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