



4VICARS⁴
bespoke event catering

*Wedding
Booklet*



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Canapé Reception

The perfect way to start your wedding, served before your meal, at a drinks reception or instead of a starter.

We recommend serving of $\frac{3}{4}$ Canapés per person as part of pre-dinner reception or $\frac{7}{8}$ canapés per person as a starter.
(£2 per canapé)

Meat Canapés Served Hot

Scotch Quail Eggs

Armagh Bramley Apple Glazed Pork Belly, Crispy Sage

Spanish Ham Croquetas

Potato Cups, Roast Chicken, Cranberry Sauce

Black Pudding Potato Cups, Armagh Bramley Apple Puree

Spiced Lamb Koftas, Mint Yoghurt

Crispy Chicken Wontons, Chilli Jam

Potato Cups, Braised Beef, Horseradish

Venison Meatballs, Beetroot Horseradish

Meat Canapés Served Cold

Duck Liver Pate, Toast, Armagh Bramley Apple

Steak Tartare, Rocket, Toast

Beef Carpaccio, Black Garlic, Parmesan Shortbread

Air-dried Mangalica Pork, Pear, Cashel Blue

Duck Wonton Cups, Cucumber, Spring Onion, Plum Sauce

Mangalica Pork Nduja, Crushed Peas, Feta, Toast

Asian Chicken Salad, Wonton Cup



Fish Canapés Served Hot

Thai Fish Cakes, Lime, Chilli

Crab Cakes, Mango Salsa

Kilkeel Fish Cakes, Tartare Sauce

Kilkeel Langoustine Skewers, Courgette, Romesco

Fried Prawn Wonton, Chilli Jam

Monkfish Skewers, Mango Salsa

Squid, Asian Slaw, Wonton Cup

Fish Canapés Served Cold

Buckwheat Pancakes, Sour Cream, Trout Caviar, Dill

Kilkeel Crab Tartlets, Cucumber, Mustard, Dill

Kilkeel Fish & Seafood Skewers, Chilli, Lime, Coriander

Tuna Tartare, Green Jalapeno Dressing, Wonton Cup

Kilkeel Langoustine Croustades, Soft Herbs

Home Smoked Lough Neagh Trout Mousse, Cucumber Cup

Home Smoked Lough Neagh Trout, Wheaten Bread,

Pickled Cucumer



Vegetarian Canapés Served Hot

Spinach & Young Buck Blue Cheese Croquettes

Courgette & Parmesan Croquettes

Cep Mushroom Tartlets

Feta Stuffed Fried Queen Olives

Ricotta & Spinach Wonton

Leek & Parmesan Arancini

Beetroot 'meatballs', Horseradish Cream

Vegetarian Canapés Served Cold

Spanish Tortilla, Tomato Sauce, Manchego

Watermelon, Feta, Burren Balsamic

Gougeres Piped with Goat's Cheese

Bocconcini Mozzarella Skewers, Tomato, Garden Herbs

Parmesan Shortbread, Ardsallagh Goat's Cheese, Onion Jam

Potato Cups, Cream Cheese, Chives

Courgette Rolls, Ardsallagh Goat's Cheese, Tomato

Mushroom Pate, Toast

Dates Stuffed with Goat's Cheese, Pomegranate

Beetroot, Goat's Cheese & Dill Tartlets



Soups

served either as a starter
or as a mini soup in-between courses

Spring

Wild Garlic
Asparagus Soup
Chicken & leek

Summer

Gaspacho
Pea & Mint
Minestrone

Autumn

Roasted Tomato & Oregano
Celeriac, Apple, Leek, Crispy Bacon
Roast Squash, Curry, Sage

Winter

Chestnut & Mushroom
Jerusalem Artichoke
Betroot Borsch



Breads

(selection served with country butter)

4 Vicars Wheaten
Sourdough
Focaccia

Sorbets

(a palate cleansing in-between course)

Rhubarb
Passionfruit
Lemon
Elderflower



Plated Menu's

A classic, stylish, individually plated menu presented and served by our chef and front of house team.

You can choose a seasonal three course menu from the selection below. However we can also serve a soup as a plated starter.



Spring Menu

Starters

Spring Salad of Langoustine, Citrus Fruits, Spring Herbs
Kilkeel Scallops, Rhubarb Puree, Bacon Chutney
Terrine of Chicken, Wild Garlic, Chutney, Spring Leaves
New Season Asparagus, Crispy Egg, Sauce Gribiche

Main Courses

Braised shoulder & Roast Rump of Lamb,
Asparagus, Salsa Verde, Lamb Sauce

Leg & Breast of Free Range Chicken,
Wild Garlic, Madeira Sauce

Kilkeel Hake, Mussels, Seafood Broth,
Spring Herbs, Wild Garlic

Wild Lough Neagh Trout,
Asparagus, White Wine Caper & Dill Sauce

Puddings

Buttermilk Panna Cotta, Garden Rhubarb, Ginger
Soft Centred Chocolate Cake, Strawberries, Milk Ice-cream
Pistachio & Garden Rhubarb Tart, Custard Ice-Cream
Crème Brûlée, Strawberries & Shortbread



Summer Menu

Starters

Kilkeel Crab, Cucumber, Mustard, Summer Herbs & Leaves
Smoked Wild Lough Neagh Trout Mousse, Cucumber, Dill
Goat's Cheese, Nectarines, Air Dried Mangalica Pork
Duck Liver Pate, Cherries, Cherry Jelly, Sourdough

Main Courses

Rump of Lamb,
Roast Aubergine, Tournedos, Pomegranate
Confit Leg & Roast Breast of Free Range Chicken,
Garlic Puree, Broad Beans, Black Garlic
Braised Cheek & Fillet of Beef, Green Beans, Gremolata
Kilkeel Hake, Fresh Corn, Coriander & Tomato Salsa

Puddings

Gooseberry & Almond Tart, Elderflower Ice Cream
Soft centred chocolate cake, cherries, cherry ice-cream
Vanilla Panna Cotta, Strawberries, Elderflower Jelly
White Chocolate Mousse, Raspberries, Pistachio



Autumn Menu

Starters

Kilkeel Crab, Cucumber, Mustard, Garden Herbs

Duck Liver Pate, Armagh Apple Jelly, Sourdough Toast

Kilkeel Langoustine & Armagh Tomato on Toast

Fresh Figs, St Tola Goat's Cheese, Honey Dressing, Pecans

Main Courses

Kilkeel Monkfish,
Courgette, Courgette Puree, Black Olive Oil

Roast Wild Venison,
Celeriac Puree, Blackberries, Pontack Sauce

Porchetta of Free Range Pork,
Bramley Apple, Sage, Armagh Cider Sauce

Confit Leg & Roasted Breast of Duck,
Red Cabbage, Green Peppercorn Sauce

Puddings

Coconut Panna Cotta, Fresh Pineapple Salsa

Passionfruit Posset, Jelly, White Chocolate Mousse

Soft Centred Chocolate Cake, Figs, Honey Ice-cream

Plum Tart, Cinnamon Ice-Cream



Winter Menu

Starters

Duck Liver Pate, Armagh Apple Jelly, Sourdough Toast
Kilkeel Crab Cakes, Mango Salsa, Coriander
Kilkeel Scallop, Cauliflower, Capers, Sultanas, Dill
Irish Mozzarella, Orange, Pomegranate, Mint, Pistachio

Main Courses

Wild Venison, Jerusalem Artichoke, Savoy Cabbage
Confit Leg of Duck, Roast Breast,
Cep Mushroom & Blackcurrant
Rib of Beef, Braised Cheek,
Chimichurri, Roast Garlic Puree
Kilkeel Hake, Mussels, Leeks, White Wine Sauce

Puddings

Soft Centred Chocolate Cake, Praline, Orange Ice-cream
Sticky Toffee Pudding, Vanilla Ice-cream
Lemon Tart, Vanilla Mascarpone Cream
Coffee Mousse, Almonds, Praline, Amaretti

Vegetarian Main Courses

Leek & Goat's Cheese Arancini, Spicy Arrabbiata Sauce

Roasted Portabello Mushrooms, Pine Nuts,
Halloumi, Roasted Garlic

Sesame Crusted Feta, Spiced Vegetable Tagine,
Pomegranate, Almonds

Coconut & Cumin Pancakes,
Aubergine, Mushroom, Coconut Curry

Beetroot 'Meatballs', Beetroot & Port Gravy,
Roast Beetroot, Celeriac Puree

Roast Cauliflower & Paneer, Chickpea & Coconut Curry

Stuffed Baked Aubergine 'Imam Bayildi', Tomato Sauce

Grilled Courgette, Cannellini Beans & Piperonata



Sharing Menu's

If you prefer the idea of a sharing style menu or main course, the dishes below are served on boards on each table, for guests to help themselves. This format offers a lovely, casual wedding meal experience.



Starters

Fish & Seafood Platter:

Home Smoked Lough Neagh Trout,
Herb Marinated Mussels,
Dressed Kilkeel Crab,
Hot Smoked Kilkeel Mackerel,
Sourdough & Wheaten Bread, Green Salad

Cold Meats Platter:

Duck Liver Pate
Curly Pigs Salami & Charcuterie
Soft Centred Scotch Eggs,
Cold Roast Beef
Sourdough & Wheaten Bread, Green Salad

Mezze Platter:

Hummus,
Marinated Feta & Olives,
Smokey Aubergine Salad
Spicy Roasted Vegetable & Chickpea Salad
Spiced Lamb Kofta, Tzatziki
Served With Flat Breads



Main Courses

Keralan Spiced Kilkeel Monkfish, Roast Cauliflower

Kilkeel Hake,
Spicy Mango, Cucumber, Pineapple & Coriander Salsa

Porchetta Stuffed with Chilli, Fennel, Sage,
Armagh Bramley Apples, Armagh Cider Sauce

Braised Cheek & Roast Loin of Beef,
Gremolata, Beef Sauce

Roasted Free Range Chicken
with Harissa & Preserved Lemon, Charred Cabbage Hearts,

Spiced, Braised Shoulder & Roast Rump of Lamb,
Pomegranate, Mint, Tourné, Pomegranate Sauce

Confit Legs of Free Range Duck,
Sour Cherries, Duck & Cherry Sauce

All Sharing Main Courses Are Served
with a Selection of Seasonal Vegetables,
Salads & Potatoes

Irish Cheeses

Ireland produces the best cheese in the world.

From washed rind, blue veined, sheep's milk, goats cheese, nutty hard to oosing soft. There is something for everyone so let us create the perfect cheese board for you choosing from:

Soft Cheese

Ballylisk Triple Rose, Ballylisk Single Rose,
Wicklow Ban, Cavanbert,

Semi Soft Cheese

Durrus, Durrus Og, Milleens, St Tola Ash,

Hard Cheese

Corleggy, Creeny, Hegartys,
Coolea, Shephard's Store

Blue Cheese

Cashel Blue, Crozier Blue,
Young Buck, Kearney Blue

Cheese served with seasonal fruits,
quince paste, homemade chutney & crispbreads

Market Prices and Availability.



Evening Food

Homemade Sausage Rolls

Lamb Kofte, Pittas

Sausage & Bacon Filled Soda Farls or Floury Baps

Irish Mozzarella Stuffed Focaccia

Soft Centred Scotch Eggs

£6 per item