



S  
B

---

Saddlers of Enniskillen  
Bistro & wine bar

SPECIALITY CATERING

WEDDING MENUS





# CANAPÉS

---

S  
b

Honey ham pinwheels  
Smoked salmon pinwheels  
Sirloin steak & horseradish pastry cream  
Chorizo & salami wrap  
Olive & prawn bite  
King prawn & Marie Rose platter  
Traditional pâté on wheaten bread  
Smoked salmon with black pepper on wheaten bread

Individual pastry thins filled with:

- Salsa
- Thai Beef
- Cous cous
- Olive tapenade
- Smoked mackerel

Blinis with selection of toppings:

- Prawn cocktail
- Smoked Salmon
- Spicy cheese

Mini quiche both vegetarian and meat filled

Mini pizzas both vegetarian and meat filled

Mini duck spring rolls

Filo wrapped king prawn

Mini vegetable roll

Crispy cheese roll

Mini tartlet selection

Stilton and broccoli quiche

Chicken satay sticks

Chicken wings (bone in)

Brie wedges

Mini dim sum selection

Additional canapés available upon request  
We normally serve a selection of approximately 6  
(hot, cold or mixed)

*Can be prepared to take account of dietary restrictions*





# STARTERS

---

S  
b

## **Northern Ireland meats tasting plate**

O'Doherty's pork belly & crispy black bacon, sliced Co. Antrim pastrami, Co. Tyrone smoked chicken breast with apple sauce, chilli jam and Saddlers Guinness bread

## **Filo wrapped king prawns**

seasonal leaves with sweet chilli jam

## **Fig with basil & goats cheese**

pomegranate seeds & pomegranate vinaigrette

## **Creamy chicken & gammon vol-au-vent**

white wine sauce, on a pesto & balsamic dressed salad

## **Confit leg of duckling**

savoy cabbage with bacon and clove jus drizzle

## **Individual leek & sun-dried tomato tartlet**

pesto & balsamic dressed crispy salad with tomato oil

## **Hors d'oeuvre selection**

smooth chicken liver pâté with cranberry, prawns in brandy Marie Rose, fine smoked salmon, fresh salmon & lemongrass drizzle

## **Warm duck salad**

seasonal leaves, red onion, cherry tomatoes, orange & coriander dressing

## **King prawn & fresh crab meat salad**

piquant lime & paprika mayonnaise scented with tomato & fine cognac

## **Smoked salmon & herb cream cheese**

home baked Guinness bread, salad, cherry tomatoes, red onion & balsamic drizzle

## **Goats cheese & crab meat parcels**

heightened on red pepper salsa

## **Trio of king prawn with Marie Rose, smoked salmon & smoked mackerel mousse**

beetroot coulis and quails eggs





# STARTERS

---

S  
b

## **Chicken caesar salad**

crispy croutons, parmesan shavings & rich caesar dressing

## **Duet of melon**

crushed raspberry coulis with fresh fruit

## **Chicken liver pâté**

Cumberland sauce, salad & toast

## **Breaded button mushrooms**

seasonal leaves with garlic dip

## **Garlic chicken goujons**

basil dressed salad, coated with garlic butter

## **Smoked chicken breast**

pesto & balsamic dressed salad with sun-dried tomatoes & feta cheese

## **Smoked bacon & blue cheese**

warm salad with rosemary croutons

## **Grilled goats cheese on garlic bruschetta with red onion marmalade**

balsamic dressed salad leaves

## **Fermanagh black bacon**

blue cheese warm salad

## **Salmon & chive mousse wrapped in smoked salmon**

basil dressed crunchy salad & traditional Irish wheaten

## **Gravlax of smoked salmon**

warm hollandaise, crispy salad leaves, red onion & cherry tomatoes

## **Pan seared king scallops**

sweet potato puree, crisped Irish black pudding & honey parsnip ribbons

## **Salmon lemon & dill fish cakes**

chilli jam & balsamic dressed crispy seasonal salad





# STARTERS

---

S  
b

## TABLE SHARING STARTERS

### **Platter Option 1**

Sliced pancetta

Chorizo

Mini prawn Marie Rose glasses

Fresh wheaten bread

Ciabatta

Black olive tapenade

Sun ripened tomatoes

Mini bell peppers

Butter rosettes

### **Platter Option 2**

Smoked salmon

Prawns with Marie Rose sauce

Fresh wheaten bread

Selection of melon

Butter rosettes

*4 guests per sharing platter*





# SOUP SELECTION

---

S  
b

Cream of fresh vegetable

Stilton & broccoli

Roasted carrot & parsnip

French onion

Cream of chicken

Cream of cauliflower & smoked bacon

Fresh vine & sun-dried tomato

Potato & leek soup

Cream of cauliflower & broccoli

Traditional seafood chowder

Roasted bell pepper soup with cracked black pepper cream

Cream of parsnip with a hint of curry

Cream of wild mushroom

*All soups can be served in a demitasse or traditional soup bowl*





# SORBET SELECTION

---

S  
b

Champagne sorbet with iced Moët & Chandon

Fresh lemon sorbet

Mojito sorbet with fresh lime & mint

Pear sorbet with fresh iced peach

Summer fruit sorbet

Zesty orange sorbet

Raspberry sorbet

Cassis sorbet

Green apple sorbet

Additional soup/sorbets available upon request

*All sorbets can be served in a demitasse, a classic champagne bowl or a champagne flute  
(please specify)*





# MAIN COURSE

---

S  
b

*All served with a selection of complimentary fresh vegetables & potatoes*

## **Seafood St Jacques**

medley of seafood with a timbale of wild mushroom risotto napped with seafood chowder  
Irish salmon, langoustine & monk fish with fresh lime

## **Salmon with hollandaise asparagus**

buttered baby potatoes with roasted sage, asparagus & summer herb salad

## **Fillet of salmon with creamy gratin potatoes**

hollandaise sauce & asparagus tips

## **Brochette of Atlantic seafood**

wild mushroom risotto, drizzle of lime and lemon cream

## **Fillet of monkfish**

individual potato normandy & tangy Cointreau sauce

## **Chablis salmon**

served cold with asparagus, seasonal leaves & fruits

## **Fillet of fresh hake**

pesto mash, petits pois , white wine, mussel & king prawn sauce  
topped with Dublin bay tiger prawns

## **Fresh fillet of sea bass**

gratin potato cake, drizzle of lobster sauce

## **Fillet of beef wellington**

cooked medium, topped with pâté and puff pastry  
on a bed of champ potatoes & red wine sauce







# MAIN COURSE

---

S  
b

## **Fillet of aged Aberdeen Angus beef**

champ potatoes, honey parsnip crisps  
drizzled with rich Bordeaux reduction

## **Roast rump of Fermanagh lamb**

traditional champ potato, drizzled with a redcurrant & rosemary reduction

## **Roast stuffed turkey & baked gammon**

chipolata sausage, bacon roll & cranberry vol-au-vent served with roast gravy

## **Part boned half local duckling**

citrus stuffing, plum & port sauce

## **Prime roast sirloin of beef**

Yorkshire pudding & roast gravy

## **Roast leg of Fermanagh lamb**

Rosemary & garlic

## **Roast stuffed breast of chicken**

wrapped in bacon

## **Pan fried fillet of chicken**

in wild mushroom sauce

## **Supreme breast of chicken wrapped in bacon**

smokey bacon stuffing, champ potato, cranberry & port reduction

## **Fillet of beef & bird**

slices of beef fillet & chicken fillet, light red wine sauce

## **Saddlers smokey chicken**

stuffed with smokey bacon & garlic stuffing, wild mushroom sauce





# MAIN COURSE

---

S  
b

## VEGAN & VEGETARIAN

### **'Plant-It' breaded fillet**

champ potato, tender stem broccoli, wilted vine tomatoes,  
root vegetables & vegetarian gravy (vegan or vegetarian, please advise)

### **Melanzane alla parmigiana**

buttered baby potatoes, roasted sage and tender stem broccoli (vegetarian)

### **Vegetarian wellington**

seasonal vegetables encased in a pastry roll, heightened on a bed of champ potatoes,  
served with roasted root vegetables and red wine reduction (vegetarian)

### **Sweet potato & cauliflower curry**

boiled rice and hand cut chips (vegan)

### **'Plant-It' cauliflower & quinoa burger**

dressed vegan bun & hand cut chips (vegan)





# CARVERY

---

## GALA WEDDING CARVERY

Rosemary & garlic roast leg of Fermanagh lamb

Slow roasted local beef

Glazed turkey crown

Honey & mustard baked gammon joint

Accompanied with:

Buttered carrots

Cauliflower in Irish cheddar sauce

Garden peas

Yorkshire puddings

Savoury stuffing

Chipolata sausages

Roast gravy

Cranberry, horseradish, mint & mustard sauces on the side





# DESSERT

---

S  
b

## **Individual chocolate mousse trio**

dark, milk & white chocolate, crème anglaise & dark chocolate sauce

## **Fresh raspberry cranachan**

### **Assiette of desserts**

profiteroles with warm chocolate sauce, white chocolate and summer berry cheesecake  
& meringue nest with kiwi

### **Alternative assiette of desserts**

chocolate mousse trio, raspberry & white chocolate roulade,  
Baileys cheesecake & chocolate cup filled with Baileys liqueur

## **Baked apple pie**

dairy cream & crème anglaise

## **Warm chocolate brownie**

rich chocolate sauce and vanilla ice cream

## **Cranberry poached pear**

shortbread, vanilla sauce & dairy cream

## **Fresh raspberry meringue roulade**

## **Dairy cream filled profiteroles**

warm chocolate sauce

## **Lemon pavlova roulade**

flakes of chocolate and soft hot fudge

## **Dark chocolate cup**

summer berry sorbet, chocolate sauce & fresh raspberry compote

## **Raspberry Eton mess**

white chocolate drops, raspberry sauce & chopped mint





# DESSERT

---

S  
b

## **Summer fruit pavlova**

duet of fruit coulis

## **Fruit compot crème brulee**

with amaretto biscuits

## **Rhubarb pie**

with crème anglaise

## **Fresh fruit salad or summer berry fruit salad**

## **Any flavour cheesecake**

suggestions: lemon, strawberry, Baileys, mint Aero, raspberry & white chocolate, snickers...

## **Individual crème brûlée**

fresh cream, summer fruits, in a chocolate tulip

## **Banoffee meringue roulade**

dairy cream, soft warm fudge

## **Individual fresh strawberry pavlova**

Channel Island cream

## **Summer fruit tartlet**

crème anglaise, fresh raspberries & raspberry coulis

## **Individual apple and mixed berry crumble**

crème anglaise, rich vanilla ice cream

## **Twile basket selection of ice creams**

chocolate cup of crushed raspberry coulis and fresh raspberries

## **Fivemiletown cheese plate selection**

with fresh fruit & biscuits





# DESSERT TABLES

---

S  
b

## **Dessert table selection 1:**

Baked apple pie

Mint Aero cheesecake

Lemon meringue pie

Banoffee meringue roulade with cream and soft warm fudge

Dairy cream filled profiteroles with warm chocolate sauce

Fresh fruit salad

## **Dessert table selection 2:**

Fresh fruit salad & summer berry salad

Baileys cheesecake

Summer fruit pavlova

Chocolate fudge cake

Banoffee pie

Profiteroles with warm chocolate sauce

Apple crumble

*All served with whipped cream, custard and vanilla ice cream*

*Combinations of the above 2 selection options also available*

