



The Mill at Ballydugan offers a unique location for you and your guests on your wedding day.

To assist you in your planning, we have provided below a selection of menus from which you can create your ideal wedding breakfast.

We can offer advice on your seating plan, layout, centrepieces, toasts, and many other details, whilst all the time working with you to ensure that your special day reflects you as a couple.

Sample Menus

Appetisers

Fan of Melon served with fruit coulis and berries
Warm salad or Irish Bacon and herb croutons
The Mill Patê served with a Cumberland & port sauce
Ardglass Prawns on Seasonal Leaves served with marie rose sauce
Smoked Salmon & Sea trout Terrine served on tossed salad with a lemon & onion dressing

Soups

Cream of Vegetable
Carrot & Coriander
Leek & Potato
Tomato & Basil
Farmhouse Broth

*All served with wheaten bread or rolls



Sorbets

Champagne
Lemon
Strawberry
Lime

Fish Course

Darne of Irish Salmon poached or grilled
Goujons of Lemon Sole with a spicy salsa dip
Seafood Vol-au-vent with a rich white wine sauce

Main Courses

Roast Turkey & Ham served with traditional stuffing and
cranberry sauce
Roast Breast of Chicken with Mediterranean stuffing and baked ham
Roast Leg of Lamb with mint sauce or redcurrant jus
Roast Silverside of Prime Irish Beef served with Yorkshire pudding
Roast Sirloin of Irish Beef
Poached Salmon with a Lemon & Dill dressing
Roast Loin of Pork served with bramley apple sauce
Supreme of Chicken with a chausseur sauce
*All Served with bouquetiere of vegetables, roast, new buttered potato or champ

Vegetarian Selection

Chinese Style Stir-Fry with a hint of ginger & oriental spice
Mushroom Stroganoff served on a bed of rice with a brandy and
cream sauce
Vegetable Filo Tartlet with tomato & basil dressing



Choice of Dessert

Pavlova served with Seasonal Fresh Fruit
Lemon Cheesecake
Baileys Cheesecake
Strawberry Cheesecake
Profiteroles with a Rich Chocolate Sauce
Traditional Apple Pie & Vanilla Ice Cream
The Mill Chocolate Delight
Selection of Irish Cheeses per person

Evening Reception

Assorted Sandwiches, Sausage Rolls, Chipolatas, Chicken Goujons,
Vol au Vents, Mini Quiche, Tartlets
Tea / Coffee

Fork Supper

Minimum 40 persons
Choose 2 from the following:

Beef Stroganoff
Curried Beef or Chicken
Home made Vegetable or Beef Lasagne
Irish Stew
Fisherman's Pie

*Served with a selection of Garlic Bread, Baked potato, Potato Wedges, Rice, or
Mixed Salad



Buffet Menu

Available for 50 persons and over
Choose 3 from the following:

Crown of Roast Turkey with Cranberry & Port Sauce

Honey Baked Gammon

Dressed Poached Salmon

Roast loin of Pork with Bramley Apple Sauce

Roast Rib of Beef with Horseradish Sauce

Breast of Chicken with a Wild Mushroom Sauce

*Served hot and cold with a choice of Seasonal vegetables, Potatoes, and
Garden Salads

We present this menu selection for your perusal, however we are more than happy to accommodate any alternative ideas you may have and supply an individual quotation to suit your requirements.

Please contact us to discuss menu pricing.