



# CORPORATE SERVICES

*N. Ireland's Leading Hospitality Food & Bar Service*







## *Welcome...*

NJB Corporate Bar Services and Restaurant 23 have been Northern Ireland's leading hospitality for 30 years.

Restaurant 23 @ 13 Seaview, Warrenpoint, is South Down's most popular Award Winning Restaurant with fully qualified and award-winning chefs.

Restaurant 23 is an independent eatery and recognised in the 2015 Michelin Guide to Great Britain and Ireland as Bib Gourmand – one of only three in Northern Ireland.

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

A consultation & tasting with our chef is free of charge at our Restaurant (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 Cesar 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
- Layonnaise
- 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, Home0made 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 £49.95pp, Kids £14.95pp (2016 – 2017). 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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**NJB CORPORATE BAR SERVICES**

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