

Gold Option

PRICE £49.95 PER PERSON

Select 2 Starters, 2 Main Courses and 2 Desserts
Price Includes Complimentary Glass of Wine

STARTER SELECTION

- ♦ Cream of Country Vegetable Soup with Herb Croutons
- ♦ Creamy Chicken & Mushroom Vol - Au - Vent
- ♦ Atlantic Smoked Salmon with Capers & mixed salad

MAIN COURSE SELECTION

- ♦ Roast Turkey & Ham with Mixed Herb Stuffing & Homemade Gravy
- ♦ Roast Rib of Beef with Yorkshire Pudding & Homemade Gravy
- ♦ Braised Lamb Shank with Red Wine & Roasted Vegetable Gravy
- ♦ Oven Baked Fillet of Salmon with a White Wine & Prawn Sauce

(All of the above Served with Creamed & Roast Potato & a selection of Market Vegetables)

- ♦ Vegetable Lasagne served with a Crisp green Salad & Golden Fried Chips

DESSERT SELECTION

- ♦ Fresh Fruit Salad with Cream
- ♦ Homemade Apple Pie with Cream & Custard
- ♦ Black Forest Gateau

LG/Vegan option available on request

TEA OR COFFEE & AFTER-DINNER MINTS

Drink Reception Options

- Tea & Coffee
- Jugs of Cordial (choose from orange or blackcurrant)
- Jugs of Juice (choose from orange or cranberry)
 - Champagne Reception
 - Prosecco Reception
- Gallo / Barefoot Wine Reception
- Selection of De-Luxe Canapes on arrival

• Colour coordinated table linen, napkins, chair covers and bows available on request.

Prices on request

Diamond Wedding - Anniversary Package

PRICE £89.95 PER PERSON

Select 1 Appetiser, 1 Starter, 2 Main Courses and 2 Desserts

PRICE INCLUDES

Red Carpet Arrival with a Prosecco Reception & De-Luxe Canapés. Five course meal / 2 Glasses of wine per person/ Champagne toast/ Use of microphone for speeches / Cake knife / Background music during wedding banquet / Colour co-ordinated linen table cloths and napkins with a mix of silver candelabras, flowers in vases on glass mirrors (chair covers and bows on request)

APPETISER SELECTION

- ♦ Fan of Melon served with Berry Coulis
- ♦ Prawn Cocktail served with Ice-berg Lettuce & Marie Rose Sauce
- ♦ Oak Smoked Salmon with Mixed Salad & Capers
- ♦ Hot Baked Chicken & Mushroom in White Wine & Cream Sauce served with Vol au Vents

SOUP SELECTION

- ♦ Cream of Leek & Potato
- ♦ Cream of Vegetable
- ♦ French Onion

MAIN COURSE SELECTION

- ♦ Roast Rib of Beef with Yorkshire Pudding & Homemade Gravy
- ♦ Roast Turkey & Honey Glazed Ham served with Sage & Onion Stuffing & Homemade Gravy
- ♦ Oven Baked Fillet of Salmon with a White Wine & Prawn Sauce
- ♦ Roast Leg of Lamb with Homemade Gravy

(All of the Above Served with Creamed & Roast Potato & a selection of Fresh Market Vegetables)

VEGETARIAN SELECTION

- ♦ Vegetarian Lasagne
- ♦ Macaroni & Cheese

(All of the Above Served with a Crisp Green Salad & Golden Fried Chips)

DESSERT SELECTION

- ♦ Homemade Apple Pie with Cream & Custard
- ♦ Homemade Raspberry and White Chocolate Cheesecake
- ♦ Individual Pavlova with Fresh Fruit & Cream

LG/Vegan option available on request

TEA OR COFFEE & AFTER-DINNER MINTS

Whether your party is large or small, whether it's for family or work colleagues, you will enjoy a fantastic party atmosphere.

The excellent service and choice of menu will make your celebration a memorable experience.

We can accommodate for up to 250 people or we can reserve tables in our spacious lounge area or Claddagh themed bar.

If you have any special requirement we are happy to discuss them.



10 Church Road, Hendon, London NW4 4EA

020 8203 2600 info@claddagh-ring.co.uk

www.claddagh-ring.co.uk The Claddagh Ring

@CladdaghRingPub @claddaghringpub

V VEGAN V VEGETARIAN LG LOW GLUTEN

ALL ITEMS MAY CONTAIN TRACES OF NUTS

ALLERGEN: Please ask a member of Staff if you need additional information on Food Allergens

All our Food is prepared in a kitchen where Nuts, Gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination.

However, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to management before placing your order. Full allergen information is available. Management can advise of ingredients used.



Buffet & Dinner MENUS

WEDDINGS | BIRTHDAYS | ANNIVERSARIES | FUNERALS
CHRISTENINGS | COMMUNIONS | CONFIRMATIONS
CELEBRATIONS



Party Combos

£24.95 PER PLATTER (serves 3/4 people)
 Mix of Meat & Vegetarian Sandwiches / Chicken Bites
 Cocktail Sausages / Spring Rolls / Basket of Chips

Ginger Buffet

£16.95 PER HEAD (MIN 20 COVERS)

- Cocktail Sausages
- Assortment of Meat, Fish & Vegetarian Sandwiches
- Barbeque Chicken Drumsticks
 - Chicken Bites
 - Sausage Rolls
 - Breaded Mozzarella Sticks
- Vegetable Samosas & Spring Rolls

LG/Vegan option available on request

Dork Buffet

£27.95 PER HEAD (MIN 20 COVERS)

- Southern Fried Chicken Goujons
 - Glazed Cocktail Sausages
 - Breaded Torpedo Prawns
 - Chicken Skewers
- Barbeque Chicken Drumsticks
- Dressed Platter of Homecooked Beef & Ham
 - Vegetable Samosas & Spring Rolls
 - Breaded Mozzarella Sticks
 - Tossed Mixed Green Salad
 - Tomato & Diced Feta Cheese
- Homemade New Baby Potato & Chive Salad
 - Homemade Coleslaw
 - Mixed Bread Rolls

LG/Vegan option available on request

DESSERTS

- Apple Pie
- Raspberry & White Chocolate Cheesecake

Children's Buffet Option

SELECT 2 OPTIONS

Choose from- Sausages/ Chicken Nuggets/ Fish Fingers/
 (All served with Chips & Beans)

£10.95 PER CHILD

Kids Ice-Cream (2 scoops) **£5.95**

LG/Vegan option available on request

Additional Buffet

ADD ONS (MIN 20 COVERS)

- Whole Cooked Scottish Salmon (caters for 30 people) **£95.00**
- Platters of Traditional Homecooked Ham & Beef **£7.95 Per Person**
 - Sandwich Selection **£5.95 Per Person**
 - Chips **£2.95 Per Person**
 - Rolls & Salad **£2.95 Per Person**

Homemade Vegetable Soup & Sandwich Selection
£12.50 PER PERSON

Sandwich Selection with Tea & Coffee
£9.95 PER PERSON

Sandwich & Mini Cake Selection with Tea & Coffee
£11.95 PER PERSON

Homemade Soup & Soda Bread
£7.50 PER PERSON

Desserts
£6.95 PER PERSON
 Tea & Coffee
£2.70 PER PERSON

De Luxe Buffet

£35.95 PER HEAD (MIN 20 COVERS)

- Egg Mayonnaise
- Breaded Torpedo Prawns with Sweet Chilli
- Whole Cooked Scottish Salmon
- Platters of Traditional Homecooked Ham, Roast Turkey & Prime Beef
- Homemade Chicken Curry Served with Basmati Rice & Chips
 - Chicken Drumsticks in Barbeque Sauce
 - Chicken Skewers
- Vegetable Samosas & Spring Rolls
 - Breaded Mozzarella Stick
 - Tossed Mixed Green Salad
- Homemade New Baby Potato & Chive Salad
 - Homemade Coleslaw
 - Mixed Bread Rolls

DESSERTS

- Homemade Apple Pie with Cream & Custard
- Homemade Baileys Cheesecake
- Fresh Fruits Salad with Cream

LG/Vegan option available on request

Hot Food Buffet Options

CARVERY MEAL £27.95 PER PERSON (MIN 30 COVERS)

(Select 2 Meat Options & 1 Vegetarian Option)

CHOOSE FROM:

- Roast Beef / Roast Lamb / Honey Roasted Gammon / Turkey & Ham / Boiled Bacon and Cabbage
- Oven Baked Fillet of Salmon with a White Wine & Prawn Sauce

(All of the above served with Creamed & Roast Potato, Selection of Vegetable, Chips, Rice & Salad)

Traditional Irish Stew with Soda Bread/ Chicken Curry with Rice & Chips/ Vegetable Lasagne with Chips & Salad
£20.95 PER PERSON

Set Bar Menu

RESERVE AN AREA IN OUR DOWNTAIRS BAR PRICES

2 Courses **£31.95** (mains & dessert) | 3 Courses **£37.95**

Kids 2 Course **£16.95** (mains & dessert) | Kids 3 Course **£21.95**

STARTER SELECTION

- Homemade Soup of the Day
- Prawn Cocktail
- BBQ Chicken Wings

MAIN COURSE SELECTION

- Roast Beef with Yorkshire Pudding
- Roast Lamb served with Mint Sauce
- Roast Chicken and Ham
- Oven Baked Fillet of Salmon with a White Wine & Prawn Sauce
- Homemade Chicken Curry with Chips or Rice
 - Chicken Goujons, Chips & Coleslaw
- Traditional Irish Stew served with Soda Bread
- Vegetable Lasagne served with Chips & Salad

DESSERT SELECTION

- Warm Apple Pie with Cream
- Dessert of the Day

KIDS STARTER SELECTION

- Homemade Soup of the Day
- BBQ Chicken Wings

KIDS MAIN COURSE SELECTION

- Sausage, Chip & Beans
- Fish Fingers Chip & Beans
- Chicken Goujons, Chip & Beans
- Chicken Nuggets, Chip & Beans

KIDS DESSERT SELECTION

- Ice cream (2 Scoops Vanilla & Chocolate)

Function Dinner Menus

CHOOSE FROM ONE OF OUR 3 SPECIALLY SELECTED FUNCTION PACKAGES, TABLE LINEN INCLUDED.

Silver Option

PRICE £42.95 PER PERSON

Select 1 Starter, 2 Main Course and 2 Dessert

STARTER SELECTION

- Homemade Cream of Vegetable Soup
- Chilled Melon with Strawberry Coulis
- Prawn Cocktail on Crisp Iceberg Lettuce sauce Marie Rose

MAIN COURSE SELECTION

- Roast Rib of Beef, with Yorkshire Pudding & Homemade Gravy
- Roast Stuffed Chicken & Ham with Homemade Gravy
 - Roast Leg of Lamb with Homemade Gravy
- Oven Baked Fillet of Salmon with a White Wine & Prawn Sauce

(All Served with Roast & creamed Potatoes & a selection of Fresh Market Vegetables)

- Vegetable Lasagne served with a Crisp Green Salad & Golden Fried Chips

DESSERT SELECTION

- Homemade Apple Pie with Cream & Custard
- Homemade Baileys Cheesecake with Cream
- Fresh Fruit Salad

TEA OR COFFEE & AFTER-DINNER MINTS

LG/Vegan option available on request

