Diamond Wedding - Anniversary Package

PRICE £79.95 PER PERSON

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

PRICE INCLUDES

Red Carpet Arrival with a Champagne 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 with crystal confetti

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
- → Grilled 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 Paylova with Fresh Fruit & Cream
 - + Mini Dessert Selection

LG/Vegan option available on request

TEA OR COFFEE & AFTER-DINNER MINTS

Hot Hood Buffet Options

CARVERY MEAL £24.95 PER PERSON (MIN 30 COVERS)

(Select 2 Meat Options & 1 Vegetarian Option)

CHOOSE FROM:

Roast Beef / Roast Lamb / Honey Roasted Gammon / Turkey & Ham / Grilled Salmon / Vegetarian Lasagne / Macaroni & Cheese

(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

£19.95 PER PERSON

Boiled Bacon and Cabbage/Homemade Chicken Curry with Rice & Chips/Homemade Vegetarian Curry with Rice

£19.95 PER PERSON

Homemade Vegetable Soup & Sandwich Selection

£9.95 PER PERSON

Sandwich Selection with Tea & Coffee £7.95 PER PERSON

Sandwich & Mini Cake Selection with Tea & Coffee

£9.95 PER PERSON

Homemade Soup & Soda Bread

£6.50 PER PERSON

Desserts

£6.50 PER PERSON

Tea & Coffee

£2.20 PER PERSON

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 £5.50 Per Person
 - · Chips £2.50 Per Person
 - · Rolls & Salad £2.95 Per Person

Children's Buffet Option

SELECT 2 OPTIONS

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

£9.95 PER CHILD

Kids Ice-Cream (2 scoops) £4.50
Kids Package - Dinner & Dessert £13.95 Per Child

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 linien and napkins avaliable on request.

Prices on request



10 Church Road, Hendon, London NW4 4EA

- **7** 020 8203 2600
- www.claddagh-ring.co.uk
 - f The Claddagh Ring
- @CladdaghRingPub
- @ @claddaghringpub



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.





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





LG/Vegan option available on request

Hinger Buffet £13.95 PER HEAD (MIN 20 COVERS)

Cocktail Sausages

Assortment of Meat, Fish & Vegetarian Sandwiches

Barbeque Chicken Drumsticks

Hot Chicken Bites

- Sausage Rolls

Vegetarian Quiche

Cranberry & Brie Wantons

· LG/Vegan option available on request

Fork Buffet £24.95 PER HEAD (MIN 20 COVERS)

- Southern Fried Chicken Tenders
- Glazed Cocktail Sausages
- Breaded Torpedo Prawns
- Chicken Skewers
- Barbeque Chicken Drumsticks
- · Dressed Platter of Homecooked Beef & Ham
 - Cranberry & Brie Wontons
 - Vegetarian Assorted Quiche
 - Vegetable Samosas & Spring Rolls
 - 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

De Luxe Buffet

£32.95 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
- Cranberry & Brie Wontons
- Vegetarian Spring Rolls
- · Vegetarian Assorted Quiche
- Stuffed Jalapeno Peppers
- Tossed Mixed Green Salad

Homemade New Baby Potato & Chive Salad

- · Homemade Coleslaw
- Mixed Bread Rolls

DESSERTS

· Homemade Apple Pie with Cream & Custard

- Homemade Bailevs Cheesecake
- · Fresh Fruits Salad with Cream

Set Bar Menu

RESERVE AN AREA IN OUR DOWNSTAIRS BAR

2 Courses **£27.95** (mains & dessert) | 3 Courses **£32.95** Kids 2 Course £14.95 (mains & dessert) Kids 3 Course £18.95

STARTER SELECTION

- Homemade Soup of the Day
 - · Prawn Cocktail
 - BBO Chicken Wings

MAIN COURSE SELECTION

- Roast Beef with Yorkshire Pudding
- Roast Lamb served with Mint Sauce
- Traditional Irish Stew served with Soda Bread
 - Roast Chicken and Ham
- · Vegetable Lasagne served with Chips & Salad
- Grilled Salmon Fillet with White Wine & Tarragon Sauce

DESSERT SELECTION

- Warm Apple Pie with Cream
 - Dessert of the Day

Aunction Dinner Menus

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

Silver Option

PRICE £37.95 PER PERSON

Select 1 Starter, 1 Main Course and 1 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

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

+ Vegetable Lasagne served with a Crisp Green Salad & Golden Fried

DESSERT SELECTION

- → Homemade Apple Pie with Cream & Custard
- + Homemade Baileys Cheesecake with Cream

LG/Vegan option available on request

TEA OR COFFEE & AFTER-DINNER MINTS



Gold Option

PRICE £47.95 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
 - + Salmon Fillet with a White Wine & Tarragon 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
- + Homemade Raspberry and White Chocolate Cheesecake

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