



THE MILL
Ballydugan

Price List

We have a well established network and conduct continuous reviews to ensure our capacity and capabilities meet all customer expectations.

- **Red Carpet on Arrival**
- **Welcome Drinks for the Bride & Groom**
- **Full access of the Mill and Lakehouse Gardens**
- **Full Irish Breakfast for the Bride & Groom**
- **Complimentary Overnight Accommodation for the Bride & Groom**

Ballydugan Mill

Drumcullan Road, Ballydugan
Downpatrick Co. Down
Northern Ireland BT30 8HZ

www.ballyduganmill.com

+44 (0)28 4461 3654

info@ballyduganmill.com

MAIN MENU

A drinks reception, 3 course meal and evening buffet are all mandatory

RECEPTION DRINKS

Per person

Tea, Coffee and Shortbread	£4.00
Devon tea (scones and fresh cream)	£6.50
Selection of Canapés	£8.95
Selection of beers	£5.00
Black velvet (Guinness)	£5.00
Prosecco per glass	£7.00
Pimm's	£6.95
Mulled Wine	£6.95
Fruit Punch (non alcoholic)	£4.00

In addition to our wine list we offer the following House Wines:

Chardonnay	£22.95
Sauvignon Blanc	£22.95
Merlot	£ 22.95
Cabernet Sauvignon	£22.95
Sparkling Wine	£29.95
Jugs of Diluted Juice	£7.00
Bottle Shloer	£7.00

* House wine please ask for wine list

Corkage: A corkage charge will be made on all wines introduced by guests

Standard bottles	£10.00
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Wine corkage 4 bottles per table only.

Whilst menu prices are correct going to press these may be subject to change without notice. You are therefore advised to check and confirm your menu choice and price.

MAIN MENU

APPETISERS

Fan of Melon £8.95
Served with fruit coulis & berries

Warm Salad of Irish Bacon & herb croutons £8.95

The Mill Patê £8.95
served with a cumberland & port sauce

Ardglass Prawns on Seasonal Leaves £8.95
Served with Marie Rose sauce

Chicken Caesar Salad £8.95

SOUPS

Cream of Vegetable £7.00

Carrot & Coriander £7.00

Leek & Potato £7.00

Tomato & Basil £7.00

Farmhouse Broth £7.00

All served with wheaten bread or rolls

SORBETS

Champagne, Lemon or Strawberry £4.00

MAIN COURSES

Choice of 2 main courses £ 2 p/p extra

Roast Turkey & Ham £23.95
served with traditional stuffing & cranberry sauce

Roast Breast of Chicken £23.95
served with mediterranean stuffing & baked ham

Roast Leg of Lamb £POA
with mint sauce or red currant jus

Roast Silverside of Prime Irish Beef £24.95
served with yorkshire pudding

Roast Sirloin of Irish Beef £ POA

Poached Salmon £22.95
served with a Lemon & Dill dressing

Roast Loin of Pork £21.50
served with bramley apple sauce

Supreme of Chicken £22.50
served with a chasseur sauce

VEGETARIAN

Chinese Style Stir-Fry £22.95
With a hint of ginger & oriental spice

Mushroom Stroganoff £22.95
Served on a bed of rice with a brandy and cream sauce

Vegetable Filo Tartlet £22.95
Served with tomato & basil dressing

*Children £20 - Ask for menu details

CHOICE OF DESSERT

Pavlova £7.50
Served with Seasonal Fresh Fruit

Lemon Cheesecake £7.50

Baileys Cheesecake £7.50

Strawberry Cheesecake £7.50

Profiteroles £7.50

The Mill Chocolate Fudge £7.50

The Mill Trio Dessert £8.00

Traditional Apple Pie & Ice-Cream £7.50

Cheese Board p/p £9.00



EVENING, FORK & BUFFET MENU

EVENING RECEPTION

Minimum of 50 Guests

Selection of Sandwiches, Tea/Coffee	£6.95pp
Selection of Sandwiches, Sausage Rolls, Cocktail Sausages	£8.95pp
Selection of Sandwiches, Cocktail Sausages, Chicken Goujons, Mini Quiche Tartlets & Sausage Rolls	£13.95pp
Chicken / Fish Goujons & Chips	£10.00pp
'Bacon Buttie'	£7.50pp



FORK SUPPER | £22.95

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 selection of Garlic Bread, Baked Potato, Potato Wedges, Rice or Mixed Salad

BUFFET MENU | £26.95

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

Terms & Conditions

A provisional booking will be held for 14-days after which the booking will be released. The hire of The Mill is £1500.00. To secure your booking £1000 is required, payable in 2 installments and this is non-refundable and non-transferable. There is an additional charge of £300 for Civil Ceremonies to be held in the Mill. Confirmation of final arrangements including choice of menus and all special requirements must be confirmed 28 days prior to your event. A minimum of 80 guests on Friday, Saturday & Public Holidays if your number's fall below 80 you will still be charged for this number. Final numbers should be given no later than 10 days before your event. Complimentary accommodation for the bride and groom with full Irish Breakfast is provided. Further accommodation can be reserved for family and friends. Reservations must be made as soon as possible as rooms are limited.

Prices are inclusive of VAT at current rate but do not include a service charge, all invoices and service charge must be paid before 10pm on your wedding day. The client assumes responsibility for any damage caused by them or their guests or other persons attending the function whether in the room reserved or any part of The Mill and undertakes to make good or pay restitution. No food or alcohol may be brought onto The Mill premises. The Mill cannot accept responsibility for any goods lost or stolen on the premises. The Mill reserves the right to approve any external entertainment or activities which have been arranged and cannot accept liability for any costs entailed in cancellation. *No Item of The Mill's decor to be taken down. No photo's or posters to be stuck on painted walls. Rooms cannot be block booked unless all paid in advance. All vendors must have their own insurance which should be given to the Mill on request