

## Reception - Drinks (Per Person)

Tea, Coffee and Shortbread	£3.50
Selection of Canapés	£6.95
Bucks Fizz	£6.95
Kir Royale	£6.95
Sherry	£4.00
Pimm's	£5.95
Mulled Wine	£5.95
Fruit Punch (non alcoholic)	£3.50
Sparkling Wine	£6.95
<i>served with Strawberries</i>	

## Wedding/Function Drinks

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

Chardonnay	£19.95
Sauvignon Blanc	£19.95
Merlot	£19.95
Cabernet Sauvignon	£19.95
Sparkling Wine	£25.95
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	£9.00
1 Litre bottles	£11.00
Sparkling Wines & Champagne	£11.00

**\*\*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.**

The Mill at Ballydugan offers you an idyllic location for your wedding, private gathering or event. The Mill is licensed to hold wedding ceremonies and civil partnerships, (The 18th Century restored and converted Flour Mill has endless character and charm.) From a small intimate reception to a gathering of up to 130 day guests. We serve the finest local cuisine with international flair. We invite you to come and see for yourself, and to ensure that we are available to assist and give you a tour of our facilities please arrange an appointment in advance.

The following are provided with our compliments

- Red carpet on arrival
- Welcome drinks for the Bride & Groom
- White Linen Napkins
- Full Irish Breakfast for the Bride & Groom
- Complimentary Overnight Accommodation

We present a selection of menus 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. We look forward to making your special occasion very special.

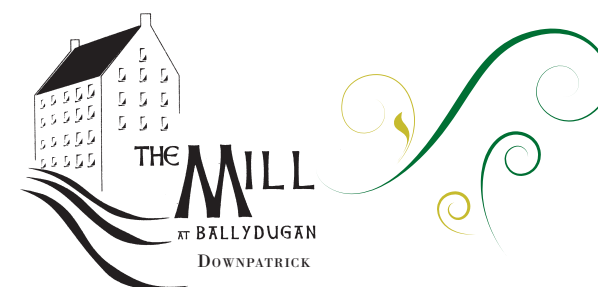
### Terms & Conditions

A provisional booking will be held for 14-days after which the booking will be released. The hire of The Mill is £1000.00. 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 48 hours 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 resitution. 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.



## Banqueting & Wedding Menu 2019/2020



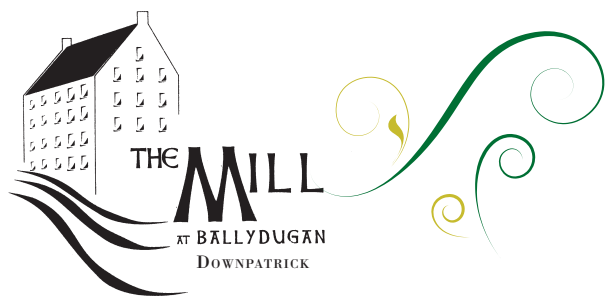
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 /TheMillatBallydugan

[ballyduganmill.com](http://ballyduganmill.com)





## Appetisers

<b>Fan of Melon</b> <i>served with fruit coulis &amp; berries</i>	<b>£6.95</b>
<b>Warm Salad of Irish Bacon &amp; herb croutons</b>	<b>£6.95</b>
<b>The Mill Paté</b> <i>served with a cumberland &amp; port sauce</i>	<b>£6.95</b>
<b>Ardglass Prawns on Seasonal Leaves</b> <i>served with marie rose sauce</i>	<b>£6.95</b>
<b>Chicken Caesar Salad</b>	<b>£6.95</b>

## Soups

<b>Cream of Vegetable</b>	<b>£5.95</b>
<b>Carrot &amp; Coriander</b>	
<b>Leek &amp; Potato</b>	
<b>Tomato &amp; Basil</b>	
<b>Farmhouse Broth</b> <i>All served with wheaten bread or rolls</i>	

## Sorbets

<b>Champagne</b>	<b>£3.95</b>
<b>Lemon</b>	
<b>Strawberry</b>	
<b>Lime</b>	

## Main Courses

<b>Roast Turkey &amp; Ham</b> <i>served with traditional stuffing &amp; cranberry sauce</i>	<b>£19.95</b>
<b>Roast Breast of Chicken</b> <i>served with mediterranean stuffing &amp; baked ham</i>	<b>£19.95</b>
<b>Roast Leg of Lamb</b> <i>with mint sauce or red currant jus</i>	<b>£19.95</b>
<b>Roast Silver-side of Prime Irish Beef</b> <i>served with yorkshire pudding</i>	<b>£21.95</b>
<b>Roast Sirloin of Irish Beef</b>	<b>£23.95</b>
<b>Poached Salmon</b> <i>served with a Lemon &amp; Dill dressing</i>	<b>£19.95</b>
<b>Roast Loin of Pork</b> <i>served with bramley apple sauce</i>	<b>£19.95</b>
<b>Supreme of Chicken</b> <i>served with a chasseur sauce</i>	<b>£19.95</b>

*All Served with bouquetiere of vegetables, roast, new buttered potato or champ  
\*£2 surcharge for a choice of a 2 mains only*

## Vegetarian Selection

<b>Chinese Style Stir-Fry</b> <i>with a hint of ginger &amp; oriental spice</i>	<b>£19.00</b>
<b>Mushroom Stroganoff</b> <i>served on a bed of rice with a brandy and cream sauce</i>	<b>£19.00</b>
<b>Vegetable Filo Tartlet</b> <i>served with tomato &amp; basil dressing</i>	<b>£19.00</b>

*\*Children £15 - Ask for details*

## Choice of Dessert

<b>Pavlova</b> <i>served with Seasonal Fresh Fruit</i>	<b>£5.95</b>
<b>Lemon Cheesecake</b>	<b>£5.95</b>
<b>Baileys Cheesecake</b>	<b>£5.95</b>
<b>Strawberry Cheesecake</b>	<b>£5.95</b>
<b>Profiteroles</b> <i>served with a Rich Chocolate Sauce</i>	<b>£5.95</b>
<b>Traditional Apple Pie</b> <i>served with Vanilla Ice Cream</i>	<b>£5.95</b>
<b>The Mill Trio</b>	<b>£6.95</b>
<b>Selection of Irish Cheeses per person</b>	<b>£6.95</b>
<b>Ice-Cream Selection</b>	<b>£5.50</b>

## Evening Reception

<b>Selection of Sandwiches, Tea/Coffee</b>	<b>£5.00</b>
<b>Selection of Sandwiches, Sausage Rolls, Cocktail Sausages</b>	<b>£7.95</b>
<b>Selection of Sandwiches, Cocktail Sausages, Chicken Goujons, Mini Quiche Tartlets, &amp; Sausage Rolls</b>	<b>£10.95</b>
<b>Chicken /Fish Goujons &amp; Chips</b>	<b>£8.50</b>
<b>Bacon Buttie</b>	<b>£5.95</b>

*Minimum of 50 Guests*

## Fork Supper

<b>Minimum 40 persons</b>	<b>£17.95</b>
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*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

<b>Available for 50 persons and over</b>	<b>£24.95</b>
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*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*

*\* Please note the latest time for wedding meal service is 5.30pm*