



# FOOD & BEVERAGE BROCHURE GAME OF THRONES STUDIO TOUR



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## PACKAGE INCLUDES:

- Game of Thrones themed decorated tables to create an authentic atmosphere
- Our Executive Chef will talk your guests through their courses giving them an insight into the inspiration
- Designated event supervisor to look after your group
- Option to add drinks package. (Standard beverages are house sparkling (Prosecco), house wine, bottled beers and soft drinks).









# SEASONAL CANAPÉ & BOWL FOOD MENU

£50 per person | Includes 3 Standard Beverages per person\*



## SAMPLE MENUS

### CANAPÉS

Flaky Filo, Karlee Blue Cheese Mousse  
and Charred Armagh Pear (V)

The 'Mountain's' Pork and Sage Sausage  
Roll with Spiced Seeds

Fivemiletown Goat's Cheese with Ginger  
Loaf and Sweeten Ginger Root (V)

Gnocchi with Parsnip Cream, Pickled Red  
Onion and Winter Cress (V)

Wintertell Pigs in Lannister Blankets

Iron Islands Haddock and Celeriac  
Arancini with Red Lady Sauce

Please choose 3 options per person

### SUBSTANTIAL BITES

Roast Shoulder Of Mourne Lamb,  
Charred Onion, Colcannon and  
Puffed Pearl Barley (GF)

4oz Locally Sourced Beef Slider

Toasted Barley Risotto, Parmesan  
and Fennel Two Ways (V)

Grilled Irish Salmon, Bacon, Celeriac  
and Onion (GF)

Store House ork Belly, Spiced Carrot Puree,  
Crispy Cabbage, Berry Jus (GF)

Leek and Potato Cannoli with Cashel Blue

Please choose 2.5 options per person

### DESSERT CANAPÉS

Soft Core Spiced Chocolate  
Pudding Bite (GF)

Lemon Stack with Dragon Fire  
Meringue and All Butter Shortbread

Irish Whiskey and Orange Choux Puff



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# DINNER IS SERVED

Starting from £54.16 (set) | Additional options £4.16 per person  
Includes 3 Standard Beverages per person\*



## SAMPLE MENU

### STARTERS

Red Women Soup, Roast Tomato Air Dried Bacon and Red Lentils  
Fivemiletown Goat's Cheese Moose with Winter Poached Armagh Apple  
and Ginger Bread

Keenan's Whisky Cured Salmon, Juniper Berry Cucumber,  
Caper and Soft Cheese

Chicken Terrine Smoke Ham Hock, 'Sansa Salad' Baby Spinach  
and Chickpeas Roast Carrot Pickle

### MAINS

Northern Irish Shorthorn Beef Rib Slow Cooked with a Black Garlic Rub  
with Root Vegetables drowned with Bone Marrow Jus

Northern Irish Chicken Supreme Stuff with Celeriac with a Spinach Cream  
and Black Bread Crumb

Pancetta and Tomato Topped, Line Caught Cod on a Bed of Sundried  
Tomato Tapenade and Courgette Ribbons

Charred Smoked Cauliflower with Crispy Bladderwrack Watercress Puree  
and Toasted Pine Nuts

All Served with Creamy Champ and Seasonal Vegetables

### DESSERT

Spiced Chocolate Pudding  
with Iced Blueberries and Sweet Cream

Arya's Snitched Cake with Dried Figs and  
Salt and Caramel Sauce



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# FIVE KINGDOMS TASTING MENU

Set Tasting Menu £70.83 | Includes 3 Standard Beverages per person\*



## SAMPLE MENU



### HOUSE TYRELL

Roasted & Pickled Beets with Fivemiletown Goat's Cheese and Toasted Gingerbread Crumb



### HOUSE LANNISTER

Confit Cherry Valley Duck, Roast Plums, Red Wine & Black Heather Honey Sauce



### HOUSE STARK

Sirloin of Shorthorn Beef, Grilled Vegetables, Oxtail and Barely Belfast Ale Stew



### HOUSE TARGARYEN

Caramelised County Armagh Pumpkin Cream, Lemon Cake and Drunken Raisins



### HOUSE BARATHEON

Karlneey Blue Cheese Moose, Charred Orange Peel and Pickled Pear with Oat Cakes



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# GAME OF THRONES FEASTING MENU

Feasting Menu £79.16 | Includes 3 Standard Beverages per person\*



## SAMPLE MENU

### ARRIVAL APPETISERS

Honey Roast Smoked Almonds, Crushed Chickpeas with Flat Breads, Olives With Cloves, Merlot Vinegar & Fig Leaf Oil, Dart Mt. Dusk Cheese, Tear & Share Bread

### THE MAIN EVENT

French Trim Sugar Pit Irish Pork with Roast Armagh Apples, Thyme & Black Pepper

Northern Irish Shorthorn Beef Rib  
Slow Cooked with A Black Garlic Rub

Whole Roast Honeyed Rockvale Chicken  
Roasted with Cranberries, Parsley and Mint

Roast Mushroom Shawarma with Fennel Flat Bread,  
Mustard Cress Salsa and Chickpea Dressing

### SIDES

Roast Butter Beetroot with Tarragon,  
Mustard and Dried Cranberries

Whole Roast Potatoes with Black Garlic, Thyme and Lemon  
Spiced Squash with Roasted Tomatoes and Crumble Cheese

White Butterbeans with Sage and Bacon  
Creamy Champ

### TO FINISH

Spiced Chocolate Pudding or Bushmills Crème Brulee



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# GAME OF THRONES COCKTAIL LIST

All cocktails £10



## SAMPLE MENU

### THREE EYED RAVEN

Gin Perfect Martini, Three Balsamic Pearls

"You will never walk again, but you will fly."

### WILD FIRE

Melon, Vodka, Absinth, Flamed

"After the dragons died, wildfire was the key to Targaryen power."

### A PROPER NORTHERN DRINK

Bushmills Irish Whiskey, Sugar, Bitters, Orange Peel

"No, it's a proper Northern drink." Jon Snow

### GIANT'S MILK

Baileys Irish Cream, Bushmills, Ice

"That's how I got so strong, Giant's Milk."

### WHITE WALKER BLUE MEZCAL

Mezcal infused with Blue Pea Flower, Lime, Vermouth

"The long night is coming and the dead come with it."

### WINE OF COURAGE

Shade of the Evening, Vodka, Dark Rum, Vermouth

"Unsullied Fear Nothing."





# GAME OF THRONES WINE LIST



## SPARKLING

Masottina Prosecco Treviso Brut Spumante	£30.83
Champagne Pannier Brut	£54.16
Champagne Pannier Rose	£62.50
Gusbourne Brut Reserve, Kent, England	£62.50

## WHITE

Serra del Conte Verdicchio, Italy	£24.16
Camino del Rey Reserva Sauvignon Blanc, Chile	£18.33
Peter Schweiger Gruner Veltliner, Austria	£30.00
The Peach Chenin Blanc, Viognier, South Africa	£23.33
Kreinbacher Juhfak Furmint Somlo, Hungary	£26.66
Olivier Ravoire Cote du Rhone, France	£24.16
Springfield Estate Wild Yeast Chardonnay, South Africa	£35.00

## ROSE

Caves de L'Angevine Rose d'Anjou	£22.50
Jas de Vignes Provence Rose, France	£26.66

## RED

Rhythm & Rhyme Shiraz, Australia	£20.83
Vina Eguia Reserva Rioja, Spain	£24.16
Pradorey Ribera del Duero Roble Tempranillo, Spain	£26.66
Comte de Lupe Bourgogne Pinot Noir, France	£18.33
Nelkarisi Saperavi, Georgia	£33.33
Angove Sweet Black, Australia	£50.00

## BOTTLED BEER 330ML

Corona	£4.16
Peroni	£4.66
Magners Flavours	£4.66
Rockshore Irish Lager	£4.16





# GAME OF THRONES SPIRIT LIST



## **GIN** (single 25mls)

Bombay Sapphire	£3.33
Gordon's Flavours	£3.16
Hendrick's	£4.16
Tanqueray	£3.83

## **VODKA** (single 25mls)

Smirnoff	£3.33
Absolut Flavours	£3.50
Grey Goose	£4.66

## **RUMS** (single 25mls)

Dead Man's Fingers	£3.50
Captain Morgan Spiced	£3.33
Bacardi	£3.33
Kraken	£3.66
Sailor Jerry	£3.50

## **WHISKEY** (single 25mls)

Jameson	£3.50
Jack Daniel's	£3.66
Maker's Mark	£4.16
Johnnie Walker Black Label	£4.50
Glenmorangie	£4.50
Glenlivet	£4.16
Glenfiddich	£4.66

## **MIXERS**

All Mixers and Tonics	£0.83
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## ADDITIONAL INFORMATION & T&C'S

- Food & beverage packages can be bespoke to your event and budget
- Our award winning chefs only use seasonal and local produce to prepare the high quality cuisine served
- We provide alternative options for allergens
- Menus may alter due to seasonality
- All prices exclude VAT
- Prices may alter due to inflationary rates





[WWW.GAMEOFTHRONESSTUDIOTOUR.COM](http://WWW.GAMEOFTHRONESSTUDIOTOUR.COM)