

THE WEDDING FEAST
À LA CARTE SUMMER MENU



CANAPÉS ON ARRIVAL

(Examples, the canapes on the day may differ).

Southern Fried Chicken Lollipop with Lemon Mayonnaise and Pickles.

Smoked Cherry Tomato, Kalamata Olive and Mint Bruschetta.

Smoked Mackerel Pate with Pickled Cucumber on Toasted Sourdough.

NIBBLES

Sourdough Bread.

Smoked Almonds.

Kalamata Olives.

STARTERS*(Choice of two)*

Pan-roast Scallops with Rainbow Chard, Pine Nuts and Sauce Vierge..

Pan-roast Scallops with Roast Cauliflower, Beetroot & Coconut Sauce, Toasted Coconut and Coriander.

Beetroot-cured Salmon Gravalax with Dressed Fennel and Apple Salad.

Gently Spiced Cauliflower with Orange Yoghurt, Pickled Radishes and Salsa Verde.

Baby Leeks with Truffle-butter Sauce and a Garlic and Herb Crumb.*(Vegan version available).*

Charred Purple Sprouting Broccoli with St Tola Ash Goats Cheese, Pickled Radish, Apple and Hazelnuts.

Celariac & Apple Veloute with Pancetta Lardons.

Chicken Caesar Salad Croquettes with Baby Gem Lettuce and Aged Parmesan.

Nicoise Salad with Pan-fried Halloumi, Smoked Cherry Tomatoes and Kalamata Olives.

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MAINS *(Choice of 2 and served with 2 communal sides)*

Dry-aged Fillet or Beef with Parsley Puree, Caramelised Shallots, King Oyster Mushrooms and a Madeira Jus. (€5 supplement).

Confit Free-Range Chicken with Poached Asparagus and a Basil & Lemon Sauce.

Pressed Pork Belly with Caramelised Apple Sauce, Cauliflower Puree, Pickled Radish and a Summer Herb Sauce.

Crispy Lamb Belly with Rainbow Chard, Pickled Cucumber and a Red Wine Reduction.

Pan-roast Salmon with Marinated Beetroot, Beetroot & Coconut Sauce and Seasonal Herbs.

Roast Hake with a Garlic Crumb, Charred Sprouting Broccoli and a Basil Emulsion Sauce.

Cauliflower Steak with Spiced Orange Yoghurt, Basil Oil & Microherbs.
(Vegan version available).

Wild Garlic and Summer Green Risotto with Basil Oil and Pumpkin Seeds ((Vegan Friendly).

Beetroot Risotto with Horseradish Cream Fraiche & Micro Basil *(Vegan version available).*

Lentil-stuffed Aubergines with ricotta and Mint Sauce *(Vegan version available).*

PTO >>

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SIDES (*Choice of 2*)

Organic Green Salad.
Buttered New Season Potatoes with Parmesan and Scallions.
Garlic & Thyme Roast Potatoes .
Skinny Chips with Rosemary Salt.
Garlic & Chive Mash or White Truffle Mash
Spring Greens with Wild Garlic Butter.
Miso-roasted Tokyo Turnips.
Leeks Vingrette.
Charred Corn with Parmesan, Coriander & Lime (August – September).
Buttered Leeks with Smoked Knockanore Cheese.
Beetroot and Coconut Gratin.
Parsnip, Potato and Parmesan Gratin.
Baby Broccoli Caesar Salad.
Spiced Giant Couscous and Sultana Salad.

DESSERTS

Gently Spiced Rhubarb & with Vanilla Marscapone and Toasted Almonds.
or
Roasted Organic Irish Apples with Vanilla Marscapone and Toasted Sunflower Seeds.
and
Salted Caramel Chocolate and Hazlenut Brownies (*Vegan Friendly*).
or
Dark Chocolate Torte

Contact:
086 886 7152
www.thegourmetkitchen.ie
gourmetkitchenireland@gmail.com

