



### THE GOURMET KITCHEN

We understand that your wedding day can be one of the biggest events of your life and the food served on this day is such a big part of that. The Gourmet Kitchen specialises in wedding catering and we are committed to providing couples with a day to remember. We strive to showcase the best ingredients available in such a way as to maintain their integrity whilst enhancing their flavour.

We offer a range of catering options for couples on their wedding day from canapés on arrival to a lavish shared wedding feast to a guilty late-night feed. We also have a range of services for the second day too, all of which are outlined in this brochure.

These menus are samples of what we provide and if there is anything that you had in mind and cannot see, please inform us and we can usually take care of it. The menus can also change slightly according to seasonality and availability.

### CATERING AT WEDDING VENUES

Be it a country house, a restored barn, a hotel or a unique wedding venue, we can and have catered at them. Our team of chefs and service staff are happy to travel to your wedding venue and take care of every element of the catering for the days involved. Previous locations include – Ballintubbert house, Ballymahon Stables and Inishbeg estate to name but a few.

### WEDDING CATERING AT HOME

If you have decided to have a completely bespoke wedding at home or on a beautiful spot in the country, we are perfectly equipped to cater on location pretty much anywhere in the country. Power and water is all we require to set up our food truck and preparation tents.



### OUR PARTNERS

If you have not already decided on your venue, we would recommend one of our partners Juniper Barn, Co. Sligo or Inishbeg Estate, West Cork.



## THE WEDDING FEAST MENU



### CANAPÉS ON ARRIVAL

#### NIBBLES

Salted Popcorn.  
Sourdough.  
Marinated Olives.

#### STARTERS

Smoked Mackerel Pate.  
Selection of Cured Meats.  
with Pickled Seasonal Vegetables.  
Crispy Portabello Mushrooms.  
with Truffle Mayonnaise.

#### MAINS *(Choice of 3)*

Roast Porchetta (boned, rolled and stuffed side of Pork) with Pear Puree.  
Confit Free-Range Chicken with Heirloom Carrots & Rocket Pesto.  
28-day Dry-Aged Sirloin Steak with Caramelised Shallots & Pepper Sauce.  
Roast Salmon with Sauce Vierge.  
Rolled Belly of Lamb with Panchetta Lardons, Button Mushrooms & Red Wine Reduction.  
Roast side of Hake with Puttanesca Sauce & Pea Shoots.  
Slow-Cooked Beef Short-Ribs with a Guinness Sauce & Glazed Carrots.  
Twice cooked Charred Leg of Lamb with Salsa Verde.  
Barbecued Free-Range Chicken with Rosemary & Lime Dressing & Pea Shoots.  
Sweetcorn Fritters with Parmesan Crème Fraiche & Tabasco Sauce.  
Tomato and Chickpea Curry *(Vegan friendly)*.  
Cauliflower Steaks with Salsa Verde, Spiced Yoghurt & Pomegranate Seeds *(Vegan version available)*.  
Beetroot Risotto with Horseradish Cream & Micro Basil *(Vegan version available)*.  
Basil & Fennel Ratatouille *(Vegan Friendly)*.  
Mushroom Burger with Rosemary & Lime Mayonnaise, Blue Cheese & Rocket.



## THE WEDDING FEAST MENU

### SIDES

Wilted Greens with Basil & Chilli.  
Garlic & Thyme Roast Potatoes.  
Petit Pois Bonne Femme.  
Spiced Giant Couscous with Sultanas & mint.  
Garlic & Chive Mash.  
White Truffle Mash.  
Charred Corn with Parmesan, Coriander & Lime  
Skinny Chips.  
Honey-Roast Root Vegetables with Coriander and Cumin.  
Charred Asparagus & Shaved Parmesan.  
Baby Broccoli Caesar Salad.

### DESSERTS

Triple Chocolate Cake.  
Carrot Cake.  
Apple Crumble.  
Chocolate Malteser Cake.  
Salted Caramel Brownie Cheesecake.  
Gluten-Free Carrot Cake.  
Strawberry Cheesecake.

*Our dishes are based around fresh seasonal produce meaning that some are only available at certain times of the year.*

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## SECOND-DAY MENU

### MEAT / VEG MAINS

Herb-Marinated Char-Grilled Chicken Breasts with Green Goddess Dressing.  
Roast Porchetta (Boned & Rolled Loin & Belly of Pork)  
with Pickled Fennel & Apple Sauce.  
Dry Aged Sirloin Steak Sandwich with Rocket, Red Onion, Parmesan  
& a Choice of Sauce.  
Char-Grilled Prawns with Romesco Sauce on Toasted Sourdough.  
Halloumi Fries with Pineapple & Basil Salsa & Spicy Mayo.  
Sweetcorn & Spring Onion Fritters with Parmesan Crème Fraîche,  
Wafer-Thin Green & Red Chillies & Coriander.  
Mediterranean Veg Kebabs with Salsa Verde.  
Sticky Asian Chicken Wings with Pickled Cucumber Ribbons.  
Luxury Pork & Chive & Toulouse Sausages with Caramelised Onions.  
Lamb, Red Onion & Courgette Kebabs with a Green Goddess Dressing.  
Hog-Roast with Salsa Verde.

### BURGER MENU *(All served on fresh Brioche Buns)*

6oz Dry Aged Beef Burger with American or Blue Cheese, Pickles,  
Tomato, Thyme & Onion Mayo, Mustard & Ketchup.  
Slow-Cooked Dry-Aged Beef, Tomato, Shredded Iceberg Lettuce,  
American Cheese & Pickles.  
Gently Spiced Lamb Burger with Rosemary & Lime Mayo,  
Balsamic-Red Onions & Rocket.  
Barbecue Pulled Pork with Signature Slaw & House Pickles  
Mushroom Burger with Garlic Mayo, Blue Cheese, Red Onion & Rocket.  
Slow-Cooked Dry-Aged Beef in Guinness with Pickled Carrots,  
Horseradish Cream & Cos Lettuce.

## SECOND-DAY MENU

### SALADS

Spiced Giant Couscous, Tomato, Pomegranate and Mint.  
Wilted Greens with Apple, Crispy Garlic & Lime Dressing.  
Caprese Salad with Toonsbridge Fior Di Latte Mozzarella.  
Tomato & Feta with Green Goddess Dressing.  
Rocket & Parmesan with Balsamic Dressing.  
Miso & Soy Aubergine & Mushrooms with Barley and Kimchi.  
Puy Lentils with Blue Cheese & Seasonal Fruit.  
Green Salad with House Mustard Dressing.  
Black & Yellow Cauliflower with Barley, Coconut & Currants.  
Toonsbridge Mozzarella, Tomato & Basil.  
Barbecued Sweetcorn & Scallions Mixed Rice and Smoked Paprika Dressing.  
Chorizo, Preserved Lemon, Basil & Orzchetti.

### HOT SIDES

Classic Skinny Chips with a range of Sauces.  
Summer Greens with Basil & Chilli.  
Roasted Mediterranean Vegetables.  
Charred Corn with Parmesan & Hot Sauce.  
Home Fries with Crispy Garlic & Dill Yoghurt Dressing

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**The Gourmet Kitchen**  
*Wedding catering brochure*