



THE GOURMET KITCHEN - BUFFET MENU

TO START

Freshly Baked Sourdough Focaccia

and

Soup of the day

or

Roast Beetroot with Pickled Red Onion, Whipped Goats Curd, Herb Oil and Candied Walnuts.

or

Rathniska Farm Heirloom Tomatoes with Irish Buffalo Mozzarella, Crispy Porscuttio and Basil Pesto (If in Season)

MEAT / VEG MAIN COURSES

Roast Free-range Chicken Supreme with Sauce Vierge, Pink Onions and Roast Potatoes.

Fennel-roasted Spatchcock Chicken with Charred Tomato Salsa, and Home Fries.

Spiced Lamb Shoulder with Giant Couscous, Pomegranate Seeds and Garlic and Mint Yoghurt.

Beef Shortribs with Gremolata and Parmesan & Lemon Polenta.

Beef Shortribs with Chimichurri, White Pepper Mash, Pink Onions and Grated Horseradish

Aromatic Lamb Shanks with Leeks and Pilou Rice.

Roast Sirloin of Beef with Pepper Sauce, Garlic and Chive Mash and Pink Onions

Organic Porchetta with Pickled Fennel & Apple Sauce.

Thick-cut Organic Pork Sirloin with Apple Sauce, Basil & Lime Mayo and Crushed Pine Nuts.

Roast Hake with a Panko-herb crust, Slow-roast Cherry Tomatoes, Basil Oil and Pea Shoots.

Roast Salmon with Sauce Vierge and Spinach.

Cauliflower Steaks with Miso-Caramel Butter, Pickled Apple and Micro Basil. (Contains Dairy & Celeriac Version Available)

Charred Aubergine with Feta Puree and Harissa Oil

Salt-Baked Celeriac with Hazelnut Brown Butter and Pickled Apple

Lentil-stuffed courgettes with ricotta and fresh mint sauce

BARBECUE FEAST MENU

SALADS / SIDES

Ratheniska Farm Green Salad

Seasonal Greens & Wild Garlic with Pine Nuts, Orange Zest & Crispy Garlic. (Contains Nuts)

Roast Beetroot with Creamed Beetroot Leaves.

Spiced Giant Couscous Salad with Sultanas & Mint

Charred Carrots with Dill Crème Fraiche & Dukkah

Baby Broccoli Caesar Salad

Long-cooked Purple Broccoli with Garlic, Lemon & Pecorino

Green Salad with House Dressing and Pink Onions.

Spiced Giant Couscous, Tomato, Pomegranate and Mint.

Wilted Greens with Apple, Toasted Pine Nuts and a Lime Dressing.

Caprese Salad with Irish Buffalo Mozzarella

Irish Buffalo Mozzarella with Charred Nectarine, Dukkah, Basil and Tomato Salad.

Tomato & Feta with Green Goddess Dressing.

Rocket & Parmesan with Mustard Dressing

Miso & Soy Aubergine & Mushrooms with Barley and Kimchi.

Puy Lentils with Blue Cheese & Seasonal Fruit.

Chorizo, Preserved Lemon, Basil & Orecchiette.

Contact:

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