

THE WEDDING FEAST
À LA CARTE AUTUMN MENU



CANAPÉS ON ARRIVAL

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

Southern Fried Chicken Lollipop with Lemon Mayonnaise, Tomato and Pickles. *(Contains Dairy, Gluten, Mustard)*

Smoked Salmon Bilini with Marinated Radish and Lime Sour Cream. *(Contains Gluten, Dairy)*

Falafel Taco with Tahini, Charred Tomato Salsa, Diced White Onion & Mint.

NIBBLES

House Focaccia

Brown Butter

Smoked Almonds.

STARTERS *(Choice of two (one silent))*

Beetroot-cured Salmon Gravalax with Dill Sour Cream, Pickled Fennel Crispy Focaccia

Roast Beetroot with Pink Onions, Basil-infused Goats Curd and Candied Walnuts. *(Contains Dairy)*

Celariac & Apple Veloute with Pancetta Lardons *(Contains Dairy, Alternative Soups available).*

Classic Chicken Caesar Salad with Crispy Proscuttio & Aged Parmesan *(Contains Dairy, Anchovies)*

Sliced Heirloom Tomatoes with Irish Buffalo Mozarella, Crispy Proscuttio and Basil Pesto *((Contains Dairy)*

Salad of Heirloom Tomatoes with Whipped Feta, Pickled Cucumber, Kalamata Olives Dukkah and Ballintubbert Mint *(Contains Nuts, Dairy)*

Crispy Cauliflower with Spiced Orange Yoghurt, Pickled Radishes and Mint. *(Contains Nuts, Dairy)*

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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.

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 Creme Fraiche & Micro Basil *(Vegan version available).*

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

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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.

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 Mascapone and Toasted Almonds.

or

Roasted Organic Irish Apples with Vanilla Mascapone and Toasted Sunflower Seeds.

and

Salted Caramel Chocolate and Hazlenut Brownies (*Vegan Friendly*).

or

Dark Chocolate Torte

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