

THE WEDDING FEAST
SAMPLE SUMMER MENU



CANAPÉS ON ARRIVAL

Southern Fried Chicken Lollipop with Lemon Mayonnaise and Pickles.
Smoked Cherry Tomato, Kalamata Olive and Mint Bruschetta.
Smoked Mackerel Pate with Pickled Cucumner on Toasted Sourdough.

NIBBLES

Freshly Cooked Popcorn.
Sourdough Bread.
Smoked Almonds.
Kalamata Olives.

STARTERS

Selection of Cured Meats, Irish Cheeses, Fruit & Pickles.
Crispy Cauliflower with Orange Yoghurt, Pickled Radishes and Mint.

MAINS *(Choice of 3) (Accompaniments may alter due to seasonality)*

Thick-cut Free-range Pork Sirloin with Spinach, Crushed Pine Nuts, Orange and Basil & Lime Mayo.

Roast Porchetta (boned, rolled and stuffed side of Pork) with Apple Puree, Dressed Fennel Salad and Pea Shoots.

Slow-cooked Beef Cheeks with Sautéed King Oyster Mushrooms and Grated Horseradish.

28-day Dry-aged Sirloin Steak with Caramelised Shallots & Pepper Sauce or Maître d'Hôtel butter.

28 day Dry-aged Rib of Beef with Bernaise Sauce, Caramelised Shallots and Cherry Tomatoes. (€5 supplement).

Twice cooked Charred Leg of Lamb with Dressed Courgette & Olives and Salsa Verde.

Confit Feighcullen Free-Range Chicken with Lightly Pickled Radishes and a Tarragon Jus.

Fennel-roasted Spatchcock Chicken with Charred Tomato Salsa, Crispy Shallots & Micro Coriander.

Rolled Belly of Lamb with a Red Wine Reduction and Pickled Cucumber & Tomato Dice.

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MAINS *(Continued)*

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

Charred Mackerel with Dressed Fennel & Apple and Salsa Verde. (if available)

Roast Salmon with Tomato and Cucumber Salsa and a Herb Emulsion

Roast Salmon with a rich Beetroot & Coconut Sauce, Lightly Pickled Radishes and Pea Shoots.

Black Sole with Samphire and Pink Grapefruit & Tarragon Butter.

Chickpea and Coconut Stew with Marinated Kale, Tigers Milk dressing and Crispy Chickpeas. *(Vegan friendly)*.

Burnt aubergine with Feta and Harissa Oil *(Vegan version available.)*

Whole Roast Cauliflower with a rich Beetroot and Coconut Sauce.

Cauliflower Steaks with Spiced Yoghurt, Basil Oil & Pomegranate Seeds
(Vegan version available).

Risotto of Summer Greens with Charred Courgette, St Tolas Goats Cheese and Pickled Radish *(Vegan version available)*.

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

Saesonal Veg Ratatouille with Crushed Pine Nuts and Herb Oil *(Vegan Friendly)*.

Mushroom Burger with Rosemary & Lime Mayonnaise, Blue Cheese & Rocket.

Puy lentil and Aubergine Stew with Salsa Verde *(Vegan Friendly)*.

Lentil-stuffed courgettes with ricotta and fresh mint sauce *(Vegan version available)*.

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SIDES *(Irish availability in brackets, Choice of 3)*

Organic Green Salad.

Baby Beets in Apple Juice (except August).

Miso-roasted Tokyo Turnips.

Beetroot and Coconut Gratin.

Parsnip, Potato and Parmesan Gratin.

Seasonal Greens with Olive Oil and Mint.

Garlic & Thyme Roast Potatoes

Spiced Giant Couscous Salad with Sultanas & mint.

Garlic & Chive Mash or White Truffle Mash.

Buttered New Season Potatoes with Parmesan and Scallions

Charred Corn on the cob with Parmesan, Coriander & Lime (August – September).

Skinny Chips.

Honey-Roast Root Vegetables with Coriander and Cumin

Baby Broccoli Caesar Salad

DESSERTS

Roasted Peaches & Lemon Thyme 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

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