

**Collection by appointment.** All catering orders are for pre-booked collection — please confirm your collection day and time when you order.

## Salads

All salads €22 per container, serves 12 people

### Traditional Potato Salad

Potatoes, onion, parsley and scallions, bound in mayonnaise. **3 10**

### Coleslaw Salad

Shredded cabbage and carrots bound in home made mayonnaise. **3 10**

### Caesar Salad with Garlic Croutons, Diced Chicken, Bacon Lardons and Parmesan Cheese

Crispy cos leaves, smoked bacon, croutons, parmesan cheese and caesar dressing. **1 3 10**

### Carrot, Coconut and Raisin Salad

Julienne of carrot, grated coconut, ginger lemon, garlic and coriander. **11**

### Summer pea, Feta and Mint Salad

Garden peas, diced feta cheese and sweet cherry tomatoes olive oil and fresh mint. **7**

### Thai Noodle Salad

Egg noodles with a julienne of bell peppers, cucumber and red onions with a ponzu dressing. **1 2 3 5 11**

### Chilli Chicken, Peanut and Rice Salad

Sautéed chicken pieces, curry scented rice, toasted peanuts, and coriander with lemon and chilli. **1 2 3 5 11**

### Quinoa salad

Tricolor Quinoa with Mango, Pomegranate, Kale, Bell Peppers, Cucumber and mint. **8**

### Mediterranean Couscous Salad

Steamed couscous with fresh mint, coriander, basil, olives and bell peppers and a lemon dressing. **1**

### Pasta Salad with Sun Dried Tomatoes and Roasted Peppers

Fusilli pasta with bell peppers, cucumber and basil bound in a light lemon mayonnaise. **1 3 10**

### Shredded Red Cabbage Salad with Feta Cheese and Pumpkin Seeds

Finely shredded red cabbage, diced apple, Toasted pumpkin and sunflower seeds. **10**

### Beetroot Slaw

Grated beetroot carrot and mange tout, toasted sesame seeds honey and lemon. **11**

### Mixed Bean Salad

Mixed beans bell peppers cucumber red onion with chilli lemon and coriander.

### Broccoli and Feta Cheese Salad, With Toasted Almonds

Lightly blanched florets of broccoli, diced feta cheese, cherry tomatoes, toasted almonds and sesame seeds. **7 8 11**

### German Potato Salad with Smoked Bacon

Baby boiled potatoes, bacon lardons, onions, parsley and whole grain mustard. **10**

## Main Courses

All main courses €12 per portion. \*Supplement on Duck Confit

Minimum of 10 portions per dish

All mains served with rice and baby roast potatoes

### Sauteed Beef Stroganoff

Sauteed strips of beef with mushrooms and onions, cream and mustard sauce flavoured with brandy. **7 10**

### Hungarian Style Sautéed Beef Goulash

Sautéed strips of beef seasoned with sweet paprika, garlic, onions, bell peppers and tomatoes. **7 9**

### Creamy Chicken and Basil with Sundried Tomatoes, Bell Peppers

Sautéed pieces of chicken in a light cream sauce with bell peppers, sun dried tomatoes and basil pesto. **7 9**

### Cold Meat Platter

Fine slices of Baked ham, turkey, roast beef, salami, westphalian ham and Cajun chicken, served with red onion marmalade, whole grain mustard and mayonnaise. Served with a selection of breads. **1 10 11**

### Sauteed Sweet and Sour Chicken or Pork with Mango and Ginger

Pan fried strips of chicken or pork served in a mango sweet and sour sauce with ginger and scallions. **9**

### Green Thai Chicken Curry

Sautéed strips of chicken in a creamy Thai style curry with coconut, ginger and fresh coriander. **2 7 9**

### Spice Roasted Fillet of Salmon

Fillet of salmon lightly seasoned with Cajun spices, with a sour cream, lemon and sweet paprika sauce. **4 7**

### Crispy Confit Barbary Duck Leg with Balsamic Jus +€5 supplement

Slow cooked marinated Barbary duck legs, creamed savoy cabbage and celeriac with balsamic jus. **7**

Cold Dressed Salmon Pieces with Home Made Dill and Lemon Mayonaise

Poached salmon fillets, garnished with lemons, capers & homemade dill mayonnaise. Served with selection of breads. 1 3 4 10 11

Sauteed Lamb or Chicken Rogan Josh

A Light tomato based Indian curry, flavoured with lemon, cumin and garlic. 2 7 9

Beef Lasagne

Classic beef lasagne served with baby roast potatoes and garlic bread. 1 3 7 9

Vegetarian

All main courses €12 per portion.  
All mains served with rice and baby roast potatoes

Roasted Vegetable Lasagne

Fine dice of bell peppers, onions, garlic, aubergine, courgette and leeks cooked in a rich tomato and cumin sauce, layered with sheets of pasta and a creamy cheese sauce served with garlic bread. 1 3 7 9

Sauteed Wild Mushroom Stroganoff

Saut  ed wild forest mushrooms in a rich creamy sauce flavoured with brandy and whole grain mustard. 7 9 10

Desserts

All desserts €27, serves 12 people

Rich Chocolate Marquise

Rich Italian style chocolate mousse flavoured with honey on a crumbly biscuit base. 1 3 7

Chocolate and Raspberry Tart

Sweet pastry tart filled with rich chocolate and fresh raspberries. 1 3 7

Chocolate Mint Tart

Sweet pastry tart filled with rich chocolate ganache and mintcrisp. 1 3 7

Chocolate Fudge Brownies GF

Rich gluten free fudge brownies made with almonds and Valrohna chocolate. 3 7 8

Baileys Cheesecake

Creamy cheesecake flavoured with Baleys and topped with a chocolate glaze. 1 3 7

Wild Berry Cheesecake

Light creamy cheesecake with strawberries, raspberries, blackberries and red currants. 1 3 7

Lamb Tagine

Slow-cooked diced lamb with cumin smoked paprika coriander apricots and honey. 8 9

Beef and Guinness Stew

Beef and Guinness stew diced beef with smoked bacon, root vegetables and mushrooms in a rich Guinness Sauce. 1 9

Thai Vegetable Curry

Mixed vegetables in a creamy Thai style curry sauce with coriander ginger and lemon. 2 7 9

Spicy Moroccan Bean Stew VG

Spicy Vegan bean stew, mixed beans cooked with tomatoes cumin chilli and bell peppers. 9

Banana and Caramel Cream Pie

Crumbly biscuit base filled with creamy caramel and bananas topped with vanilla cream and toasted almonds. 1 3 7 8

Golden Meringue Roulade

Golden baked meringue filled with whipped cream, vanilla and seasonal berries. 3 7

Apple and Wild Berry Crumble

Sweet pastry tart filled with sliced apples and seasonal berries and a crumble topping. 1 3 7

Pear and Almond Tart

Sweet pastry tart filled with jam and frangipane, topped with sliced Pears. 1 3 7 8

Raspberry and Almond Tart

Sweet pastry tart filled with jam and frangipane, topped with Raspberries. 1 3 7 8

Lemon Cheesecake

Tangy Lemon cheesecake on a biscuit base. 1 3 7

Allergen key

- 1 Gluten
- 2 Crustaceans
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Soybeans
- 7 Milk
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Sulphur dioxide / sulphites
- 13 Lupin
- 14 Molluscs

Diet labels: V Vegetarian · VG Vegan · GF Gluten free

Allergens in each dish are shown by number. If you have an allergy or intolerance, please tell us when ordering.

All our food is prepared in a kitchen that handles all 14 allergens, so we can't guarantee any dish is completely free from traces.