

LOVE FOOD

CATERING FOR ALL OCCASION

CANAPES SELECTOR

Cold Options

Candied Pecan Crusted Goats Cheese Parisienne Ball with Cumin & Chili Chutney
Buffalo Mozzarella with Cherry Tomato Skewers & Rocket Pesto
Vegan Artichoke & Spinach Filo Cups
Wild Mushroom Crostini with Garlic & Basil Ricotta
Prosciutto Wrapped Asparagus with Aged Grana Padano
Irish Artisan Charcuterie Board with Olives & Sundried Tomato
Pulled Peking duck, Chili Jam and Coriander Oil on Brioche Toast
Cocktail Sausage wrapped in Maple Cured Bacon
Smoked Chicken & Cranberry Tian with Brioche Crouton & Crispy Chicken Skin
Langoustine Cocktail in a Charcoal Cone with Black Caviar
Organic Beet Cured Atlantic salmon on Herb Bilini with Crème Fraiche & Caviar
Sesame Seared Tuna with Pickled Vegetables
Assorted Sushi Platter

Hot Options

Caramelized Onion & Tipperary Blue Cheese Mini Tart
Popcorn Tofu with Sriracha Dipping Sauce
Wild Mushroom & Truffle Espresso
Philippine Chicken Inasal Skewer with Soy Chili dip
Popcorn Chicken & Taco Dip
Confit Jerk Pork Belly Slider with Mojito Yoghurt
Cocktail Sausage wrapped in Maple Cured Bacon with Sweet Chilli Dip
Steak & Chips Mini Cone with Bearnaise Sauce
Thai Fish Cakes with Lemongrass & Soy Dipping sauce
Famous Langoustine Bisque Shot with Crème Fraiche & Herb Oil
Dublin Bay Seafood Arancini's with Confit tomato & Basil Sauce

Summertime Afternoon Tea Buffet

Finger Sandwiches
Scones, Fruit Preserve & Fresh Cream
Chocolate Dipped Strawberries
Macarons
Raspberry Prosecco, Tea, Coffee & Herbal Infusions

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STARTERS SELECTOR

Torched & Butter Poached Langoustine Tails with Golden Corn Puree, Chilli Oil & Micro Salad

Atlantic Salmon with Smoked Egg Yolk Puree, Pickled Baby Turnips & Radish with Charred Lemon Segments & Dill Oil

Scorched Mackerel Fillet, Tomato & Caper Salad with Horseradish Crème Fraiche

Crab, Avocado & Smoked Salmon Tian, Fennel & Apple Salad with Citrus Aioli

Chicken Caesar Salad with Pancetta Crisp & Shaved Grand Padano

Sour Dough Spear & Anchovy Garlic Dressing

Roast Quail with Spinach & Pomegranate Salad

West County Callan Ham Hock & Flat Parsley Terrine, Picked Vegetables, Piccalilli, Pea Shoots served with Brioche

Silver Hill Duck Pate with Crispy Confit Leg Bon Bon & Dark Cherry Gel

Wild Mushroom, Tarragon & Gruyere Tartlet with Tomato Salsa & Herb Salad

Chargrilled Asparagus with Smoked Hollandaise & Baby Chard

Goats Cheese Pearls with Rainbow Beets, Pear & Watercress Salad

Watermelon & Cucumber Salad with Mango & Passionfruit Crush, Fresh Mint

Soups

Classic French Onion, Gruyere Soda Bread Crouton

Malaysian sweet potato and coconut

Traditional Minestrone, Pancetta and Grated Parmesan

Lightly Spiced Hungarian Goulash Soup

Roast Butternut Squash, Curried Crème Fraiche & Cilantro

Potato & Leek, Crispy Bacon Bits, Thyme

Roast Carrot & Orange, Coriander Cream, Toasted Pine Nut

Sorbet

Raspberry and Gin

Muscat Blood Orange

Wild Strawberry

Passion fruit and Mango

Lime and Ginger

Basil & Lime

Bloody Mary

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MAIN COURSE SELECTOR

Meat & Fowl

Aged Fillet of Irish Angus with Duchess Potato, Burnt Shallot Puree, Oyster Mushrooms, Baby Heritage Carrots & Red Wine Reduction

Killenure Aged Dexter Beef Sirloin with Ceps, Gratin Potato, Green Veg Bundle & Rose Peppercorn Sauce

Killenure Dexter Beef Wellington, Sautéed Greens, Fondant Potato, Rosemary Jus

Herb Crusted Rack of Irish Lamb with Champ Mash, Seasonal Vegetable Bundle, Minted Pea Puree & Rosemary Jus

Roast Loin of Lamb with Herb & Mustard Crust
Pommes Galettes with Baby Vegetable Bundle & Red Wine Jus

Duo of Wild Irish Guinea Fowl with Herb Crushed Potato, Celeriac Puree, Glazed baby Carrots & Madeira Thyme Jus

Kilkenny Rose Veal Osso Bucco with Saffron Risotto & Vegetable Brunoise

Supreme of Free-Range Irish Chicken with Whipped Potato & Coq au Vin Sauce

Fish & Seafood

Seared Mediterranean Seabass Fillet with Sweet Potato Puree, Charred Stem Broccolini, Lemon Beurre Blanc & Glenealy Herb Oil

Herb Crusted Salmon Fillet with Crushed New Potato, Crab Croquette & Lemon Beurre Blanc, Dill Oil

Aromatic Spiced Monkfish Loin with Kedgeree Croquette, Cherry Tomato, Pickled Cauliflower, Spiced Shellfish Bisque & Coriander Oil

Pan Fried Turbot with Crushed New Potato, Sweet Garden Peas & Champagne Beurre Blanc

Fillet of Hake with Wild Irish Muscles, Baby New Potatoes & Light Curry Velouté

Vegetarian

Garden Pea Risotto with Green Pea Puree, Tips of Baby Vegetables, Shaved Aged Parmesan & Vibrant Basil Oil (V)

Spiced Lentil Cake with Heirloom Tomato Relish, Shaved Asparagus & Parmesan Salad (V)

Roasted Vegetable Spinach & Feta Cheese Roulade with Sweet Potato Fondant & Yellow Bell Pepper Sauce (V)

Polenta and Roasted Vegetables Gateaux with Goat's Cheese, Basil & Tomato Ragout (V)

Makhni Paneer with Minted Parathas & Curried Cauliflower

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DESSERT SELECTOR

Banoffee

with Sea Salt Fudge, Caramelized Torched Banana, Chocolate Cremeaux, Soil & Vanilla Cream

Strawberry & White Chocolate Pillow

with Strawberry Gel, Strawberry Crisps & Balsamic Strawberries, Chocolate Soil & Clotted Cream

Black Forest Dome

with Textures of Morello Cherry, Dark Chocolate Crumb served with Vanilla Cream

Wild Berry & White Chocolate Cremeaux

with Wild Berry Gel, Hazelnut Cookie Crumb served with Mascarpone Cream

De-constructed Lemon Meringue

with Textures of Raspberries & Vanilla Cream

Appletini Cube

with Apple Compote, Salted Caramel Crumb, Calvados Cream & Berry Coulis

Chocolate Fondant, Southern Comfort & Orange Gel with Vanilla Pod Ice Cream

Macha White Chocolate Cylinder

with Chocolate Soil, Berry Gel & Vanilla cream

Apple Tarte Tatin

with Brown Bread Ice Cream, Salted Carmel

Deconstructed Apple & Berry Crumble, Macadamia and Vanilla Crumble served with Custard

Selection of Artisan Irish Cheese

Cashel Blue, Porter Cheddar, St Tola Ash Goats & Cooleeney Camembert served with Fresh Grapes, Fig Chutney, & Artisan Crackers & Celery

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LATE NITE BITES SELECTOR

The Sandwich

Chicken Shawarma Kebab with Veg Slaw & Tzatziki Sauce in a Pitta Bread Wrap

Nolan's of Kilcullen Beef Slider with Pickle, Sautéed Onion & Ballymaloe Relish in a Brioche Bun

Cider Marinated Pulled Pork Slider with Apple Slaw & Mustard Mayo in a Waterford Blaa

Sausage Dawg - Nolan's of Kilcullen Chili Pork Sausage, Sweet Fried Onions, with Mayo in Torpedo Bun

Irish Bacon Butty - Grilled Irish Back Bacon with Ballymaloe Tomato Relish on Soft White Batch

Brady's Carved Irish Ham & Dubliner Cheddar on Batch Bread with Keoghs Crisps

Portobello Mushroom Slider with Spiced Guacamole, & Beef Tomato in a Brioche Bun

Veggie Dawg with Chips, Grated Cheese & Garlic Mayo in a crispy Baguette

Street Food

Spicy Fried Chicken Basket with Garlic Dip

Fish 'N' Chips Box with Tartare Sauce

Irish Spice Bag of Chips, Spicy Fried Chicken, Onions, Peppers & Chili in our own Spice & Salt Blend

Spicy Wedges with Garlic Mayo/BBQ Dip

Ultimate Late Nite Food

Suckling Pig on a Spit

Slow Spit Roasted Irish Free-Range Pig

Crunchy Cider Crackling, Sautéed Onions with Apple Slaw & Crisp Salad

A Variety of Rolls & Baps, Chutney's & Homemade Apple Sauce

(feeds up to 120 people)