

LOVE FOOD

CATERING FOR ALL OCCASION

The Foodie Feast SAMPLE Menu

A Grazing Table is a work of art, It is a visual feast & a wonderful food experience. Nothing will your guests talking like a beautiful colourful display of food. Imagine arriving straight from the service to a **“WOW”** moment, this is about wonderful Irish local Artisan products, the grazing platters can be arranged on the dining tables as a sharing starter or as a stunning buffet display to replace the canape & starter

Canape & Starter Grazing Course

Meat Platter

Jambon Serrano, Saucisson & Chorizo, Salami, Smoked Paprika, James Nolan Spiced Beef & Spiced Bresaola, Wild Boar & Pates

Cheese Platter

St Tolas Ash Log, Macroom Buffalo Ricotta, Durras Farmhouse cheddar, Crozier Blue With Raw Irish Honeycomb, Nuts, Fruits & Artisan Crackers

Seafood Platter

Kish Lighthouse Smoked Salmon, Marinated Crab Claw with Trevor's Poached & Roasted Salmon, Dublin Bay Prawn Cocktail Martini, Sea Vegetables & Sauces

Vegetarian Platter

Marinated Roast Vegetables, Pickles, Olives, Dried and Fresh Fruits, Crudites, Dips, Hummus, & Mustard Pots

Crusty Country Breads (Sourdough, Irish Brown Soda, Tomato, Corn Bread & Focaccia)
Chili & Sea Salt Butter, Country Butter, Red Pepper Pesto Tapenade with Newgrange Oil & Balsamic

Main Course

Aged Fillet of Dexter Beef

Duchess Potato, Shallot Puree, Oyster Mushroom, Baby Heritage Carrot with Red Wine & Thyme Reduction

Pan Fried Turbot

Crushed New Season Potato, Sweet Garden Peas & Champagne Burre Blanc

Garden Pea Rissoto

Green Pea Puree, Baby Vegetable Tips, Aged Pandrano & Basil Oil

Dessert

Green Tea & Apple Cube with Velvet Green Coating
served with Confit Pink Lady, Blackberry Gel, White Chocolate Crumb & Vanilla Cream

To Finish

Freshly Brewed Tea, Irish Artisan Drip Coffee & Herbal Infusions
With Hand-Made Chocolate Truffles