



Sample Dinner Menus

Menu A

Assiette of Fresh seafood served with
mixed greens
Fresh Leek and Potato soup enhanced with chervil cream
Served with a bakers basket of breads

Roast Medallions of west Cork Fillet Steak
served with a caramelised onions & a brandy sauce
Or
Duo of West Cork Duck Breast & leg
Served with an Orange & cherry sauce

Baileys Irish Cheese Cake

Selection of Home Made Irish Chocolates

Menu B

Julienne of Cork spiced Beef on a bed of seasonal leaves with cucumber relish

Cream of Wild Mushroom & Chive Soup
Served with a bakers basket of breads

Sesame & Herb Crusted Rack of West Cork Lamb
with Rosemary & Garlic Sauce

or

Fillet of Fresh Turbot served on a bed of Creamed
Spinach with White Wine Sauce

Traditional Bread & Butter pudding served with custard

Selection of Artisan Irish Cheeses



Canapés Menus may include

Served cold

Irish Smoked Salmon on Brown Bread with Capers
Goats Cheese on Croutons with Sundried Tomato Coulis
Irish Chicken Liver Terrine with Cumberland Sauce
Brunoise of Chicken, Pineapple & Pepper Salsa
Selection of open sandwiches on a selection of breads to include

- Homey baked Ham
- Cork Spiced Beef
- Fresh Crab
- West Cork Duck
- Grass-Fed Irish Beef

Served Hot

Traditional Cork Black Pudding
Warm chicken fillet with Local Relish
West cork lamb grill stick
Selection of local gourmet cocktail sausages

Sweet

Hadji Beys Irish Turkish Delight
Selection of homemade Irish Chocolates
Home made mini fruit tartlets

All the above products are purchased in the English Market Cork

If you have your own favourite English Market stall, then leave us know and we can source ingredients from that stall.