EXECUTIVE LUNCH MENU

STARTERS

Beetroot Mango and Feta Salad with Caramelised Walnuts and Mixed Leaves

Chargrilled Vegetable Salad with Asparagus, Courgettes, Peppers with Mint Lemon and Balsamic Marinade

MAIN COURSES

Slow Roasted Hereford Beef with Bacon and Mushroom Fricassee and Yorkshire Pudding

Supreme of Corn Fed Chicken with Champ Mash, Buttered Greens, Raspberry Pink Peppercorn Sauce

Roast Fillet of Irish Hake with Balsamic Puy Lentils and Wilted Spinach

Confit Duck Leg with Truffled Mash Potato, Orange Braised Carrots Caramelized Onion and Gubeen Tart
with Tomato and Chilli Jam and Mixed Leaves

Smoked Bacon, Chicken and Wild Mushroom Salad with Rocket Leaves, Honey, and Mustard Dressing

Irish line caught, Cod Gratin
with Smoked Sundried Tomato Pesto,
Cherry Tomato and Mozzarella, Shaved Fennel,
Tomato and Sweet Chilli Jam

Irish Hereford 8oz Fillet Steak

with Horseradish Mash, Smoked Bacon, and Mushroom Fricassee and Yorkshire Pudding with Peppercorn Sauce

Pan-Fried Irish Dame of Salmon with Lemon and Horseradish Ricotta Candied Roast Vegetables

VEGETARIAN OPTIONS

Pumpkin and Garden Pea Risotto with Shaved Parmesan and Mascarpone

Leek and Gubeen Tart with Chargrilled Asparagus and Courgette Salad Dressed with Lemon and Mint Oil

DESSERT

Raspberry Meringue Roulade with Raspberry and Mango Coulis

Sticky Toffee Pudding with a Butterscotch Sauce

Warm Chocolate Fondant with Whipped Cream and Berries

Cheese board with White Onion Marmalade

Pithivier of Field Mushrooms

With Wilted Spinach and Madeira Sauce

Pear Barley Stuffed Portobello Mushroom

with Sweet Potato Puree, Wilted Greens

Roast Butternut Squash, Sage and Blue Cheese Strudel with Sweet Chilli Jam

Pear and Almond Tart with Crème Anglaise

Lemon Meringue
Pie with Whipped Cream

Warm Apple Crumble with Vanilla Cream Sauce

Baileys Irish Cream Cheesecake with Fresh Cream

Catering Crew Hospitality
2 Fairgreen, Naas Co Kildare W91 N972
Office: 045831014 Email: hospitality@cateringcrew.ie
Website: www.cateringcrew.ie

