

FINE



FOOD

# NEIL SHIRT

*Catering Ltd.*

SINCE 2010

## Dinner Menu – Main Course

Pan Fried Organic Clare Island Salmon with Light Keralan Curry Cream

Slow Roast Shoulder of Wicklow Lamb with Cannellini Beans and Red Wine Jus

Roast Free Range Irish Chicken Breast with Classic Chasseur Sauce

Slow Cooked Belly of Irish Pork with Pecan Nut and Apricots

Confit of Silver Hill Duck Leg with Bittersweet Mandarin Jus

Salmon and Tuna Fishcake with Chunky Tartar Sauce

Corned Silverside of Beef with Swiss Chard and Pommery Mustard Sauce

Roast Free Range Chicken Wrapped in Parma Ham served with Lemon and Basil Cream

Fillet of Irish Pork, Braised with Vintage Cider and Tarragon

Poached Fillet of Plaice 'Bonne Femme'

24 Hour Braised Daube of Irish Beef with Red Wine, Bay and Thyme Leaves

Roast Loin of Irish Bacon with Dalkey Mustard and Wildflower Honey

Fillet of Irish Organic Salmon 'en Papilotte'

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## Dinner Menu - Main Courses

Traditional Osso Bucco with Irish Rose Veal

Roast Dry Aged Sirloin of Irish Beef with Horseradish and Red Wine Jus

Pan Fried Fillet of Brill Buttered Spinach, Soave and Chive Fumet

Prawn and Salt Cod Brandade with Salsa Verde

Roast Breast of Guinea Fowl with Wild Mushrooms and Braised Shallots

Roast Rack of Connemara Mountain Lamb with Redcurrant and Thyme Jus

Fillet of Irish Hereford Beef with Marinated Field Mushroom, Braised Shallots and Truffle Foam