

FINE



FOOD

NEIL SHIRT

Catering Ltd.

SINCE 2010

Dinner Menu - Starters

Plum Tomato, Roast Ruby Onions and Basil Salad

Classic Caesar Salad with Sourdough Croutons and Aged Parmigiano Reggiano

Leek and Sweet Onion Tart with Glebe Brehon Cheese

Rillette of Salmon with Pickled Cucumber and Frisée Lettuce

Grilled Free Range Chicken Salad with Soft Herbs and Lemon

Duck Liver Parfait with Beetroot and Orange

Tuscan Bean and Vegetable Soup with Ciabatta

Smoked Mackerel Paté with Melba Toast

Dinner Menu - Starters

Rillette of Irish Duck with Caramelised Baby Onions and Fig Chutney

Wild Mushroom and Tarragon Tart with Pecorino

Carpaccio of Courgette, Grilled Aubergine and Red Pepper, St Tola Cream and Basil

Chargrilled Asparagus with Soft Boiled Free Range Egg and Rocket

Braised Lentils de Puys with Ardsallagh Goat's Cheese, Beetroot and Tarragon

Smoked Haddock Fishcakes with Chunky Tartar Sauce

Seafood Chowder with Wheaten Bread

Vine Ripened Tomato, Buffalo Mozzarella and Basil Salad

Caramelised Pear with Bellingham Blue, Watercress and Toasted Walnuts

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Dinner Menu - Starters

Terry Butterly's Smoked Irish Salmon served simply with Lemon and Home Made Brown Bread

Salad of Baby Spinach, Pickled Cepas and Soft Boiled Quail's Eggs with Pedro Jimenez

Annagasson Crab with Granny Smith Apple, Mint and Horseradish

Fillet of Irish Beef 'Panzanella'

Pan Fried Scallops with Saffron Egg and Potato Mouseline

Gravadlax of Organic Irish Salmon with Warm Potato Salad and Soft Herbs

Fillet of Irish Hereford Beef Carpaccio with Rocket and Organic Parmesan

Risotto of Roasted Butternut Squash with Swiss Chard and Pecorino