

Mini Meals

Mini Dishes

- Prime Irish fillet of beef medallions with a wild mushroom fricassee

Baby rack of Wicklow lamb with recurrent glaze, creamy chive mashed potato

Salad of shredded shoulder of lamb with pomegranate

Individual fillet of prime Irish beef glazed with port on a bed of champ

Pan fried fillet of Sea bass, Mediterranean vegetables, plum tomato jus

Pots of Thai red chicken curry with fresh coriander & lime, organic wild and long grain rice

Stir-fry fillet of beef, wild mushroom fricassee

Classic Chicken Caesar salad with fresh parmesan shavings (vegetarian version available)

Pan fried salmon and crab cakes with baby cos and ranch dressing

Confit leg of duck, braised puy lentils, crisp pancetta and Madeira jus

Seared scallops, roast carrot purée, preserved ginger and coriander oil

Roast breast of wood pigeon, date chutney and Madeira sauce

Forest mushroom tartlet, buffalo mozzarella, parsley pesto

Baked fillet of organic Irish salmon, sauté spinach and herb hollandaise

Oak smoked organic Irish salmon with roast beetroot salad and crème fraîche

Grilled fillet of sea-bass, roast pumpkin and sweet potato purée, served with rocket pesto

Pan fried king scallops, celeriac purée, crisp Serrano ham, frisée salad with basil oil

Baked fillet of Atlantic cod with crab-meat crust, chive pomme purée and watercress sauce

The Right Catering Company

c/o Harry's Bistro|Bar – The Waterfront, Upper Mell, Drogheda, Co. Louth, Ireland

+353 87 262 0240 :: stephen@therightcateringcompany.com :: www.therightcateringcompany.com

Mini Meals contd.

Seared red snapper, fennel and orange with Provencal herbs

Crisp pork belly, celeriac mash with cider jus

Dry aged best end of Wicklow lamb, chive mash with raspberry and red-currant jus

Fillet of prime Irish beef with horseradish crust, truffle scented gratin potatoes and port jus

Wild mushroom, leek and mascarpone parcel with spinach and pine nuts

Asian style pumpkin spring roll with chilli syrup and coriander pesto with warm noodle salad

Slow roast vine tomato, thyme and red pepper tart with rocket and goats cheese cream

Pea and parmesan risotto with rosemary tuille and herb bouquet on roast vegetable and pine nut couscous

Soups

Celeriac and parmesan soup

Wild mushroom chowder

Curried parsnip and apple soup

Creamy winter vegetable soup

Celery and almond soup

Leek and potato soup with chive cream

Spicy coconut and vegetable soup with rice noodles

Smoked fish and potato chowder

Cream of cauliflower and roast onion soup

Pumpkin soup with preserved ginger

Creamy tomato and basil soup

Broccoli and vintage Cheddar soup

Carrot and coriander soup

Carrot and orange soup with dry sherry

White bean and smoked bacon soup with truffle oil

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Desserts

Mini raspberry crème brûlée

Blackberry bakewell tart with vanilla custard

Lavender infused custard tart

Lemon and lime tart with cape gooseberry and clotted cream

Belgian chocolate marquise with orange mascarpone and berry compote

Vanilla crème brûlée

Strawberry cheesecake, slow roast plums and orange cream