

Dinner Menu

Starters

Sliced organic melon, vine tomatoes, cucumber, crumbled goats cheese and pomegranate seeds

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

Foie gras terrine, toasted brioche, prune compote

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

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

Roast breast of wood pigeon, date chutney and Madeira sauce

Tian or fresh crab, black tiger prawns with sisho cress and sauce vierge

Forest mushroom tartlet, buffalo mozzarella, parsley pesto*

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

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

Warm Peking duck salad with Asian fruits

Dinner Menu contd.

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

Dinner Menu contd.

Main Courses

- Roast fillet of sea bream, Asian greens and teriyaki sauce

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

Seared red snapper, fennel and orange with Provençal herbs*

Crisp pork belly, celeriac mash with cider jus*

Dry aged best end of Wicklow lamb, chive mash with raspberry and redcurrant jus

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

Fillet of prime Irish beef, with colcannon mash, bourguignon garnish and rich red wine

Pan fried supreme of guinea fowl “coq au vin”

Oven baked supreme of corn-fed chicken, with sage, cured ham, roast garlic and herb mash

Vegetarian Options

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

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

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

Brie, Portobello mushroom and cranberry Wellington, wilted spinach and fig infused balsamic glaze

Vegetable lasagna with garlic fusette

Pea and parmesan risotto with rosemary tuille and herb bouquet

Vine tomato and shallot tarte tatin, vegetable bouquet and fig infused balsamic syrup

Grilled halloumi cheese on roast vegetable and pine nut couscous

Buttermilk pancakes with goats cheese, basil and sundried tomato

** Available as a starter or main course*

All main courses are served with seasonal market vegetables

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

Dinner Menu contd.

Desserts

Sticky toffee pudding, with caramel salt butter ice-cream

Pear and almond tart with vanilla custard

Baguette and butter pudding with Baileys and organic raisins

Orange panna cotta with honey roast figs

Lemon tart with cape gooseberry and clotted cream

Belgian chocolate marquise with orange mascarpone and berry compote

Assiette of chocolate: mini chocolate brownie, tulip of chocolate mousse, chocolate sorbet

Vanilla crème brûlée

Winter berry cheesecake, slow roast plums and orange cream