



Vegetarian Dinner Parties

€30 per person for groups of 20 - 40 people

Starters

Choose one

Asian Noodle Salad, Red Onion, Mixed Peppers, Radish, Ginger and Sesame, Scented with a Lime & Coriander Dressing

Crescents of Honeydew and Cantaloup Melon with Pink Grapefruit Sorbet, Irish Strawberries and Lime Syrup

Ardsallagh goats cheese and confit red onion tartlet with yellow pepper essence and Barnabrow crisp garden leaves

Soup – Garden Vegetable Topped with Ardsallagh Goats Cheese and Olive Oil

Mains

Choose Two

Pan Fried Gnocchi with Roasted Mediterranean Vegetables, Sun Dried Tomatoes, White Wine and Parmesan Cream Sauce

Red Wine Risotto with Beetroot, Red Chard and Asparagus Tips, finished with Mascarpone and Toasted Almonds

Sauteed Local Mushrooms with Wild Rice, Roasted Garlic, Cavolo Nero and Sun Blushed Tomatoes

Caponata Vegetables in a Puff Pastry Case, Feta, Almonds and Sundried Tomato Dressing

Desserts

Choose one

Chocolate Marquise with Cherry Puree and Crystallised Nuts

Glazed individual lemon tart with raspberry coulis and basil Chantilly

Vanilla Crème Brulée with Shortbread

Selection of Ice-cream and Sorbet

Barry's Tea/Bewley's Coffee