



## *Vegetarian Dinner Parties*

*€28 per person for groups of over 25 or more*

*Starters* – Choose Two & Soup

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

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

Ardsallagh Goat's Cheese and Confit Red Onion Tartlet with Yellow Pepper Essence  
and Barnabrow Crisp Garden Leaves

Soup – Garden Vegetable Topped with Ardsallagh Goat's Cheese and Olive Oil

*Mains* – Choose Two

Pan Fried Gnocchi and Roasted Mediterranean Vegetables, Sundried Tomatoes,  
White Wine and Parmesan Cream Sauce

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

Sautéed 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 Two

Chocolate Marquise with Cherry Puree and Crystallised Nuts

Glazed individuals Lemon Tart with Raspberry Coulis Basil Chantilly

Vanilla Crème Brûlée with Shortbread

Selection of Ice Cream and Sorbet

*Barry's Tea / Bewley's Coffee*