



THE  
KILDARE KITCHEN  
CATERING

## Starters

---

Chicken liver pate with redcurrant jelly and melba toast

Classic French onion soup with toasted parmesan croutons

Crab terrine with rocket salad and black truffle dressing

Fresh honey dew melon wrapped in Parma ham

Goats' cheese salad, with rocket leaves, walnuts, tomatoes and sweet balsamic reduction

Gravad Lax served with mixed leaves and honey & dill sauce

Prawn and salmon fish cakes with Thai basil and sweet chilli sauce

Roast red pepper and aubergine soup

Roasted fig, Parma ham and gorgonzola salad with Dijon mustard and crème fraiche

Salad of mixed leaves with mushrooms, lardons and pecans

Smoked salmon on homemade brown seed bread

Spinach and mushroom roulade with salsa Napolitana



THE  
KILDARE KITCHEN  
CATERING

## Main Courses

---

Fish pie with fresh cod, smoked haddock, prawns and scallops, creamy white sauce and fresh herbs.

Pan fried fillet of salmon with saffron and chive beurre blanc and herb oil

Fillet of beef with gratin Dauphinoise, asparagus, baby carrots and gravy

Roast rack of lamb with a mustard and herb crust served with a port wine sauce

Whole sirloin of beef roasted in honey and soy sauce, served with a reduction of soy, honey, garlic and ginger.

Spicy Toulouse sausage on black pudding and chive mash with onion gravy

Coq au vin; classic French casserole with onions, bacon, mushrooms cooked in red wine and herbs

Chicken breasts roasted with Parma ham, pine nuts and spinach served with a basil salsa

Boned and stuffed quail with savoury rice, wrapped in Parma ham on a bed of roast potato and sweet potato

Beef Bourguignon served with fragrant white rice

Roasted red peppers stuffed with garlic, pesto and tomato couscous with olive tapenade

Stilton and red onion marmalade tart with parmesan shavings and pesto

Italian potato and spinach gnocchi in tomato sauce with mozzarella, basil and parmesan



THE  
KILDARE KITCHEN  
CATERING

## Desserts

---

Pear and almond tart with fresh cream

White chocolate torte on an amoretti biscuit base with blackcurrant coulis

Orange almond and poppy seed cake served with citrus syrup

Individual summer puddings of brioche, and mixed berries served with crème fraiche

Lemon curd tartlet with mini meringue

Chocolate brownie with fresh fruit salad and cream

Sticky toffee pudding

Banoffee pie

Meringue Roulade with

- Fruit of the forest berries
- Lemon curd and blueberries
- Chocolate cream

Flourless Chocolate torte with a lemon sorbet shot



THE  
KILDARE KITCHEN  
CATERING

## Ready to Heat and Eat

---

Beef Wellington

Salmon en croute with spinach and leek

Lasagne

Beef in red wine

Beef and oyster pie

Cassoulet with goose, lamb, pork and cannellini beans

Chicken Korma

Chicken in white wine sauce with bacon and mushrooms

Chicken pie with black truffle oil

Cottage Pie

Fish pie with cod, smoked cod and mash

Irish stew

Leek, feta and red pepper pie

Moussaka with beef and aubergine

Noisette of pork in apple orange and onion sauce

Salmon and dill pie

Roasted Mediterranean vegetable lasagne



THE  
KILDARE KITCHEN  
CATERING

## Ready to Heat and Eat

---

Green leaf salad and French dressing

Fine green bean salad with sun blushed tomatoes and feta cheese

Roast baby potato and sweet potatoes with spices and rocket

Beetroot, pear, aubergine, red onion and walnut salad

Couscous salad with roast Mediterranean vegetables

Pasta salad with chorizo, tomato and goats cheese

Cole slaw

Fragrant rice

Gratin Dauphinoise: garlic potatoes with cream

Rosti potatoes/ parsnips

Spiced red cabbage

Garlic and herb bread

Amish onion buns

Homemade brown loaves