

## SIDES SOUPS AND SALADS - ORDER FORM

### **VEGETABLES**

Quantity

Colcannon

Honey Roast Vegetables

Potatoes Dauphinoise

Leeks in Cheese Sauce

***3.00 euros per portion***

Rice - 2.00 euros per portion

### **SOUPS**

Quantity

Cream of Carrot, Sweet Potato and Ginger

Roasted Tomato and Sweet Basil

Cep & Butternut Squash Veloute

Vichyssoise

***2.50 euros per portion***

### **SALADS**

Quantity

Orange and Red Onion

Greek Salad

Water Melon and Feta

Mixed dressed leaves

***3.00 euros per portion***

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PLEASE ASK FOR ALLERGEN INFORMATION RE: DAIRY, GLUTEN ETC.

## CANAPES - ORDER FORM

### *Hot*

Quantity

Mini twice baked cheese souffles

Pancetta, spinach and mozzarella arancini

Goats cheese and pesto whirls

Salmon, sweet potato and coriander fishcakes

*Price per 12 - 10.00 euros - minimum order 12 pieces (of same item)*

### *Cold*

Quantity

Smoked salmon with horseradish mayonnaise on soda bread

Goats cheese stuffed tomatoes

Mini prawn cocktails in little gem leaves

*Price per 12 - 10.00 euros - minimum order 12 pieces (of same item)*

### *Sharing Canapés*

Quantity

White bean crostini with anchovy and lemon salsa - serves 2 - 5.00 euros

Baked camembert flower bread - serves 2 - 8.00 euros

Asparagus wraps with lemon mayonnaise (in season) - serves 2 - 7.00 euros

Creamy pesto with prosciutto dippers - serves 2 - 5.00 euros

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## CLASSIC MAINS - ORDER FORM

### *Lasagne Al Forno*

Slow cooked beef ragu with layers of egg pasta and cheese sauce – 7.00 euros

Quantity

### *Chilli con Carne*

Rich slow cooked minced beef in a chilli sauce – 6.50 euros

Quantity

### *Meatballs*

Minced pork and beef meatballs in a roasted tomato sauce – 6.50 euros

Quantity

### *Beef Bourguignon*

Slow cooked diced beef with mushrooms & onions in a rich red wine sauce – 8.00 euros

Quantity

### *Chicken and Broccoli bake*

Panfried chicken in a broccoli, cream and white wine sauce topped with crusty cheese breadcrumbs – 7.50 euros

Quantity

### *Le Pantry Chicken Curry*

Le Pantry secret recipe – using breast of chicken – 7.00 euros

Quantity

### *Italian Chicken*

Breast of chicken cooked in a tomato and spice sauce – 7.00 euros

Quantity

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## LIGHTER DISHES & VEGETARIAN DISHES - ORDER FORM

### LIGHTER DISHES

Prices per portion

#### ***Scorched miso salmon salad***

Salmon fillet in a miso and soy sauce with seasonal green vegetables – 7.50 euros

Quantity

#### ***Soy glazed salmon salad***

Salmon fillet with a soy glaze with bright crunchy vegetables – 7.50 euros

Quantity

#### ***Spring chicken in a pot***

Chicken thigh cooked in pesto and stock with spring greens, spring onions and new potatoes – 7.00 euros

Quantity

#### ***Baked lemon & rosemary chicken***

Chicken portions baked in white wine & lemons with new potatoes – 7.00 euros

Quantity

### VEGETARIAN DISHES

Prices per portion

#### ***Roasted vegetable Lasagne***

Roasted Mediterranean vegetables layered with bechamel sauce – 6.50 euros

Quantity

#### ***Spinach and Ricotta Cannelloni***

Cannelloni stuffed with spinach and ricotta in a tomato sauce – 7.00 euros

Quantity

#### ***Aubergine Parmigiana***

Baked aubergine layered with ricotta and parmesan covered in a tomato and red wine sauce – 7.00 euros

Quantity

#### ***Smoked Salmon & Cream Cheese Roulade***

Savoury roulade rolled with cream cheese and smoked salmon (serves 6-8) – 18 euros

Quantity

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# BARBECUE | DESSERTS & LITTLE EXTRA - ORDER FORM

## BARBECUE

Prices per portion (each portion is for two people)

|  | Quantity             |
|--|----------------------|
| Pork spare ribs (ready prepared and cooked just re-heat) – 8.00 euros      | <input type="text"/> |
| Chicken kebabs in tarragon marinade (raw to cook on barbecue) – 8.00 euros | <input type="text"/> |
| Sausages (raw to cook on barbecue) – 7.00 euros                            | <input type="text"/> |
| Burgers (raw to cook on barbecue) – 7.00 euros                             | <input type="text"/> |
| Sliced duck breast in a plum & soy marinade (raw to cook) – 10.00 euros    | <input type="text"/> |

## DESSERTS

|  | Quantity             |
|--|----------------------|
| Double chocolate terrine (serves 8 to 10 people) – 25 euros                  | <input type="text"/> |
| White chocolate and raspberry cheesecake (serves 6-8 or 10-12) – 20/25 euros | <input type="text"/> |
| Lemon curd cheesecake (serves 6-8 or 10-12) – 20/25 euros                    | <input type="text"/> |
| Chocolate roulade with Baileys cream (serves 8-10) – 20 euros                | <input type="text"/> |
| Pavlova with fresh fruits (serves 8-10) – 25 euros                           | <input type="text"/> |
| Seasonal fresh fruit meringues (per portion) – 2.50 euros                    | <input type="text"/> |
| Apple and berry crumble (can be made in multiple portion sizes) – 2.50 euros | <input type="text"/> |

## LITTLE EXTRAS

|  | Quantity             |
|--|----------------------|
| Garlic Bread – 2.50 euros                          | <input type="text"/> |
| Irish Soda Bread – 3.50 euros                      | <input type="text"/> |
| Multi Seed – 3.50 euros                            | <input type="text"/> |
| Cheese Scones (minimum order 6) – 1 euro (each)    | <input type="text"/> |
| Wholemeal Scones (minimum order 6) – 1 euro (each) | <input type="text"/> |

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