

# THE WEDDING FEAST MENU



## CANAPÉS ON ARRIVAL

### NIBBLES

Salted Popcorn.  
Sourdough.  
Marinated Olives.

### STARTERS

Smoked Mackerel Pate.  
Selection of Cured Meats.  
with Pickled Seasonal Vegetables.  
Crispy Portabello Mushrooms.  
with Truffle Mayonnaise.

### MAINS *(Choice of 3)*

Roast Porchetta (boned, rolled and stuffed side of Pork) with Pear Puree.  
Confit Free-Range Chicken with Heirloom Carrots & Rocket Pesto.  
28-day Dry-Aged Sirloin Steak with Caramelised Shallots & Pepper Sauce.  
Roast Salmon with Sauce Vierge.  
Rolled Belly of Lamb with Panchetta Lardons, Button Mushrooms  
& Red Wine Reduction.  
Roast side of Hake with Puttanesca Sauce & Pea Shoots.  
Slow-Cooked Beef Short-Ribs with a Guinness Sauce & Glazed Carrots.  
Twice cooked Charred Leg of Lamb with Salsa Verde.  
Barbecued Free-Range Chicken with Rosemary & Lime Dressing & Pea Shoots.  
Sweetcorn Fritters with Parmesan Crème Fraiche & Tabasco Sauce.  
Tomato and Chickpea Curry *(Vegan friendly)*.  
Cauliflower Steaks with Salsa Verde, Spiced Yoghurt & Pomegranate Seeds  
*(Vegan version available)*.  
Beetroot Risotto with Horseradish Cream & Micro Basil *(Vegan version available)*.  
Basil & Fennel Ratatouille *(Vegan Friendly)*.  
Mushroom Burger with Rosemary & Lime Mayonnaise, Blue Cheese & Rocket.

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## SIDES

Wilted Greens with Basil & Chilli.  
Garlic & Thyme Roast Potatoes.  
Petit Pois Bonne Femme.  
Spiced Giant Couscous with Sultanas & mint.  
Garlic & Chive Mash.  
White Truffle Mash.  
Charred Corn with Parmesan, Coriander & Lime  
Skinny Chips.  
Honey-Roast Root Vegetables with Coriander and Cumin.  
Charred Asparagus & Shaved Parmesan.  
Baby Broccoli Caesar Salad.

## DESSERTS

Triple Chocolate Cake.  
Carrot Cake.  
Apple Crumble.  
Chocolate Malteser Cake.  
Salted Caramel Brownie Cheesecake.  
Gluten-Free Carrot Cake.  
Strawberry Cheesecake.

*Our dishes are based around fresh seasonal produce meaning  
that some are only available at certain times of the year.*

Contact:

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## SECOND-DAY MENU



### MEAT / VEG MAINS

Herb-Marinated Char-Grilled Chicken Breasts

with Green Goddess Dressing.

Roast Porchetta (Boned & Rolled Loin & Belly of Pork)

with Pickled Fennel & Apple Sauce.

Dry Aged Sirloin Steak Sandwich with Rocket, Red Onion, Parmesan  
& a Choice of Sauce.

Char-Grilled Prawns with Romesco Sauce on Toasted Sourdough.

Halloumi Fries with Pineapple & Basil Salsa & Spicy Mayo.

Sweetcorn & Spring Onion Fritters with Parmesan Crème Fraiche,  
Wafer-Thin Green & Red Chillies & Coriander.

Mediterranean Veg Kebabs with Salsa Verde.

Sticky Asian Chicken Wings with Pickled Cucumber Ribbons.

Luxury Pork & Chive & Toulouse Sausages with Caramelised Onions.

Lamb, Red Onion & Courgette Kebabs with a Green Goddess Dressing.

Hog-Roast with Salsa Verde.

### BURGER MENU *(All served on fresh Brioche Buns)*

6oz Dry Aged Beef Burger with American or Blue Cheese, Pickles,  
Tomato, Thyme & Onion Mayo, Mustard & Ketchup.

Slow-Cooked Dry-Aged Beef, Tomato, Shredded Iceberg Lettuce,  
American Cheese & Pickles.

Gently Spiced Lamb Burger with Rosemary & Lime Mayo,  
Balsamic-Red Onions & Rocket.

Barbecue Pulled Pork with Signature Slaw & House Pickles

Mushroom Burger with Garlic Mayo, Blue Cheese, Red Onion & Rocket.

Slow-Cooked Dry-Aged Beef in Guinness with Pickled Carrots,  
Horseradish Cream & Cos Lettuce.

## SECOND-DAY MENU

### **SALADS**

Spiced Giant Couscous, Tomato, Pomegranate and Mint.  
Wilted Greens with Apple, Crispy Garlic & Lime Dressing.  
Caprese Salad with Toonsbridge Fior Di Latte Mozzarella.  
Tomato & Feta with Green Goddess Dressing.  
Rocket & Parmesan with Balsamic Dressing.  
Miso & Soy Aubergine & Mushrooms with Barley and Kimchi.  
Puy Lentils with Blue Cheese & Seasonal Fruit.  
Green Salad with House Mustard Dressing.  
Black & Yellow Cauliflower with Barley, Coconut & Currants.  
Toonsbridge Mozzarella, Tomato & Basil.  
Barbecued Sweetcorn & Scallions Mixed Rice and Smoked Paprika Dressing.  
Chorizo, Preserved Lemon, Basil & Orschetti.

### **HOT SIDES**

Classic Skinny Chips with a range of Sauces.  
Summer Greens with Basil & Chilli.  
Roasted Mediterranean Vegetables.  
Charred Corn with Parmesan & Hot Sauce.  
Home Fries with Crispy Garlic & Dill Yoghurt Dressing

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