EGANHOSPITALITY GROUP

Premium Event & Bespoke Catering

Mini Gourmet Meals

Tel: 01 645 4147
sales@eganhospitality.ie
www.eganhospitality.ie
A3 Canal Bank, Hume Avenue, Parkwest Ind. Estate. Dublin 12

SERVED HOT

Mini Prime fillet
With celeraiac puree asparagus red wine

Mini Rack of lamb
With mini gratin potato and wilted spinach

Turkey Lollipops
With parsnip mash & Jerusalem artichoke chips

Beef bourguignon
Slow-braised beef, pommes mousseline & rich Bordeaux jus

Turkey Roulade
With truffled pommes purée & asparagus

Chargrilled lamb
With spiced aubergine, minted yoghurt & flatbread

Spicy vegan chorizo
With white bean & tomato salad

Pad Thai noodles
With beef or chicken, Asian vegetables, roasted peanuts & bean sprouts

Roast Chicken
With Jerusalem artichoke purée, truffle butter & crisp sage leaves

Guinea Fowl
With spring vegetables, caramelized cipollini onions & crisp pancetta

Rare Grilled Tuna
With slow-roast tomatoes, white beans & salmoriglio

Teriyaki Salmon Fillet
With pickled beansprout, cucumber & Asian cress salad

Seabass Fillet
With artichokes & white wine

Smoked Haddock Risotto
With poached Burford brown egg

Baked layered Aubergine
With potatoes & peppers in a rich tomato sauce & goat's cheese

---

SEASONAL RISOTTO

Spring Wild mushroom
With truffled baby leeks & Reggiano

Sweet potato falafel
With cauliflower couscous, tahini & yoghurt

Charred & hay-baked vegetables
With house ricotta & pesto

Tel: 01 645 4147
sales@eganhospitality.ie
www.eganhospitality.ie

A3 Canal Bank, Hume Avenue, Parkwest Ind. Estate. Dublin 12

SERVED COLD

Thai Beef Salad
With green mango, papaya, roasted peanuts with hot & sour dressing

Salade Parisienne
With rare roast beef, winter leaves, new potatoes, artichokes, cornichons & parsley

Tuna Carpaccio
With globe artichokes & winter truffle

Salt Beef Pastrami on Rye
With Russian dressing & coleslaw

Hay-smoked Ham Hock
With green beans, apple & walnuts

Warm Confit Duck
With endive, new potatoes, fine green beans with a walnut & sherry vinegar dressing

Salmon Pokē & a classic Shoyu Sauce
With black rice, pickled cucumber & seaweed

Gun Powder Gin & tonic cured Salmon
With cucumber & horseradish crème fraîche

Red Mullet Ceviche
With ras al hanout & pomegranate jewels Prawn cocktail & bisque mayo

West Coast Crab
With apple, kohlrabi & brown crab mayo Prawns, citrus fruits & spicy avocado

Crab Salad
With avocado, citrus fruits & shaved fennel

Burrata
With fine green beans, sun-blushed tomato, parmesan frico & truffled vinaigrette

Winter salad
With bitter leaves, goat's cheese, roasted hazelnuts, apple crisps & blackberry balsamic

Baby spinach
With English pea, asparagus tips & goat's cheese salad

Insalata Caprese
With buffalo mozzarella, heritage tomatoes, fresh basil, rocket & aubergine

Aromatic Couscous
With dried fruits, toasted almonds, sweet spices, coriander & spring onions

Superfood Salad
With black & white quinoa, broccoli, avocado, beetroot, cucumber & cherry tomatoes

Ramen Salad
With shredded Asian vegetables, cucumber, edamame, egg noodles & bean spouts

Textures of beetroot
With goat's cheese brûlée, celery & hazelnut praline vinaigrette

Spring garden
With pea panna cotta, heritage vegetables, edible soil, goat's cheese & wild shoots