EGANHOSPITALITY GROUP

Premium Event & Bespoke Catering

La Plancha Spit-Roast

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

SPIT-ROAST MENU

SPIT-ROASTS

(choose 1)

28 day Aged Beef Brisket
With black pepper, Dijon mustard and sea salt.
Slow Cooked for 18 hours.
(contains garlic, lupin, sesame, mustard seeds)

Porchetta Leg of Pork
Marinated with lemon, garlic, olive oil,
crushed rosemary and pink peppercorns
(contains garlic, celery)

Hog Roast Suckling Pig
With apple, honey and sage
Slow cooked for 8 hours

Butterflied Leg Lamb
With garlic and rosemary and sea salt

Haunch of Venison
With juniper black pepper, pomace oil larded with bacon
Slow cooked for 6 hours (seasonal)

Vegetarian and Vegan option
Grilled Chermula, aubergine grilled shallot, celeriac puree
caramelised shallots
(contains garlic)

SAUCES (choose 2)

Cafes de Paris Butter (dairy, garlic)

Sauce Diane (mushrooms, garlic)

Four Peppercorn Cream (cream, garlic)

Wild Mushroom and Sage (mustard)

Dijon Mustard and Dill (garlic, chilli)

SIDES

(choose from 1 hot side 3 salads)

Salads

Spiced Moroccan couscous
(contains garlic, gluten)

Chopped summer salad

Cajun roasted potato salad
(contains garlic)

Ruby and poppy seed slaw
(contains eggs)

Pickled Kimchi cauliflower and pomegranate
(contains Lupin)

Hot Sides

Baked Potato with Sea Salt

Charred Corn on the Cob

DRESSINGS

Classic Vinaigrette
Pesto
Chilli Oil
Rosemary Oil with Balsamic

DESSERTS

Macerated summer berries
with sea salt and Caramel cream

Mini desserts selection

Gluten free, Dairy free and vegan option provided

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