



EGANHOSPITALITYGROUP

Menu Collection 2021/2022



CONTENTS

1.	Egan Hospitality Group Our Philosophy.....	1
2.	Coffee Break & Elevenses.....	3
3.	Canapés.....	4
4.	Lunch.....	5
	Set Lunch.....	5
	Light Lunch.....	8
5.	Buffet.....	9
6.	Dinner.....	12
7.	Vegetarian & Vegan.....	14
8.	Spit-Roast & BBQ.....	16
	Spit-Roast.....	16
	Burgers, Dogs & Skewers.....	17
	Steakhouse BBQ.....	19
9.	Street Food & Supper Bowls.....	20
	Street Food.....	20
	Supper Bowls.....	20
10.	Weddings.....	21
11.	Bar & Wine List.....	21





OUR PHILOSOPHY

"Short story collections are the literary equivalent of canapés, delightful assortments of tasty morsels to whet the reader's appetite."

- Alex Morritt



1. OUR PHILOSOPHY

1. A LITTLE ABOUT EGAN

Take our happy team of 60 experienced hospitality personnel, season liberally with culinary award winners. Add fresh ingredients from approved local suppliers, simmer with the highest gastronomic standards in a state-of-the-art production kitchen. Serve with a superlative banqueting team, share with loved ones and enjoy! There you have the Egan Hospitality Group recipe for the finest quality banqueting experience on your important day.

Egan are one of the largest independent, family owned premiere catering and event specialist in Ireland. For nearly 40 years Egan Hospitality Group has enjoyed an enviable reputation with our clients and customers who trust us in successfully combining a rich heritage in pioneering culinary standards with entrepreneurial panache. As a result we have become one of the Ireland's most popular caterers.

ITS ALL ABOUT OUR CLIENTS

If you have dined at an event or conference in Dublin Castle, Farmleigh House, O'Reilly Hall in UCD or the Royal Hospital Kilmainham, or if you've attended a wedding reception held in Ballymagarvey Village, a marquee or a private venue over the last couple of years, chances are we've catered for it. You wouldn't know this because we go about our business in a very quiet, discreet, deliberate and professional manner. With Egan Hospitality Group it's not about us, it's all about the client and event organiser on their important day.

We've catered for everything from visiting American Presidents to British Royalty; from international celebrities from the world of music and movie to Brendan and Niamh from Malahide's wedding! And now we'd love to cater for you!

We understand that we can help play a crucial role in a day that is important to your friends, guests or company. We know the importance of reputation in the market, and with Egan Hospitality celebrating 40 years in business in 2016, you can feel confident knowing that our team of Michelin inspired chefs, along with the banqueting service team and our dedicated event planners are here to facilitate your every requirement from planning a bespoke menu design down to the smallest of details.

Our years of experience allow us to work with you, the happy couple to achieve your vision and ensure that your guests leave with a lasting impression for a memorable day. From elegant banqueting dinners, informal buffets or the theatre of BBQs & spit roasts, we've something special just for you to savour and to celebrate.

2. PLANNING & ATTENTION TO DETAIL

It's the quality of our team that really sets us apart. You'll notice this right from the planning stage. Our dedicated event planners, plan your day meticulously down to the last detail and pride themselves in remaining flexible enough to accommodate any late changes or overcome last minute complications which can occur. We plan ahead so you don't have to, ensuring nothing will be left to chance. If you need assistance with menu ideas or event themes, reassurance along the way, or just fancy a quick chat to have a questions answered, you'll find our friendly event experts ready to guide you through each and every step.

We find that by attending to the little details we consistently leave a big impression with our guests, making it a day to remember. Our desire to try a little harder is evident with our varied and seasonal menus and we keep a close eye on changing food trends the world over, allowing our specialist chefs to offering you new and innovative ideas.

3. REAL COMMITMENT TO SERVICE

Quite simply, we work harder to ensure that the individual components come together seamlessly to provide a more comprehensive service. For example, we employ a higher staff-to-guests ratio than most other venues. This ensures that service runs smoother, food is served quicker, glasses replenished more often and guests are sent home happier having received more attention.

Everything that's important to you is important to us too. We take care to assess the whole impression. From the look of the room, right down to presenting an immaculate place setting using the finest crockery. If you choose to utilize an imaginative theme, we will ensure the food fits in perfectly.



COFFEE BREAKS & ELEVENSES

"There is no sincerer love than the love of food."
- George Bernard Shaw

2. COFFEE BREAK & ELEVENSES

Eleveneses or "Second breakfast", American style is not new. It descends from the German gabelfrustuck, or "fork breakfast." The French, Austrians, and Russians traditionally enjoy a second breakfast daily. So when "First breakfast" in Ireland is often quiet, private, solitary; a cup of tea or coffee and a lonely banana or slice of toast. Second breakfast happens when we get to work. Social, engaging, and sometimes more substantial!

- ☞ **TEA & COFFEE**
- ☞ **SWEET OR SAVOURY OPTION**
- ☞ **MINERAL WATER & FRESH SQUEEZED ORANGE JUICE**

TEA & COFFEE

We work to offer you the very best specialty coffee available. We use the finest Irish milk which is sweet and rich.

SWEET OR SAVOURY OPTION

BISCUITS AND SHORTBREADS

- ☞ **GRANOLA SQUARES**
- ☞ **MINI CHOCOLATE BROWNIES**
- ☞ **LEMON DRIZZLE SQUARES**
- ☞ **JAMAICAN CAKE, MINI BATTENBERG CAKE, BABY ÉCLAIRS AND MILLE FEUILLET**
- ☞ **BITE SIZE CROISSANTS, PLATTER OF PINK GRAPEFRUIT AND BLACK SEEDLESS GRAPES**
- ☞ **MINI SMOKED SALMON BAGELS, FRESH STRAWBERRIES AND MASCARPONE CREAM**
- ☞ **MINI SCONES, SMOOTHIE SHOTS AND FRUIT KEBABS**
- ☞ **MINI SCONES, WATERMELON AND PINEAPPLE SKEWERS**
- ☞

MINERAL WATER & FRESH SQUEEZED ORANGE JUICE

All breaks are accompanied by a selection of 250ml still and sparkling waters and 750ml jugs of morning squeezed Orange Juice



CANAPÉS

"All sorrows are less with bread."
- Miguel de Cervantes Saavedra



3. CANAPÉ MENU

Canapé, a French word which basically means “sofa or couch”, has become a culinary term in France since the late 18th century; applied to the thin pieces of fried or toasted bread which served as supports for various savoury toppings. We have mined these historical recipes and reworked them using contemporary cooking techniques.

CHOOSE ONE MENU OPTION



CANAPÉS CHOICES

MENU A

5

MENU B

6

MENU C

7

MENU D

8

CANAPÉ MENU

SALMON SKEWER

With salsa Verde dip

WILD MUSHROOM TARTS

With Enoki mushrooms truffle and sea salt

MINI BANGERS & MASH

Served in tiny ramekins

PEAR AND PROSCIUTTO WRAP

With gorgonzola and wild rocket

TRUFFLED GOAT'S CHEESE

CHILLED GAZPACHO SHOT

With parmesan croute

MINI STEAK SANDWICH

With horseradish rocket and focaccia

RED PEPPER TART

With mozzarella and balsamic vinegar

LEMONGRASS AND LAMB LOLLYPOPS

Rolled in toasted cashew nuts

CHICKEN SATAY

Tossed in mint coriander served in a mini cone

CHILLED VIETNAMESE ROLLS

With crab cucumber and iceberg lettuce

MINI CHICKEN POPPADUM'S

With red onion and lemon raita

FIG & GOATS CHEESE CROSTINI

ONION FOCACCIA

SALT AND PEPPER SQUID

In mini bamboo cones

MINI SLOW ROASTED PORK BELLY

With red onion pickle

THAI FISHCAKES

With lime and red pepper salsa

LAMB KOFTAS

With mango cucumber and mint raita

TOMATO AND BASIL SOUP

Hot shot with parmesan croute

SEARED FILLET OF BEEF

With goat's cheese tapenade on tomato bread
tomato bread

HAM HOCK CROQUETTE

With minted pea puree dip

BLACK FIG

With wild rocket and mascarpone

ROASTED RED PEPPERS BRIOCHE

SESAME COATED TUNA

With chilli mirin dipping sauce

DUCK AND VEGETABLE SPRING ROLL

With sweet teriyaki dip

VEGETABLE SAMOSA

With red pepper jam

MUSHROOM RISOTTO ARANCINI

With mozzarella and rocket pesto dip

THAI COCONUT SOUP HOT SHOT

SEASONAL RISOTTO

In a parmesan cone

COCONUT CHICKEN SKEWERS

MOZARELLA WITH SUN BLUSHED

TOMATOES

And black olive skewers

BRIE AND POACHED PEAR TARTLET

With Sakura cress

SMOKED CHICKEN AND MANGO

BRIOCHE

CHARRED MARINATED LAMB FILLET

With zesty pesto

GOATS CHEESE CHIBOUST

With rosemary sable onion marmalade



LUNCH

"Ask not what you can do for your country. Ask what's for lunch."
- Orson Welles



4. SET LUNCH MENU

Simplicity, elegance and refinement are the qualities that characterise our lunch selectors; with a focus on freshness, sourcing and delicate flavour combinations. Below is a selection of our most popular dinner menus, however our executive chef can work with you to build your own bespoke menu.

3 COURSE OPTION – STARTER, MAIN, DESSERT AND TEA & COFFEE

4 COURSE OPTION – STARTER, SOUP, MAIN, DESSERT AND TEA & COFFEE

STARTERS

Choose one of the following

- ✂ **CAESAR SALAD**
With baby cos lettuce crisp wafer Parma ham, shaved pecorino cheese and garlic focaccia croutons
- ✂ **REALLY SLOW ROASTED PORK BELLY**
With parsnip puree, Portobello mushroom and thyme jus
- ✂ **COUNTRY STYLE HAM, CHICKEN AND HAM HOCK TERRINE**
Apple and pineapple relish, grilled tomato fondue with micro herbs
- ✂ **WILD SMOKED SALMON TARTLET**
With chive cream cheese and red onion confit
- ✂ **CANNELLONI OF GOAT'S CHEESE**
Rolled with pickled cucumber, tomato and beetroot concasse and parmesan crisps
- ✂ **SALAD OF CHARGRILLED BEEF**
With roasted red pepper rocket and horseradish cream
- ✂ **MINI SEAFOOD PIE**
Tender seafood cooked gently in white wine and cream, topped with creamy whipped potato
- ✂ **CARAMELISED CLONAKILTY BLACK PUDDING**
With sauce Gribiche and lentil salad
- ✂ **KILMORE QUAY FISH CAKE**
Pickled fennel and chilli salad, coriander, lime and ginger drizzle
- ✂ **TIAN OF SMOKED CHICKEN**
And sweet potato with crisp pancetta wafer red pepper pesto and micro herb with basil oil

SOUPS

All served with homemade artisan breads, tomato and fennel, pumpkin and fennel seed, rye and walnut, Guinness and treacle. Choose from two of the following

- ✂ **SWEET CHILLI AND TOMATO**
- ✂ **SPICY AND SOUR SEAFOOD BROTH**
- ✂ **SWEETCORN AND CRABMEAT WITH SEAFOOD WONTONS**
- ✂ **TUSCAN BEAN BROTH**

- ✂ COURGETTE AND BASIL
- ✂ ROASTED RED ONION VOLUTE
- ✂ SPICY MISO WITH TOFU AND ASIAN VEGETABLES
- ✂ CREAM OF BUTTERNUT SQUASH WITH GINGER AND LEMONGRASS
- ✂ THAI CHICKEN AND COCONUT WITH CORIANDER AND CHILLI
- ✂ LEEK AND POTATO WITH SMOKED BACON AND CHIVE CREAM
- ✂ CARROT, ORANGE AND GINGER
- ✂ YELLOW LENTIL AND GLASS NOODLE BROTH
- ✂ WILD MUSHROOM AND FENNEL

MAIN COURSES

Served with family style potatoes and a melody of seasonal vegetables

Choose from the following

- ✂ **FREE RANGE ORGANIC CHICKEN SUPREME**
Potato and leek cake, reduction of red wine thyme and bacon
- ✂ **CHARGRILLED HEREFORD SIRLOIN**
With caramelised shallots honey roast carrot four peppercorn cream Country style ham, chicken and ham hock terrine apple and pineapple relish, grilled tomato fondue with micro herbs
- ✂ **SLOW BRAISED RUMP OF CARLINGFORD LAMB**
With a zesty herb crust, sweet potato purees tarragon cream Roast sirloin of prime Irish beef cooked pink with creamy horseradish mash baby onion and roast juices
- ✂ **CONFIT OF GRESSINGHAM DUCK**
With celeriac puree, cep lentils and red wine jus pan-fried hake with a cassoulet of white beans with tomato concasse
- ✂ **ROAST SEA TROUT**
With wilted greens, slow roasted tomato citrus Gremolata served with family style potatoes and seasonal vegetables

VEGETARIAN DISHES

Please see our **VEGETARIAN & VEGAN MENU** section on pages 14 - 15

DESSERTS

Choose from the following

- 🍃 **FRESH STRAWBERRY PANNA COTTA**
With cream and sweet mint pesto white and dark chocolate delice with soft berry compote
summer berry tiramisu with soft fruit compote
- 🍃 **MANGO & PASSION FRUIT CRÈME BRULÉ**
Amaretto crumble shot of lemon sorbet
- 🍃 **WARM CHOCOLATE FONDANT**
With bitter chocolate caramel sauce
- 🍃 **CHOCO-MOCHA FRAPPE CRUSHED MERINGUE**
With walnuts, chocolate, berry compote and mini marshmallows
- 🍃 **WARM PEAR AND ALMOND TART**
With toffee sauce sea salt ice cream
- 🍃 **APPLE AND BLUEBERRY GRANOLA**
Caramelised brown bread ice cream

TEA & COFFEE

We work to offer you the very best specialty coffee available. We use the finest Irish milk which is sweet and rich.

4. LIGHT LUNCH MENU

This lighter lunch option is popular with clients who prefer a delicious and nutritious lighter food solution at networking events or mingling at social occasions.

✓ CUP OF SOUP

✓ SEASONAL FRESH FRUIT BASKET

✓ SELECTION OF SANDWICHES, WRAPS AND FILLED BAGELS

✓ TEA & COFFEE

SOUP MENU

We choose the finest of seasonal ingredients to concoct a killer kettle of soup. Served using a selection of fresh baked artisan baked breads, tapenade and unsalted butter

- ✓ CREAM OF CAULIFLOWER AND STILTON
- ✓ FRESH ASPARAGUS AND SMOKED BACON
- ✓ SWISS ONION TOPPED WITH GRUYERE CHEESE
- ✓ COURGETTE AND BASIL
- ✓ CREAM OF BROCCOLI AND TOASTED ALMOND CARROT AND ORANGE
- ✓ THAI CHICKEN AND COCONUT
- ✓ DUBLIN BAY SEAFOOD CHOWDER
- ✓ SMOKED CHICKEN AND BABY SWEETCORN
- ✓ ROASTED RED PEPPER PESTO
- ✓ CREAM OF SPINACH SOUP WITH FROMAGE FRAIS
- ✓ TOMATO AND BASIL
- ✓ WILD MUSHROOM AND TARRAGON

SANDWICH MENU

Our sandwiches are made using a selection of fresh baked artisan baked breads: white, granary, sourdough, baguettes, bagels and wraps. Our breads are free from artificial additives

- ✓ BAKED HAM AND MATURE CHEDDAR PLOUGHMAN
- ✓ FRESH SALMON, WITH RED ONION, CAPERS AND TARTAR SAUCE
- ✓ ROASTED MEDITERRANEAN VEGETABLES AND HUMMUS
- ✓ CAESAR SALAD
- ✓ FREE RANGE EGG & ROCKET SALAD
- ✓ ROAST BEEF AND ROCKET
- ✓ CAJUN CHICKEN, ROAST PEPPERS, PESTO AND ROCKET
- ✓ CHEDDAR CHEESE, LETTUCE AND TOMATO
- ✓ MOZZARELLA AND SUN DRIED TOMATOES
- ✓ BAKED HAM, LETTUCE AND TOMATO
- ✓ TUNA INFUSED WITH LEMON

FRESH SEASONAL FRUIT BASKET

TEA & COFFEE








BUFFET

"So long as you have food in your mouth, you have solved all questions for the time being."
- Franz Kafka



5. BUFFET MENU

We love buffets, the communal serving of large numbers of people from a common table laden with incredible festive food. Buffets have proven to be an excellent solution for our clients, when tasked with the challenge of promptly feeding a large body of hungry, discerning souls. Particularly when working under the constraints of time, space or budget! The French invented the Buffet – we just improved upon it!

CHOOSE ONE MENU OPTION		MENU A	MENU B	MENU C
	MAINS	2	2	2
	MAINS (V)	1	1	1
	SIDES	1	2	2
	SALADS	2	3	3
	DESSERT	1	1	2

BEEF DISHES

MARINATED BEEF TANDOORI

Tender pieces of beef marinated in tandoori spices finished with cream and lemon

BEEF BOURGUIGNON

Tender pieces of beef in a red wine and fine herb sauce with shallot onions and button mushrooms

GREEN THAI BEEF CURRY

Tender strips of beef with chilli, lime leaves, ginger and coconut milk beef with black beans

BLACK BEAN BEEF STIR FRY

In a spicy oriental and cashew nuts sauce

RED WINE & HONEY BEEF

Braised with thyme

BEEF STROGANOFF

Sautéed in a sauce of brandy, gherkins, button mushrooms, onions and sour cream

CHICKEN DISHES

BLACK BEAN CHICKEN

Stir-fried chicken and strips of crispy vegetables, green peppers and chillies

CHICKEN BASQUES

Tender chicken fillets in tomato, red wine, rosemary and black olive sauce

CHICKEN STANLEY

Supreme of chicken in a light curry sauce with mango chutney and ginger

CHICKEN TANDOORI

Tender pieces of chicken marinated in tandoori spices finished with cream, lemon and garlic

RED THAI CHICKEN CURRY

Hot and spicy Thai sauce with lime leaves and coriander

CHICKEN BONNE FEMME

Sautéed chicken in a red wine sauce with oyster mushrooms and caramelised shallots

LAMB DISHES

- ✆ **NAVARIN OF LAMB**
Tender diced lamb in a rich sauce of fresh thyme, shallots, red wine and glazed white turnips
- ✆ **OSSO BUCCO**
Slow roasted lamb shank with root vegetables and onion gravy
- ✆ **LAMB KORMA**
A mild curry sauce with tender chunks of lamb garnished with toasted almonds and broccoli

SEAFOOD DISHES

- ✆ **THAI KING PRAWN**
Hot pot prawn with coconut with jasmine rice and picked ginger
- ✆ **SEAFOOD MEDLEY**
Tender pieces of fish in a creamy white wine, basil and leek sauce
- ✆ **SUPREME OF SALMON**
With dill, lemon and spring onion sauce

VEGETARIAN DISHES

- ✆ Please see our **VEGETARIAN & VEGAN MENU** section on pages 14 - 15

CHILLED MEAT & SEAFOOD PLATTERS

- ✆ **ROAST PEPPERED SIRLOIN OF BEEF WITH HORSERADISH CREAM**
- ✆ **HONEY-ROASTED GAMMON WITH PINEAPPLE & WHOLEGRAIN MUSTARD RELISH**
- ✆ **JULIENNE OF SMOKED SALMON WITH SUNDRIED TOMATO DRESSING**
- ✆ **SUPREME OF CHICKEN TANDOORI WITH SPICY LEMON MAYONNAISE**
- ✆ **THAI STRIPS OF BEEF WITH SWEET CHILLI JAM**
- ✆ **SEAFOOD PLATTER CRAB CLAWS, FRESH & SMOKED SALMON, COCKLES, MUSSELS & SEAFOOD TERRINE**
- ✆ **BUTTER BASTED TURKEY CROWN WITH CRANBERRY RELISH**

RICE & GRAIN SIDES

- ✆ **BASMATI SHIITAKE RICE PILAF**
- ✆ **GRILLED VEGETABLES COUSCOUS**
- ✆ **FRESH HERBED RICE PILAF**
- ✆ **MIDDLE EASTERN SAFFRON RICE**
- ✆ **ORGANIC BROWN RICE**

POTATO SIDES

- ✆ **POTATOES LYONNAISE**
- ✆ **CREAMY MASHED POTATOES**
- ✆ **ITALIAN RUSTIC POTATOES**
- ✆ **GRATIN POTATOES**
- ✆ **BRAISED BABY POTATOES**

SALAD SIDES

- ✂ TUSCAN BEAN SAUTÉED SPINACH & TOMATO
- ✂ MEDITERRANEAN ORZO TOMATO, FETA OLIVES
- ✂ FRESH MOZZARELLA & HEIRLOOM TOMATO, OLIVE OIL AND BASIL
- ✂ MÉLANGE OF CHARRED VEGETABLES AGED BALSAMIC REDUCTION
- ✂ ANTI PASTI WITH ARTICHOKE HEARTS, ROAST PEPPERS, GRIDDLED COURGETTES AND SUN BLUSHED TOMATOES
- ✂ ORGANIC FIELD GREENS WITH FRESH GARDEN VEGETABLES
- ✂ ROAST SUMMER VEGETABLES WITH PEARL BARLEY
- ✂ VINE TOMATOES DRESSED WITH BALSAMIC WITH RUBY GRAPEFRUIT DRESSING CRUMBLER GOAT CHEESE

ARTISAN BREADS

A selection of fresh baked artisan baked breads: white, granary, sourdough, baguettes and traditional farmhouse browns. Our breads are free from artificial additives. Served with tapenade and unsalted butter

DESSERTS

- ✂ BANOFFEE PIE
- ✂ CITRUS TART
- ✂ APPLE BERRY CRUMBLE
- ✂ PEAR AND ALMOND TART
- ✂ GATEAUX DIANE
- ✂ CHOCOLATE TRUFFLE TART
- ✂ TIRAMISU

"The team at Egan were simply amazing. The service was seamless and all our party were fed beautiful food in what seemed a matter of minutes."

Laura Daniels, Aviva Insurance
Buffet Dinner for 300 people



DINNER

"After a good dinner one can forgive anybody, even one's own relations."
- Oscar Wilde






6. SET DINNER MENU

We offer a selection of exclusive private dinner packages, which prove popular with our clients' tailor made needs for hosting product launches, fashion shows, weddings and bespoke social events. We like to play with guests culinary expectations and reflect on the different ways a thoughtful menu can have an impact, rather than just filling people up and sending them on their way. Below is a selection of our most popular dinner menus, our executive chef can work with you to build your own bespoke menu.






	STARTER		DESSERT
	MAIN		TEA & COFFEE

ADDITIONAL OPTIONS

-  SOUP
-  SORBET
-  CHEESEBOARDS

Please choose one of the following menus

MENU A

-  **TRIO OF SALMON TASTING PLATE**
Of smoked, poached and cured Irish salmon with micro herbs, lime scented crème fraiche wilted plum tomato red onion confit
-  **DUET OF WICKLOW LAMB**
Charred fillet and mini rack of lamb with wilted spinach and wood mushroom, pommes gratin red wine rosemary smoked bacon and garlic jus
-  **SEARED SEA BASS (FISH OPTION)**
With a cassoulet of white beans tomato, chorizo sausage and crayfish
-  **CARAMEL PANNA COTTA**
With sweet espresso centre, soft berry compote and raspberry popping candy
-  **COFFEE & CHOCOLATES**

MENU B

-  **CARAMELISED REALLY-SLOW ROASTED PORK BELLY**
With confit or red onion wilted spinach Guinness and thyme reduction
-  **CHARRED PRIME IRISH FILLET**
With celeriac puree roasted shallot griddled asparagus
-  **PAN ROASTED MONKFISH (FISH OPTION)**
Wrapped in smoked pancetta pommes puree sauce Newburg and poached langoustine
-  **BLACK FOREST CHOCOLATE FONDANT**
With mulled cherries and a little pot of kirsch ice cream
-  **COFFEE & CHOCOLATES**

MENU C

- ✂ **CRISPY CONFIT OF DUCK**
With lentils, red wine and thyme glaze
- ✂ **ROAST OF WICKLOW RACK OF LAMB**
With rösti potatoes and honey roast carrot merlot and thyme jus
- ✂ **PAN ROASTED HAKE (FISH OPTION)**
With celeriac puree, lobster bisque reduction
- ✂ **MACERATED AUTUMN BERRIES**
Served in a martini glass, with balsamic basil and Muscovado brown sugar raspberry sorbet
- ✂ **COFFEE & CHOCOLATES**

MENU D

- ✂ **SMOKED SALMON CREAM CHEESE AND CHIVE TART**
With vine roasted tomato, rocket mango and lime salsa
- ✂ **CARAMELISED REALLY-SLOW ROASTED PORK BELLY**
With comfit or red onion wilted spinach Guinness and thyme reduction
- ✂ **TEMPURA FRITTO MISTO SALMON (FISH OPTION)**
Sole tiger prawns, cod fried until crisp in a light tempura batter served with hand cut chips
- ✂ **ASSIETTE DESSERT PLATE**
Poached red wine pear, mini Banoffee, caramelised lemon tart little pot of vanilla ice cream
- ✂ **COFFEE & CHOCOLATES**

ADDITIONAL EXTRAS (SUPPLEMENTS APPLY)

SOUPS

- ✂ **CAPPUCCINO OF SWEET THAI INFUSED CHICKEN BISQUE**
With baby basil leaves accompanied by tomato and fennel, sweet rosemary focaccia, raisin and walnut artisan breads
- ✂ **CAPPUCCINO OF LEEK POTATO AND SMOKED BACON SOUP**
- ✂ With white truffle froth served with a selection of artisan breads
- ✂ **SWEET CORN & CRABMEAT SOUP**
With seafood wontons
- ✂ **SPICY MISO SOUP**
With tofu and Asian vegetables
- ✂ **ROASTED SEASONAL MARKET VEGETABLES**
With pesto spring onions

SORBETS

- ✂ **COCONUT AND LIME**
- ✂ **CHERRY MORELLO**
- ✂ **GUAVA PASSION FRUIT**
- ✂ **MANGO AND BASIL**
- ✂ **LEMON AND LIME**

CHEESE BOARDS

- ✂ **IRISH AND CONTINENTAL CHEESEBOARD**
Served with sweet Cumberland relish and a selection of breads and cheese crackers
- ✂ **SEASONAL IRISH CHEESEBOARD**
Served with sweet Cumberland relish and a selection of breads and cheese crackers



VEGETARIAN & VEGAN

"The discovery of a new dish does more for the happiness of the human race than the discovery of a star."

- Jean Anthelme Brillat-Savarin



7. VEGETARIAN & VEGAN FRIENDLY MENU

Let us tease out the finest flavours and concoct a cornucopia of culinary treasures from the best of seasonal cheese and vegetables available. Please note that our produce is seasonal and menus may be subject to change due to inclement Irish weather!



STARTER



MAIN

VEGETARIAN STARTERS

Please choose one

- ✂ **CROSTINI OF ROASTED RED PEPPERONATA**
Topped with mozzarella and fresh sage
- ✂ **BALSAMIC SHALLOTS AND DRESSED ROQUEFORT CHEESE**
- ✂ **BAKED ARDILAUN GOATS CHEESE SALAD**
With roasted beetroot, red onion confit, rocket leaves and herb oil
- ✂ **WARM SALAD OF BAKED FIGS**
Filled with blue cheese and walnuts
- ✂ **BAKED DUO OF GOAT AND FETA CHEESE**
On focaccia bread with a fresh herb vinaigrette

VEGETARIAN MAIN COURSE

Please choose one

- ✂ **BAKED GOAT'S CHEESE RED ONION AND ROCKET TARTLET**
- ✂ **BAKED FILO PARCEL**
Filled with spinach, black olives, goat's cheese and sundried tomatoes
- ✂ **WILD MUSHROOM RISOTTO**
Accompanied by a parmesan crisp
- ✂ **TORTELLINI CON SPINACI**
Tossed in a creamy spinach and gorgonzola sauce
- ✂ **SPINACH AND GOATS CHEESE CANNELLONI**
Topped with parmesan cheese
- ✂ **SPINACH, RICOTTA AND ROASTED RED PEPPER TORTELLINI**
Smothered in a rich tomato sauce

VEGAN STARTERS

Please choose one

- 🍴 **VEGETABLE TERRINE**
With a basil and olive dressing
- 🍴 **COMPOTE OF MELON AND SUMMER FRUITS**
With Raspberry Coulis and refreshing Citrus Sorbet
- 🍴 **ANTIPASTI TASTING PLATE**
With rosemary focaccia, olive oil, balsamic onions, sundried tomato, grilled aubergine, fresh rocket and black olives
- 🍴 **THAI GLASS NOODLE AND CORIANDER SALAD**
With sweet chilli and coconut
- 🍴 **MEZZE SALAD**
Grilled peaches, asparagus tips, balsamic shallots and dressed rocket

VEGAN MAIN COURSES

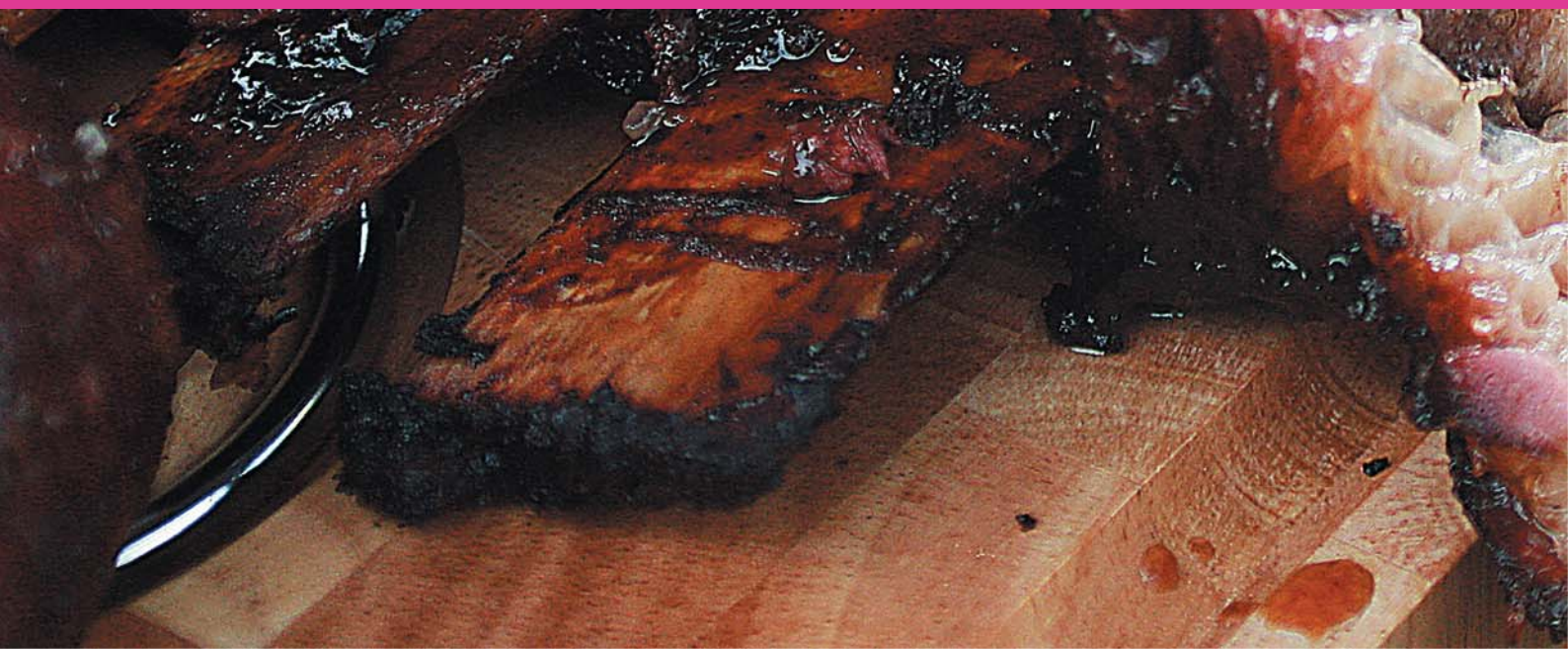
Please choose one

- 🍴 **ASPARAGUS AND ONION TART**
Served with a crisp salad
- 🍴 **WILD MUSHROOM RAVIOLI**
With asparagus and pesto cream
- 🍴 **GRILLED VEGETABLE TOWER**
With Mediterranean vegetables and basil scented couscous
- 🍴 **NASI GORENG**
With satay sauce and stir-fried vegetables
- 🍴 **YELLOW LENTIL AND VEGETABLE CURRY**
Accompanied by fragrant jasmine rice



SPIT ROAST & BBQ

"One cannot think well, love well, sleep well, if one has not dined well."
- Virginia Woolf



8. SPIT-ROAST MENU

This is Slow Food in the truest sense! The team at Egan Hospitality Group have decided to bring it a step further by presenting a range of meats slow cooked for hours by Spit Roast. We combine a rubbed herb infusions of garlic, gently cooked to perfection for a truly mouth-watering experience. So let your olfactory senses and taste buds run riot - this is the original Paleo & Caveman diet!

CHOOSE ONE MENU OPTION	MENU A	MENU B	MENU C
🌿 SPIT-ROASTS	2	3	4
🌿 SALADS & HOT SIDES	3	3	4
🌿 SAUCES	2	3	3
🌿 DESSERTS	1	2	2

SPIT-ROAST

We recommend served rare to medium (with the exception of pork). Served with warm ciabatta, rocket leaves and ranch dressing combined with a range of side dishes.

- 🌿 **28 DAY AGED RIB OF BEEF**
With black pepper, Dijon mustard and sea salt cooked for 3 hours
- 🌿 **BARON OF BEEF**
Leg of beef infused with garlic, thyme, basil and sea salt slow cooked for 12 hours
- 🌿 **PORCHETTA LEG OF PORK**
Marinated with lemon, garlic, olive oil, crushed rosemary and pink peppercorns
- 🌿 **HOG ROAST SUCKLING PIG**
With apple, honey and sage slow cooked for 8 hours
- 🌿 **LEGS OF LAMB**
With garlic and rosemary 1.5 hours slow cooked
- 🌿 **HAUNCH OF VENISON**
With juniper black pepper pomace oil larded with bacon slow cooked for 6 hours (seasonal)

SAUCES

- 🌿 **CAFÉS DE PARIS BUTTER**
- 🌿 **SAUCE DIANE**
- 🌿 **FOUR PEPPERCORN CREAM**
- 🌿 **WILD MUSHROOM AND SAGE**
- 🌿 **DIJON MUSTARD AND DILL**

DESSERTS

- 🌿 **SEA SALT AND CARAMEL ICE CREAM**
- 🌿 **MARINATED SUMMER BERRIES**
- 🌿 **ORGANIC ICE CREAM CART (POA)**
- 🌿 **DESSERT TABLE**

SIDES

- 🌿 **BAKED POTATO WITH SEA SALT**
- 🌿 **CHARRED CORN ON THE COB**
- 🌿 **MOROCCAN COUSCOUS**
- 🌿 **BROCCOLI, FETA AND ORANGE SALAD**
- 🌿 **JALAPEÑO POTATO SALAD**
- 🌿 **PANCETTA POTATO AND LEEKS**
- 🌿 **KIMCHI SLAW & OLD SCHOOL COLESLAW**
- 🌿 **CAJUN SPICED CHUNKY WEDGES**

8. BURGERS, DOGS & SKEWERS MENU

All our beef burgers are hand-made with love, filled with a delicious cheese center and are certified 100% Irish traceable from farm to fork. Our chargrilled chicken breasts are marinated in olive oil, garlic, black pepper and lemon and are 100% Irish free range.

CHOOSE ONE MENU OPTION	MENU A	MENU B	MENU C
🍃 MAINS	2	3	4
🍃 SIDES	1	2	3
🍃 DESSERTS	1	2	2

MAINS

All burgers are served with rocket leaves, caramelized red onions and thickly sliced beef tomato on a toasted floury Waterford Blaa bap with slices of juicy dill pickle and a selection of sauces: ranch, BBQ, Dijon, relish sweet chilli.

- 🍃 CLASSIC BURGER WITH DUBLIN CHEDDAR, ONION AND WHOLEGRAIN MUSTARD
- 🍃 CLASSIC CHEESE BURGER WITH BACON, RED ONION AND RELISH
- 🍃 CROZIER BLUE CHEESE BEEF BURGER WITH RED ONION AND RELISH
- 🍃 CHILI BURGER WITH JALAPEÑO PEPPERS TABASCO AND RELISH
- 🍃 SUN BLUSHED TOMATO BEEF BURGER WITH PESTO MAYONNAISE
- 🍃 SPICY SATAY CHICKEN BURGER WITH CUCUMBER AND SPRING ONION
- 🍃 SWEET CHILI CHICKEN BURGER WITH ROASTED RED PEPPERS
- 🍃 AVOCADO CHICKEN AND BACON BURGER WITH RED ONION AND GUACAMOLE
- 🍃 ROAST VEGGY AND PEPPERS BURGER WITH BUFFALO MOZZARELLA & RELISH (V)
- 🍃 MUSHROOM CAP BURGER WITH MOZZARELLA, CHERRY TOMATOES AND RELISH (V)
- 🍃 HALOUMI, PORTOBELLO MUSHROOM AND VINE TOMATO KEBABS WITH BASIL OIL (V)
- 🍃 SPANISH MERGUEZ LAMB SAUSAGE DOG WITH RICH PAPRIKA AND CAYENNE
- 🍃 AMERICAN STYLE HOT-DOGS WITH SWEET HONEY MUSTARD
- 🍃 SPANISH CHORIZO SAUSAGE SKEWER WITH SWEET PEPPERS AND CHERRY TOMATOES
- 🍃 MARINATED CHICKEN SKEWER WITH ROAST MEDITERRANEAN VEGETABLES
- 🍃 BEEF TENDERLOIN SKEWER WITH BUFFALO TOMATOES AND RED PEPPERS
- 🍃 ROAST MEDITERRANEAN VEGETABLES SKEWER WITH PEPPERS AND PESTO

SIDES





- Ø BAKED POTATO WITH SEA SALT
- Ø CHARGRILLED CORN ON THE COB
- Ø BROCCOLI AND MANGE TOUT TOSSED WITH ROAST RED PEPPERS AND RED ONION
- Ø KIMCHI SLAW & OLD SCHOOL COLESLAW
- Ø FRESH SALAD LEAVES DRESSED WITH MILD CHILLI AND TARRAGON DRESSING
- Ø GRILLED ASPARAGUS WITH RED PEPPERS
- Ø GLASS NOODLES WITH CORIANDER AND SWEET CHILLI
- Ø BABY LEAF AND HERB SALAD
- Ø CAJUN SPICED CHUNKY WEDGES

DESSERT

- Ø MACERATED STRAWBERRIES WITH KIRSCH CREAM
- Ø CHAR-GRILLED WHITE PEACHES WITH MARSALA AND MUSCOVADO
- Ø VANILLA CRÈME FRAICHE AND CHOCOLATE GANESH
- Ø CHOCOLATE AND RASPBERRY TART VANILLA BEAN CRÈME FRAICHE
- Ø ETON MESS CRUSHED MERINGUE, STRAWBERRIES AND FRESH CREAM




8. STEAKHOUSE BBQ

This is the home of the big flavour hits: where dinner is not about delicate combinations or table service theatrics, but gutsy dishes that will remain at the forefront of your memory bank for years to come! Our premium BBQ menu offering prime Irish 28 day dry aged Beef for the discerning palate, marinated for up to 3 days with sea salt, thyme, roasted garlic, olive oil and black pepper. Then to achieve a caramelisation we chargrill the beef at 260 degrees which greatly intensifies flavours.









CHOOSE ONE MENU OPTION	MENU A	MENU B	MENU C
 STEAKS	2	2	3
 SIDES	2	3	4
 SAUCES	2	2	3
 DESSERTS	2	3	3

STEAKS






We recommend our steaks served rare to medium

-  10oz FEATHER BLADE
-  8oz PRIME RIBEYE
-  8oz CENTRE CUT FILLET
-  8oz SIRLOIN





SIDES

-  BAKED POTATO WITH SEA SALT
-  CHARRED CORN ON THE COB
-  MOROCCAN COUSCOUS
-  BROCCOLI, FETA AND ORANGE SALAD
-  JALAPEÑO POTATO SALAD
-  PANCETTA POTATO AND LEEKS
-  KIMCHI SLAW & OLD SCHOOL COLESLAW
-  CAJUN SPICED CHUNKY WEDGES

SAUCES

-  CAFÉS DE PARIS BUTTER
-  SAUCE DIANE
-  FOUR PEPPERCORN CREAM
-  WILD MUSHROOM AND SAGE
-  DIJON MUSTARD AND DILL

DESSERTS

-  SEA SALT AND CARAMEL ICE CREAM
-  MARINATED SUMMER BERRIES
-  ORGANIC ICE CREAM CART (POA)
-  DESSERT TABLE



STREET FOOD & MINI SUPPER BOWLS



"After a full belly all is poetry."

- Frank McCourt



9. STREETFOOD & MINI SUPPER BOWLS

Ancient Romans hawked "street foods" in marketplaces and sold them in sporting venues. Today, we sometimes call this fast food or street food. In the right hands, Street food is often far more interesting than restaurant food especially in capturing a sense of drama and the theatrical. For unconventional, unpretentious fare, it's hard to beat.

CHOOSE ONE MENU OPTION	MENU A	MENU B	MENU C
 STREET FOOD & MINI SUPPER BOWLS	3	4	5
 DESSERTS	1	2	2


STREET FOOD

-  **COD & CHIPS CONE**
Mini newspaper cones filled with crisp cod goujons, home cut chips and tartar sauce
-  **GRILLED HALLOUMI CHEESE SKEWERS**
With portabella mushrooms and herb oil
-  **TIKKA CHICKEN SKEWERS**
With spring onion and bok choy
-  **MINI CRAB CAKES**
With wasabi mayonnaise
-  **PULLED PORK SANDWICH**
With grilled peppers and smoked cheddar on crispy ciabatta
-  **FISH SKEWERS**
With sweet chili and lime sauce
-  **DEEP FRIED CALAMARI**
With chilli mayonnaise
-  **PATATAS BRAVAS**

MINI SUPPER BOWLS

-  **MARINATED TIGER PRAWNS**
On chilled glass noodle and green papaya salad
-  **BANGERS AND POSH MASH**
Pork sausages with creamy celeriac mash and caramelised onion and thyme gravy
-  **THAI GREEN CHICKEN CURRY**
With jasmine rice and fresh lime pickle
-  **CHICKEN AND CHORIZO PAELLA**
-  **RUSTIC ITALIAN MEATBALLS**
In a rich tomato sauce
-  **MINI SEAFOOD PIE**
With creamy mash potato
-  **BEEF & GUINNESS STEW**
Irish beef braised in Guinness with pearl onions & parsnip puree

DESSERTS

-  **ETON MESS**
Crunchy meringue, cream and strawberries, served in a mini jam jar
-  **SHERRY TRIFLE**
Lashings of sherry poured over sweet sponge and custard, served in a mini jam jar
-  **MINI DESSERT SELECTION**
Battenberg, lemon drizzle and chocolate brownie

10. WEDDING MENU

Egan Hospitality Group is Irelands most popular wedding caterer. In fact our food has proved so popular that in 2015 we catered for a wedding almost every day of the year around Ireland, helping newlywed couples celebrate their special day in style. Contact our wonderful wedding coordinator Debbie Ryan at dryan@eganhospitality.ie

11. BAR & WINE MENU

Egan Hospitality takes the full list of components that makes any bar experience work and recreates them all under one roof. Clever drinks design playing an important part in the overall experience; luxury is the name of the game here and we tip our hat to the saloon. Still it's a fairly simple, stylish set up where the drinks do the talking.

Please contact the office for more information.



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