



## MOLLY'S LARDER MENU OPTIONS

### CANAPE SUGGESTIONS

Smoked Trout Pate with Cucumber Pickle on Crostini

Salt and Pepper Squid with a Sweet Chilli Sauce

Mini Goats Cheese Tarts with Carmelised Onion and Pesto

Prawns Wrapped in Filo Pastry with Thai Dipping Sauce

Home made Chicken Liver Pate on Crostini with Redcurrant Chutney

Crostini topped with Clonakilty Black Pudding and Carmelised Red Onion

Grilled Bread with Aubergine Caviar

Grilled Bread with Mashed Beetroot, Yoghurt topped with Goat Cheese

Mini Thai Fish Cakes

Cocktail Sausages with a Honey & Mustard and Toasted Almond Glaze in a Bread Bowl

Mini Burgers in Sesame Buns topped with a Tomato Relish

Teeny Yorkshire Puddings with Fillet of Beef and Horseradish Mayo

Pastry Cups filled with Curried Mango Chicken

Crostini with melted Mozzarella, Sun-blushed Tomato and Basil Pesto

Wholemeal Bread Bites with Oak Smoked Salmon and Crème Fraiche and Chives

Teeny Weeny Fish and Chips

Baked Camembert with Thyme and Garlic Croutons

Capsicum Muffins with Tapenade and Mascarpone

Spicy Lamb Koftas with a Cucumber and Mint Yoghurt

Vintage style Soup Cups

White Crab Meat Tart with Chive, Red Onion, Crème Fraiche and Lime

Pecorino wrapped in Parma Ham and Rocket drizzled with Honey

Roasted Beetroot Tart, Goats Cheese, Onion Marmalade and Fresh Fig



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### STARTER SUGGESTIONS

Kilner Potted Salmon with Lime, Crème Fraiche and Horseradish and Chargrilled Lemon

Warm Smoked Fish Pots with Coolattin Cheddar and Seeded Bread

Potato Pancake with Oak Smoked Salmon, Crème Fraiche and Chives

Clonakilty Black pudding with Caramelised Red Onion and Apple Mash

Bresola, Rocket, Parmesan and aged Balsamic

Crotin of Goats Cheese with a Peach Chutney and Gold River Organic Leaves

Goats Cheese and Organic Roast Beetroot Salad

Slow Roasted Tomato, Mozzarella and Basil Tart

Butternut Squash, Goats Cheese and Caramelised Carrot Tart

Roast Butternut Squash and Roasted Pepper Salad with Feta and Smoked Almonds

Confit of Duck with Organic Salad Leaves Drizzled with Pomegranate Mollasses

Caramelised Pear, Blue Cheese and Caramel Macadamia Nuts with Mixed Leaves

Terrine of Smoked Salmon and Trout Pate

Tapas Platters (Parma, Bresola, Salamis, Dips, Olives, Rustic Breads)

Cajun Chicken Caesar Salad

Thai Salmon Cakes with a Dill and Lemon Mayonnaise

Smoked Haddock Cakes with Creamed Leeks

Crab and Cheddar Tart

Terrine of Duck, Pistachio and Cranberry Pate with a Damson Chutney and Organic Salad

Spicy Beef Koftas with a Cucumber and Mint Yoghurt

Green Pancakes with Grilled Halloumi and Gold River Organic Leaves

Sea Food Chowder

French Onion Soup with a Cheese Croute and a Red Onion Compote



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### SUGGESTED MAIN COURSES

Roast Breast of Duck, Celeriac Mash and Cherry Sauce

Parma wrapped Supreme of Chicken with Ricotta, Fresh Spinach and Apricots

Supreme of Chicken with a Fig, Chesnut and Smoked Bacon Stuffing

Pancetta Wrapped Fillet of Chicken filled with a Traditional Fresh Herb Stuffing

Tuscan Chicken with Sundried Tomato and Black Olive

Chargrilled Individual Fillets of Irish Beef with a Wholegrain Mustard Mash

Roast Whole Sirloin Beef

Roast Fillets of Organic Salmon with a Hazlenut and Red Pepper Salsa

Fillets of Monkfish with Proscuitto and a Vermouth Sauce

Monkfish with a Chorizo Crust and Spiced Beans

Braised Lamb Shank with a Red Wine and Rosemary Sauce

Rack of Wicklow Lamb

Roast Leg of Wicklow Lamb

Loin of Pork with Sweet Cider Apples

Bacon Chop, Cabbage Gratin and a Wholegrain Mustard Sauce

Baked Lemon Crumb Crusted Fillets Cod with Black Pudding Mash

Fillet of Sea Bass, Crushed Potato slow roasted Vine Tomato and Fennel Cream

Baked Fillet of Sea Bass, Herbed Risotto, Roasted Cherry Tomatoes and Pesto

Chargrilled Swordfish with a Roasted Pepper and Basil Salsa and Roasted Red Pepper Coulis

Roasted Fillet of Halibut with a Beetroot, Bacon and Black Pudding Dressing

Fillet of Hake, Spiced Beans and Chorizo



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### SUGGESTED DESERTS

Crispy Meringue Roulade filled with Fresh Cream and served with Fresh Berries

Hazelnut, Meringue and Raspberry Stack

Classic Lemon Tart

Vintage cups with Apple Snow drizzled with Apple Syrup and served with Shortbread

Passion Fruit Tart

Raspberry Tart

Eaton Mess Topped with a Berry Compote

Chocolate Pots with Floating Cream, Raspberries and Shortbread Hearts

Glazed Fruit and Custard Tartlets

Rich Chocolate Tart

Pear and Almond Frangipane

Black Forest Trifle

Tunisian Orange Cake with Caramelised Oranges and Mascarpone

Baked Fresh Raspberry Cheesecake with Creme Fraiche

Layered Potted Rhubarb and Strawberry Crumbles

Layered Potted Apple and Blackberry Crumbles

Tiramisu with a Berry Compote

Chocolate Roulade with Fresh Cream and Raspberries

Chocolate Profiteroles

Sticky Toffee Pudding with Toasted Pecan Nuts and a warmed Butterscotch Sauce

Pears Poached in Port Wine with Coconut Risotto

Vanilla Crème Brulee with Ginger Shortbread

Panacotta with a Berry Compote