

NAOMI'S KITCHEN



LUNCH | DINNER PARTY MENUS



LUNCH | DINNER PARTY MENUS

STARTER MENU

(Choose one of the following delicious starters, soup or plated)

SOUPS

Sweet potato & lemongrass ^(v)

...

Courgette & almond ^(v)

...

Petit pois & garden mint with crème fraiche & Parma ham crisp

...

All served with Naomi's Kitchen freshly baked homemade brown bread

...



LUNCH | DINNER PARTY MENUS

PLATED STARTERS

Grilled flatcap mushrooms with fresh mizuna leaves and Parmigiano Reggiano shavings

Grilled chèvre salad with an apricot drizzle and organic rocket leaves

White wine and citrus poached pears with Fivemiletown goat's cheese, picked baby carrot and homemade toasted sourdough (v)

Slow roasted beetroot with Fivemiletown goat's cheese, candied walnuts, organic baby leaves, edible flowers and homemade toasted sourdough (v)

Sun-ripened heirloom tomato salad with buffalo mozzarella (v)

Seasonal asparagus spears with chargrilled zucchini ribbons, Greek feta, organic baby leaves and edible flowers (v)

Chargrilled zucchini ribbons with aged Parma ham, Parmigiano Reggiano, organic baby leaves, slow roasted tomatoes and rocket oil drizzle

Terrine of pork belly, free range Irish chicken, baby leaf spinach, apricots and pistachio nuts with organic baby leaves, spiced apple & tomato chutney and homemade toasted sourdough

Duo of organic Irish salmon with kohlrabi, organic baby leaves, with a shaved fennel and apple salad and homemade Guinness bread

Naomi's Kitchen home-smoked duck breast with a watermelon, Greek feta and watercress salad

Asian-style crab and fish cakes with baby organic leaves and a mango salsa

Antipasti boards of a selection of Mediterranean cheeses, homemade basil pesto, hummus, grissini and ciabatta

Wexford crab and crayfish with micro dill, organic baby leaves, served alongside a shaved fennel and apple salad and homemade Guinness bread

MAINS



LUNCH | DINNER PARTY MENUS

Choose one of the following options

Free range chicken supreme with basil beurre blanc, herb-infused pomme purée and Serrano ham crisp

Supreme of free-range chicken with a lemon and basil risotto & Parmigiano Reggiano crisp

Roast fillet of Irish pork stuffed with Clonakilty black pudding, Armagh apples, buttered mash and wholegrain mustard cream

Roast fillet of Irish pork stuffed with fresh baby leaf spinach, chorizo, new leaf marjoram with an olive oil mash and Pommery mustard reduction

Fillet of Irish salmon darne with buttered leek cream, herby crushed new potatoes and micro fennel

Slow cooked lamb shank with honey-roasted root vegetables, creamy mashed potatoes and a red wine reduction

Pan fried fillet of hake with broccolini, pomme purée, lemon and chive beurre blanc and tomato concassé

Braised lamb shoulder with butternut squash and pancetta purée, pickled cucumber and edible flowers

Pan fried seabass with a fresh mango, avocado, tiger prawn and chilli salsa

Roast fillet of cod with butternut squash and sage risotto, crispy capers and a raisin beurre noisette

Roast haunch of Finnebrogue Estate venison with a parsnip purée, braised red cabbage and a honey jus

Fillet of Irish beef with green peppercorn cream, served with pomme purée, sweet potato crisp and organic pea shoots

Fillet of Irish beef served with potato dauphinoise, red wine jus, red amaranth and micro rocket

Rack of Wicklow lamb with Ballinroan organic herb crust served with red wine balsamic jus, served with potato dauphinoise



LUNCH | DINNER PARTY MENUS

VEGETARIAN MAINS

Choose one of the following mains for your vegetarian guests

Roasted aubergine with gremolata, chickpeas, couscous, preserved lemon, cumin-scented crème fraiche and jewelled pomegranate arils

Filo parcel stuffed with ricotta, baby leaf spinach, roasted apricot and pistachio nuts

Risotto with wild mushrooms and a Parmigiano Reggiano crisp

Butternut squash, beetroot, Puy lentil and chestnut wellington with homemade basil pesto

SIDES

Served with all main course choices

Irish seasonal greens

Irish organic baby potatoes tossed with fresh herbs from the garden



LUNCH | DINNER PARTY MENUS

DESSERTS

Choose one of the following options

North African orange and almond slice with cardamom-scented cream and Chinese lanterns

Classic tarte au citron with seasonal berry compote, sweetened cream and edible flowers

Lemon posset with Flossie's homemade biscuits

Hazelnut meringue with seasonal berry reduction, sweetened cream and edible flowers

Florence's apple and blackberry nutty crumble with homemade vanilla bean ice-cream

French pear and almond tart with sweetened cream and borage flowers

Valrhona chocolate Guinness cake with cream cheese frosting and fresh blueberry

Raspberry and blackberry tiramisu

Trio of Naomi's Kitchen favourite dessert

Selection of artisan Irish and European cheeses, quince paste and homemade toasted sourdough

All choices are served with

Homemade petit fours

Freshly brewed Fairtrade tea and Mövenpick cafetière coffee