

Dinner Party Menus

Canapés

Buckwheat Blinis

With Wild Irish Smoked Salmon, Caviar & Condiments

Crostini

With Porcini Mushrooms & Shaved Grana Padana

Starters

(Selection of Cookes Breads & Dips)

Seafood Platter

Selection of Irish Seafood, Lobster, Prawns & Crab
With Baby Greens & Hazelnut Dressing

Lobster Cocktail

With Shaved Baby Fennel, Artichokes, Pink Grapefruit & Truffle Dressing

Cookes Seafood Smokies

Naturally Smoked Haddock, Scallops & Prawns, in a Creamy Leek Sauce
Au Gratin with Aged Swiss Gruyere Cheese

Dublin Bay Prawns

Pan-fried in a little Garlic Chilli, fresh Herbs, Lemon and Butter

Cooke's Classic Caesar Salad

Cos Lettuce, Caesar Style Dressing, Croutons & Parmesan Cheese

Risotto

With Broad Beans, Mint & Asparagus Tips, Shaved Parmesan

Tandoori Quail

With Cous Cous, Toasted Pistachios, Golden Raisins & Fresh Herbs

Carpaccio of Beef

Baby Arugula, Shaved Parmesan, Dijon Mustard Dressing & Toasted Ciabatta

Baked Goats Cheese

With Seedless Grapes, Black Mission Figs, Wild Honey & Thyme

Main Courses

Whole Dover Sole

Pan Fried Meuniere Style, Brown butter Lemon Fresh Herbs

Char Grilled Wild Irish Seabass

Marinated in Lemongrass Ginger Coriander & Lime, wrapped in a Banana leaf,
Lime-Mango Salsa & Jasmine Rice

Pan Fried Fillet of Turbot

Grenoble Style, Lemon, Baby Sicilian Capers, Croutons, Herbs & Butter

Wild Irish Salmon

Wrapped in Savoy Cabbage, Steamed, Served with Loupiac Butter & Beluga Caviar

Rack of Mountain Spring Lamb

Roasted with Tomato & Courgettes, Boulangere Potatoes and Amontillado Sherry Sauce

Breast of Guinea Fowl

With Celeriac Puree, Morel Mushroom Thyme Cream & Fondant Potato

Roast Fillet of Beef

With a Juniper Red Wine Sauce & Stilton Cheese sauce & Fondant Potato

Selection of Seasonal Baby Vegetables & Potatoes**Desserts****Organic Rhubarb**

Bourbon Vanilla Cream & Roasted Macadamia nuts

Honey Chocolate Cake

With Toasted Marzipan & Fresh Raspberries

Selection of Summer Berries

Au Gratin with Champagne & Cointreau Sabayon

Apple & Almond Crumble a La Mode

Tahitian Vanilla Ice-cream

Glazed Lemon Tart

Fresh Berries, Blueberry Cream

Selection of Irish Farmhouse Cheeses

With Ships Biscuits & Condiments

Petit Fours**Ceylon High Mountain Tea**

&

Jamaican Blue Mountain Coffee