

## Main dishes

### Main dishes with 2 sides €10.50 per person minimum 6 people

- Fillet of Beef & Brandy Stroganoff with a Mushroom & Cream Sauce (gf)
- Moroccan Lamb Tagine, Apricots, Chickpeas, Dates, Green Beans (gf, df)
- Thai Red Chicken Curry, Lemongrass, Ginger, Coconut (gf, df)
- Chicken Tikka Masala, Coconut & Coriander (gf, df)
- Creamy Chicken Korma, Dessicated Coconut & Almonds (gf)
- Chicken & Mushroom Leek & White Wine (gf)

## Vegetarian

### Tray Serves 4 portions €8.50 p.p

#### Served with Rice or Cous Cous

- Chickpea Cassoulet, Green Beans, Apricots, Dates (veg, gf)
- Butternut Squash, Spinach & Chickpea Curry (veg, gf)
- Vegetable Curry with Coconut Milk, Lime Leaves, Coriander (veg, gf)

## Chefs Special Salmon En Croute

### €60 Serves 10/12 people

Full side of local salmon, spinach cream cheese & herb filling baked in puff pastry, dilisk sea salt

## Sides

Steamed Basmati Rice | Herb Fluffy Cous Cous  
Baby Roasted Potatoes | House Green Salad

## Desserts Large Tarts €25 each

Raspberry White Chocolate Tart  
Dark chocolate & Orange Tart  
Pear/Raspberry Almond Tart  
Apple & Berry crumble  
Fresh Lemon Tart

Meringue Roulade €28

Banoffee Roulade €28

Death by Chocolate €35

Salted Caramel Gateaux €38

Rich Chocolate Mousse Gateaux €38

## Celebration Cake €45 Serves 15+

Served on a Black Platter & Decorated with Seasonal Fruits

Moist Chocolate Cake with Chocolate Frosting (df, veg)  
Lemon Drizzle Cake with Cream Cheese Icing  
Carrot Cake Cream Cheese Icing  
Chocolate Biscuit Cake

## Platters €25

Assorted Selection of Macaroons

Selction of Mini chocolate Eclairs,  
Brownies, Salted Caramel Profiteroles

## Smaller Selection Boxes €12.50

Assorted Gluten Free  
Assorted Dairy Free & Vegan  
Bitesize Homemade Cakes

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# GOURMET PANTRY //

Taste The Difference...

## Catering Menu

t. (021) 470 9215

[www.gourmetpantry.ie](http://www.gourmetpantry.ie)



## Finger food /Canape Platters

Prices per dozen €18

**Allow 4 pieces per person - €6 pp**

- King Prawn, Marie Rose, Homemade Brown bread
- Ummera Smoked Salmon & Pickled Cucumber
- Smoked Salmon Pate Dill on Toasted Sourdough
- Tandoori Chicken skewers with Tzatziki
- Organic Falafel with Coriander Hommus (vegan)
- Spiced Beef, Brie Cheese, Relish Crostini
- Chicken Liver & Brandy Pate on Toasted Sourdough
- Mini Coronation Chicken & Spinach, Wraps
- Spinach & Feta Sesame Seed Pastry Roll
- Pork & Bacon Sausage Rolls & Spiced Relish
- Pesto Chicken Ciabatta Sundried Tomatoes & Basil Mayo
- Crostini Goats Cheese, Basil & Chilli Pesto
- Bitesize Selection of Quiches

## Gourmet Sandwich Platters

- Gourmet Sandwich Selection  
**€4.75 per person**
- Gourmet Ciabattas, Baguettes, Wraps  
**€5.75 per person**
- Open Gluten Free Sandwiches  
**€5.75 per person**

## Seafood Platters

- Smoked Salmon, King Prawns, Fresh Salmon & Pickled Cucumber, Homemade Brown Bread  
*Price On Request.*

## Quiches

Small €2.95 | Medium €4.90 | Large €12.50

- Roasted Vegetable & Spinach
- 3 Cheese & Caramelised Onion
- Pear Goats Cheese & Walnut
- Broccoli, Vine Cherry Tomato & Feta
- Quiche Lorraine
- Mushroom Leek, Vintage Cheddar & Thyme

## Cold buffet

Package minimum 10 people. €12.50 pp

*Presented on platters & decorated with edible flowers & herbs*

- Handcarved Honey Baked Ham
- Handcarved slow cooked Turkey Crown
- Rustic Coleslaw
- Baby Potato, Spring Onion & Mint Potato Salad
- Mixed selection of leaves, Beetroot, Grated carrot, Red cabbage, Feta cheese, Toasted seeds
- Choose 1 more from our Salad selection
- Selection of Homemade Breads

## Salads

€16 per kg

- Moroccan Cous Cous with Apricots, Seeds, rocket, Crispy Onions
- Lebanese Tabbouleh Cucumber, Mint, Parsley, Tomatoes
- Broccoli Tomato & Feta, Toasted Seeds

- Carrot courgette, Honey Mustard Dressing, Pumpkin Seeds
- Baby Potato, Spring Onion & Mint in a Light Mayo
- Tandoori Chickpea Salad, Roasted Peppers & Courgette
- Pearl Barley, Beetroot, Rocket, Burren Balsamic Dressing
- Puy Lentil Salad, Spinach, Sundried Tomatoes, Red Onion, Feta
- Rustic Coleslaw with Chives in a Light Mayo
- Red Cabbage Slaw Toasted Sesame Seeds, Dijon Dressing
- Roasted Baby Potatoes, Basil & Sundried Tomato
- Baby Kale, Spinach Salad, Beetroot, Feta, Toasted Seeds, Balsamic Dressing

## Our Famous Honey Baked Ham

- Platter Sliced & Garnished  
**€32 - average 10/12 portions**
- Whole Baked Gammon  
**€75 - average 30 portions**

## Fish & Meat

- Platter Dressed side of Salmon, Lemon & Dill Mayo  
**€50**
- Platter of Sliced Cooked Turkey Crown  
**€32**
- Tandoori Chicken Fillets  
**€3.20 each**
- Marinated Chicken, Lemon & Garlic Oregano  
**€3.20 each**