

CONNEMARA COOKS

Cooking by Dóirín

The Dinner Menu

A complete three-course dining experience in your own home. Based on a minimum of eight guests, choosing two options each from Starters, Main Course and Desserts.

From €70 per person. Min 6.

Starters

CHOOSE TWO

Smoked Salmon with home-made Tartare Sauce and Salad

A Selection of Sushi: rolls with smoked salmon, Avocado, Tuna, cucumber, carrot combinations. Six pieces each served with pickled ginger, soy and Wasabi

Vietnamese Vegetable & Prawn rolls with Peanut Dipping Sauce

Dóirín's Special Chowder, with Smoked and White Fish, Salmon and Prawns

Seafood Vol-au-Vent cases, filled with prawn and scallop in creamy sauce

Honey-Garlic Butter Zucchini, topped with Goats Cheese and Pine nuts

Pastry Tartlets with Carmelised Onion Jam, roasted red pepper, beetroot, Goats Cheese and toasted Pine Nuts and Balsamic glaze, served with small salad

Fresh local Killary Mussels in Garlic & Wine, with crusty bread to mop up juices

Thai or Ordinary fishcakes, served with Cucumber Salad (HOT!)

Stuffed Mushrooms with garlic and bacon and Goat's Cheese

Butterflied King Prawns, with small Salad and Lime Aioli

Prawn & Pork Wontons with Dipping Sauce

Roasted Stuffed Red Peppers, Rice and Goat's Cheese

Old-fashioned Seafood Cocktail with Marie Rose Sauce

Main Course

SELECT TWO

Rack of Connemara Lamb with Herb Crust served on a bed of wilted Spinach (Supplement €5 pp)

Supreme of Chicken with Lemon and Basil Risotto with Port & Balsamic drizzle

Oriental half duck with Orange or Lemon Sauce, on a bed of Spinach and garlic button mushrooms

Fillet Hake on a bed of wilted Spinach, Scallop, with Beurre Blanc sauce

Creamy Cajun Prawn Pasta

Individual (all locally-sourced fish) Fisherman's Pie topped with Creamy Potato

Braised Lamb Shanks, slow cooked over 3 hours with porcini, sun-dried tomato, chorizo and red wine. Served with pasta shapes and Parmesan (2 persons minimum)

Individual Beef Wellington: fillet beef wrapped in a blanket of mushroom duxelles and Parma ham, in puff pastry (Supplement €10 pp)

All served with vegetable variations.

Shrimp Stuffed Salmon fillet, filled with a creamy shrimp and spinach sauce

Chicken Chow Mein — chicken breast, noodles, vegetables

Breast of Duck with Honey, Soy and Ginger — served with Vegetable Rice Pilaf or Noodles

Salmon and Prawns En Crouete with Spinach

Gratin of Cod with Prawns & Gruyere Cheese (on top of Buttered Cabbage)

Roast Sirloin of Beef with Horseradish Sauce (including roast potatoes, Yorkshire Pudding & gravy) (Minimum of four persons)

Pork filet mignon en crouetes — Pork Tenderloin wrapped in Parma ham and Puff Pastry, with wild mushroom, cream and white wine sauce

Desserts

CHOOSE TWO

Exotic Fruit Pavlova

Strawberry Meringue Roulade

Apple Crumble Cake, served with custard

Apple and Pear Crumble with Cinnamon and Walnut

Lemon Meringue Cheesecake

Cream-filled Profiteroles with chocolate sauce

Individual Meringue Nests, filled with Passionfruit curd and topped with raspberries

Iced Chocolate Cake with Cream (very moist and yummy)

Chocolate Orange Cake

Dóirín's Brioche and Baked Custard Pudding with raspberries (an interesting take on Bread & Butter pudding!)

Tiramisu — Coffee flavoured sponge fingers, with Baileys Irish Cream

Soups

CAN BE SUBSTITUTED FOR A STARTER, OR ADDED AT €9.50 PER PERSON

Healthy Chicken Noodle Soup (homemade stock with Orzo)

Spicy Butternut Squash

Curried Parsnip

Spicy Courgette and Parmesan Cheese Soup

Pea, Chilli & Coriander

Red Lentil Soup

Chickpea Soup

Vegetarian CAN BE SUBSTITUTED FOR ONE MAIN, OR ADDED AS AN EXTRA DISH (PRICE ON REQUEST)

Burnt Aubergine Veggie Chilli — as hot as you like.
Served with Avocado & Garlic Sauce and Tortilla chips

Vegetarian Moussaka — finished with a creamy cheesy white sauce

Layered Aubergine and Lentil Bake

Cauliflower & Potato Curry

Halloumi & Chickpea Abundance Bowl with roasted Sweet Potato and Hummus-Yogurt Drizzle

Dahl with Roasted Sweet Potato, Chickpeas and Spinach

Lentil, Coconut and Vegetable Curry

Children's Menu

€25 — DESSERT INCLUDED

Cheesy Macaroni with vegetables (optional)

Chicken Goujons with Chips

Bacon Carbonara

Meatballs with Tomato Ragu with Pasta

Home-made Beef Burger with Chips

Spaghetti Bolognese

+353 87 259 9983 · info@connemaracooks.com · connemaracooks.com

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