

# Truffle Honey

## **Catering Options Killarney Golf and Fishing Club**

### **Truffle Honey Finger Food €17 per person**

**Choose 5 options**

Lamb Koftas with Mint Yoghurt

Beef Sliders with Tomato Relish

Pork and Black Pudding Sausage Rolls

Buffalo Chicken Wings

Crispy Brie Bites

Selection of Finger Sandwiches

Tandoori Chicken Skewers

Wild Mushroom and Truffle Quiche

Saffron Arancini with Aioli

### **Basic Finger Food €12 per person**

Cocktail Sausages, French Fries, Chicken nuggets

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## **Buffet/Family Feast Style Options** **€40 per person**

### COLD SIDES (CHOOSE 2)

Beetroot, goats cheese, candied pecan nut

Courgette salad, sun dried tomatoes, feta, black olive, pinenuts

Rocket salad with pomegranate, orange, walnut, feta

Baby potato Salad with cucumber, pickled shallots, toasted pumpkin seeds

Red cabbage slaw, apple, golden raisins, lime, and curried mayonnaise

Mixed leaf salad with vinaigrette dressing

Macaroni salad with fresh chorizo, sun dried tomato, pesto dressing

### HOT SIDES (PLEASE CHOOSE TWO)

Broccoli with almond brown butter

Green beans with smoked pancetta, pecorino cheese

Roast rainbow carrots, coriander, toasted seeds

Grilled green asparagus, lemon zest, Macroom ricotta

Rosti potato

Gratin potatoes

Baby potatoes in herb butter

Basmati rice

## MAINS (Choose two)

Braised Irish beef Bourguignon

Soy and honey glazed pork belly

Herb crusted lamb Shoulder with salsa verde

Zaatar roast chicken with grilled lemon

Thai chicken curry with crispy vegetables

Seared fillets of sea bass

Spiced prawn and calamari empanadas

Pesto Arancini in a spicy tomato sauce

Tuscan Butter Bean Stew

Chickpea and spinach, coconut curry sauce

Traditional beef lasagne

## DESSERT SELECTION

A Selection of seasonal desserts

# Truffle Honey

**€45 Menu**

**3 Courses**

**Starters (Choose 2 options)**

Caesar Salad

Baby Gem, Shaved Parmesan, Croutons, Crispy Bacon

Pork Belly

Crispy Pork Belly, Sneem Black Pudding, Pickled Carrots, Apple Gel

Goats Cheese Parcel

Goats Cheese in a Filo Parcel, Pickled Red Onion, Mixed Leaves

Ginger Cured Salmon

Cured Salmon with Avocado Puree, Orange and Watercress

Caprese

Heirloom Tomatoes, Macroom Mozzarella, Olive Tapenade, Sourdough croute

Soup of the Day

Served with Homemade Guinness Bread

**Main Course (Choose 2 options)**

Roast Beef

Roast Sirloin of Beef, Mash Potatoes, Tender stem Broccoli, Roast Carrot, Yorkshire Pudding and Red Wine Gravy

Chicken

Roast Chicken Supreme, Mash Potatoes, Asparagus, Wild Mushroom Sauce

Lamb

Braised Lamb Shoulder, Peas, Broad Beans, Pea Puree, Fondant Potato and Thyme Gravy

Salmon

Baked Salmon, Lobster Bisque, Mussels, Tender stem Broccoli, Mash Potato

Hake

Herb Crusted Hake, Braised Leeks, Mash Potatoes, Lemon Beurre Blanc

**Dessert (Choose 1 option)**

Baileys Cheesecake  
Served with Fresh Cream and Berries

Lemon Tart  
Served with Raspberry Sorbet

Chocolate Tart  
Served with Vanilla Ice-cream

Chefs Trio of Desserts

# Truffle Honey

**Three Course Menu €30 per person**

**Two Course Menu €25 Per Person**

## **Starters (Choose 1 Option)**

Soup of the Day

Served with Homemade Guinness Bread

Caesar Salad

Baby Gem, Shaved Parmesan, Croutons, Crispy Bacon

Chicken and Mushroom Vol au Vent

Served with Garden Leaves

Goats Cheese

Goats Cheese Salad, Baked Beetroot, Rocket, Candied Pecan Nuts

## **Main Course (Choose 2 Options)**

Chicken

Supreme of Chicken with Wild Mushrooms Sauce

Lamb

Braised Lamb Shoulder with Thyme Gravy

Beef

Braised Feather blade of Beef with Rosemary Gravy

Salmon

Baked Salmon with Saffron Cream Sauce

Hake

Herb Crusted Hake with Lemon Beurre Blanc

All Main Courses are served with Mash, Roast Baby Potatoes and Root Vegetables

## **Dessert (Choose 1 Option)**

Baileys Cheesecake  
Served with Fresh Cream and Berries

Lemon Tart  
Served with Raspberry Sorbet

Chocolate Tart  
Served with Vanilla Ice-cream

Chefs Trio of Desserts