



JOHN COUGHLAN CATERING LTD

Wedding Menu Selector 2010

Starters

Assiette of Wild Irish Salmon

Gravadlax with Mustard & Dill Dressing, Classic Oak Smoked Salmon & Californian Sushi Roll with Salmon, Crab & Wasabi Soy Dressing



*Asparagus & Fanned Tiger Prawns with Mango & Papaya Salsa
Lamb's Lettuce & Chilli Crème Fraîche*

*Thai-style Crab & Jasmine Cake,
Black Sesame & Radish Salad, Chilli, Tamarind & Soya Dressing*

*Home-smoked Chicken Tian with Roast Mediterranean Vegetables
Mascarpone & Chilli Cream, Tomato & Tarragon Oil*



*Warm Tartlet of Boilie Goats Cheese with Overnight Tomatoes,
Wild Rocket, Roast Pepper & Garden Herb Dressing (v)*

*Seasonal Garden Salad with Feta Cheese, Roast Peppers, Spiced
Olives, Champagne Vinegar & Honey Dressing (v)*

Served with a Selection of Homemade Breads & Dips





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Sorbets & Soup

Choose either a Sorbet or Soup depending on the time of year to enhance your Menu

Refreshing Sorbet served in a Martini Glass

Lime & Chervil

Mango, Ginger & Coriander

Cassis

Gin & Tonic

Pink Grapefruit

Bloody Mary

Champagne

*Warming Soup served in an Espresso Cup
Or try a refreshing Chilled Soup in the Summer*

Asparagus Soup with Chive Oil & Parmesan

Fresh Carrot & Coriander

Roast Butternut Squash

Garden Pea & Mint

Roasted Red Pepper

Chilled Vichyoisse

Chilled Gazpacho with Toasted Almonds



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Main Courses

Pan-seared Supreme of Guinea Fowl Royale
with Foie Gras & Shallots, Béarnaise Potatoes & Fino Sherry Jus



Chargrilled Breast of Corn-fed Organic Chicken
Puréed Organic Root Vegetable
Spring Onion & Chive Stuffing & Real Chicken Gravy

Seared Fillet of Sea Bass with Lemon Risotto,
Crab & Ginger Vinaigrette & Roasted Vine Cherry Tomatoes



Roast Darne of Organic Atlantic Salmon
On Dill flavoured Cous Cous with Salmon Caviar
& Buttered Asparagus Tips

Roast Sirloin of Dry Aged Prime Irish Beef
Creamed Horseradish, Yorkshire Pudding & Fondant Potato
Roast Shallot & Madeira Glaze

Roast Herb Crusted Rack of Wicklow Lamb
Parsnip & Gubeen Dauphinoise, Port & Rosemary Jus

Roast Cutlet of Veal with Sage & Garlic
Champ Mash, Black Olive & Chanterelle Reduction

Roast Sirloin of Aberdeen Angus Beef from the Golden Vale
With choice of Wild Mushroom or Pepper Sauce

Dry Aged Tournedo of Irish Beef Fillet
Horseradish Rösti, Wild Mushroom Red Wine Sauce
& Roasted Vine Cherry Tomatoes





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Vegetables & Potatoes

All Main Courses are accompanied by complimenting Fresh Organic Vegetables & Herb Buttered Baby Boiled Potatoes from County Dublin, all served Family Style

Baby Boiled New Potatoes with Herb Butter

Rosemary Roast New Potatoes

Classic Chateau Potatoes

Garlic Fondant Potatoes

Gratin Dauphinoise

Parmentier Potatoes

Champ Potatoes

Flavoured Mash Potatoes

Vichy Carrots & Leeks

Pancetta-wrapped French Beans

Buttered Sugar Snap Peas

Buttered Asparagus

Broccoli Hollandaise

Honey Roasted Root Vegetables

Roasted Mediterranean Vegetables

Puréed Winter Vegetables

Spiced Red Cabbage

Minted Spring Greens



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Desserts

*Lemon Curd Meringue with Fresh Summer Berries
Pistachio Praline & Blackcurrant Coulis*

*Traditional Lemon Tart with Minted Mascarpone
& Fresh Raspberries*

*Dark Chocolate Tartlet with Candied Orange
White Chocolate Ice-cream & Cointreau Anglaise*

*Lavender-scented Crème Brûlée
Fresh Summer Berries & Shortbread Biscuits*

*Traditional Apple Tart Tatin
Double Vanilla Ice-Cream*

*Blackberry & Apple Crumble with Vanilla Pod Custard
Vanilla Ice cream & fresh Dairy Cream*

*Pina Colada Cheesecake with Double Chocolate Sauce
(Our own unique homemade recipe)*

*Warm seasonal puddings also available
Please enquire*

Cheese Course

*A Selection of Irish Farmhouse Cheeses
served with Wheaten Crackers & Fresh Breads
garnished with Grapes, Celery, Walnuts
& Late Season Ivy Honey*

*Freshly Brewed Tea & Filter Coffee
Handmade Irish Chocolates & Petit Fours*

*Prices from €40 per person based on a 3-course menu
Please contact us for your personalised quote*

