



Private Dining Menu

Starters

- ✿ Smoked Chicken Caesar Salad with crispy bacon & garlic croutons
- ✿ Goat's cheese Tartlet with roasted pepper & sun blushed tomatoes
- ✿ Pan seared Tiger prawns with a lime & garlic dressing served with toasted sour dough bread & meslun greens
- ✿ Grilled Portobello mushroom stuffed with Goat's cheese, roasted pepper & sun blushed tomatoes with a balsamic syrup
- ✿ Thai style beef with crispy Asian vegetables & greens with sweet chilli soy dressing
- ✿ Spinach, sun blushed tomato & Goats Cheese filo Parcels, on a pimento coulis
- ✿ Lightly fried Tiger Prawns wrapped in Kataifi Pastry, marinated Cucumber & chilli jam

Soups

- ✿ Mushroom & Thyme
- ✿ Sweet Potato & Rosemary
- ✿ Cream of Carrot & Coriander
- ✿ Tomato & Basil
- ✿ Seasonal Vegetable & herb
- ✿ Chicken & Vegetable
- ✿ Chunky Potato & Leek
- ✿ Minestrone
- ✿ Roasted Red pepper & tomato
- ✿ Roasted butternut squash & flat parsley
- ✿ Chicken & Sweetcorn

For our full price list click ⇒ info@elitecuisine.ie or call (021) 432 3603 or (087) 631 4323



Main Course

- ✿ Moroccan marinated Lamb rump with apricots, Tagine style jus on a bed of warm cous cous
- ✿ Oven baked Pollock fillet and crisp pancetta with braised lentils & smoked bacon served with creamed Colcannon
- ✿ Free-range Chicken supreme filled with a black pudding farce, finished with a thyme scented jus
- ✿ Pan fried Barbary Duck breast with Caramelised Red Onions peppernata sauce & Sautéed Spinach
- ✿ Oven baked Mint & rosemary crusted rack of Lamb with a rich shallot jus
- ✿ Supreme of Salmon wrapped in prosciutto & finished with a mango and citrus salsa
- ✿ Roast Cod with Braised lentils & smoked bacon served with creamed Colcannon
- ✿ Char grilled Irish Sirloin served with a duchess potato & a shallot roasted garlic demi-glace
- ✿ Free-range Chicken supreme filled with spiced chorizo and buffalo mozzarella, finished with a Mediterranean ratatouille and a drizzle of basil oil
- ✿ Braised Lamb shank served with a roasted tomato & basil scented jus
- ✿ Char grilled fillet of Irish Beef served with a wild mushroom ragout sauce sitting on a sauté spinach & herb potato cake then garnished with roasted vine cherry tomatoes

All our meats are quality Irish and locally sourced from the finest purveyors

Prices shown inclusive of VAT @ 9%

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À la Carte Desserts

The below desserts are served with the dinner party menu. Maximum 2 choices.

- ✿ Individual Apple & Blackberry Crumble
- ✿ Citrus Lemon Fruit Tartlet
- ✿ Seasonal berry and almond tart
- ✿ Fresh fruit meringue nest with Chantilly Meringue
- ✿ Chocolate & Salted caramel tart
- ✿ Raspberry and chocolate meringues with a rich ganache
- ✿ Homemade Double chocolate and caramel brownie with toasted almonds
- ✿ Individual lemon Meringue

All above desserts are delicately garnished with fruit coulis and whipped cream

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