



Corrib Catering Ltd

1 Centrepoint
Liosbaun Industrial Estate
Tuam Road
Galway

Mike : 087 2597751

email : info@corribcatering.ie
web : www.corribcatering.ie

dinner menu

Please select one starter or soup, one main course and one dessert from the following menus

We can provide a vegetarian option for 10% of the final numbers

starters

Sliced melon, vine tomatoes, cucumber,
crumbled goats cheese and pomegranate seeds

Pan fried salmon and crab cakes
with baby cos and zesty dressing

Foie gras terrine,
toasted brioche, currant compote

Baked fillet of organic Irish salmon
sauté spinach and herb hollandaise *

Seared scallops,
roast carrot purée, preserved ginger and coriander oil *
(€4 supplement – starter, €6 supplement – main course)

Roast breast of wood pigeon,
date chutney and Madeira sauce

Tian of fresh crab,
black tiger prawns with chiso cress and sauce vierge

Forest mushroom tartlet,
buffalo mozzarella, parsley pesto *

Confit leg of duck,
braised puy lentils, crisp pancetta and Madeira jus *

Oak smoked Irish organic salmon
with roast beetroot salad and crème fraiche



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soups

- 1 Creamy winter vegetable soup
- 2 Wild mushroom chowder
- 3 Curried parsnip and apple soup
- 4 Celeriac and parmesan soup
- 5 Celery and almond soup
- 6 Leek and potato soup with chive cream
- 7 Spicy coconut and vegetable soup with rice noodles
- 8 Smoked fish and potato chowder
- 9 Cream of cauliflower and roast onion soup
- 10 Pumpkin soup with ginger
- 11 Creamy tomato and basil soup
- 12 Broccoli and vintage Cheddar soup
- 13 Carrot and coriander soup
- 14 Carrot and orange soup

main courses

Roast fillet of sea bream

Asian greens and teriyaki sauce

Grilled fillet of sea bass,

roast pumpkin and sweet potato purée, served with rocket pesto

Pan fried king scallops,

celeriac purée, crisp Serrano ham, frisee salad with basil oil * (€6 supplement)

Baked fillet of Atlantic cod

with crabmeat crust, chive Pomme purée and watercress sauce

Seared red snapper,

fennel and orange with Provencal herbs *

Crisp pork belly,

celeriac mash with cider jus *

Dry aged best end of Wicklow lamb,

chive mash with raspberry and redcurrant jus

Fillet of prime Irish beef

with horseradish crust, truffle scented gratin potatoes and port jus



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main courses

Fillet of prime Irish beef

with horseradish crust, truffle scented gratin potatoes and port jus

Fillet of prime Irish beef

with colcannon mash, bourguignon garnish and rich red wine jus

Pan fried supreme of guinea fowl "coq au vin"

Oven baked Supreme of corn-fed chicken

with sage, cured ham, roast garlic and herb mash

vegetarian options

Wild mushroom, leek and mascarpone parcel

with spinach and pine nuts *

Asian style pumpkin spring roll

with chili syrup and coriander pesto with warm noodle salad

Slow roast vine tomato, thyme and red pepper tart

with rocket and goats cheese cream *

Brie, Portobello mushroom and cranberry Wellington,

wilted spinach and fig infused balsamic glaze

Vegetable lasagna with garlic fusette

Pea and parmesan risotto

with rosemary tuille and herb bouquet

Vine tomato and shallot tarte tatin,

vegetable bouquet and fig infused balsamic syrup

Grilled halloumi cheese

on roast vegetable and pine nut couscous

Buttermilk pancakes

with goats cheese, basil and sundried tomato

* Available as a starter or main course

All main courses are served with seasonal market vegetables



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desserts

Sticky toffee pudding, with caramel salt butter ice cream

Pear and almond tart with vanilla custard

Baguette and butter pudding with Baileys

Orange panna cotta with honey roast figs

Lemon tart with cape gooseberry and clotted cream

Belgian chocolate marquise with orange mascarpone and berry compote

Assiette of chocolate mini chocolate brownie, tulip of chocolate mousse,
chocolate sorbet

Vanilla crème Brule

Winter berry cheesecake,

slow roast plums and orange cream