

# To Start - Sharing

### Selection of Irish Tapas €15 per person

Cauliflower Wings, Hoisin or BBQ glaze

Tortillas, Spicy Guacamole& Tomato Salsa

Smoked Salmon, homemade Brown Soda Bread, Chive Sour Cream

Mini Mozzarella, Cherry Tomato, Basil & Balsamic Glaze

Mini Crab Cakes, Dill & Lemon Aioli

#### Street Food Individual Bowls - Pick n' Mix

€12 per option selected.

(when taken with our Irish Tapas)

Select from options below.

#### Beef:

- 1. Slow Cooked **Beef Bourguignon** & Champ Mash
- 2. **Beef Satay** served with Basmati rice, Scallion, Pickled Chillies & Coriander Emulsion
- 3. Over Night Smoked Brisket, Caramelised Onions, Skin on Fries, Tomato Salsa

## Lamb:

- 1. Lamb Tajine, Spiced Couscous and Roasted Vegetables
- 2. **Lamb**, Chorizo and Pearl Barley Ragout, Baby Roasted Potatoes
- 3. BBQ Pulled Lamb, Crème Fraiche, Avocado Puree, Cumin & Coriander Scented Rice

#### Pork:

- 1. Sesame & Honey **Pork Belly Ramen**, Egg Noodles, Stir fry vegetables.
- 2. Sweet & Sour Pork with Peppers & Pineapple, Coriander scented Rice
- 3. Slow Roasted Pork Shoulder, All Spice & Chocolate Sauce, Kidney Beans & Rice

#### Chicken:

- 1. Southern Fried Chicken Drumsticks, Red Cabbage Slaw & Sweet Potato Fries
- 2. Yoghurt Marinated Chicken Curry & Basmati Rice
- 3. **"Vol AU Vent"** Chicken, Wild Mushrooms & Pearl Onion in a Velouté, Puff Pastry Crips And Mash Potato

## Fish:

- Thai Green Curry with Monkfish & Shrimps, Greens Pepper & Bean Sprouts coriander Rice
  Like A fish Pie: Smoked Cod, Mussels, Fennel & Tarragon with Sweet Potato mash
- 3. Tiger Prawn & Smoked Sausage **Gumbo**, Corn, Bell Pepper & Basmati Rice

# Vegetarian:

- Dahl Curry, Lentil, Sweet Potato & Spinach with Basmati rice
  Roasted Cauliflower & Chickpea, Spiced tomato Sultana sauce, Cumin Couscous
- 3. Butternut Squash, **Quinoa**, Kale, Pumpkin Seeds & Aran Feta

# Dessert Sharing per table or platters on pass around. €10 per person

The MacNeill's Assiette – selection of three