

PEOPLE'S RESTAURANT

LUXURY PARTY MENU

€48.00



COCKTAIL RECEPTION

(CHOICE OF ONE COCKTAIL FROM OUR PARTY COCKTAIL MENU)

APPETISERS

- ✦ **KING PRAWNS, MUSSELS & CHORIZO PIL PIL**
PRAWN AND MUSSELS MARINATED IN CHILLI, GARLIC AND FRESH HERBS, COOKED IN RICH TOMTATO SAUCE WITH CHORIZO, HOME MADE FOCCACIA
- GOATS CHEESE & BEETROOT SALAD** 
CANDIED WALNUTS, MIXED LEAVES AND ORANGE.
- ✦ **HOMEMADE SOUP OF THE NIGHT**
SERVED WITH CRISPY BREAD.
- FALAFEL BON BON** **VEGAN!** 
PORT GLAZED BEETROOT PUREE, HERB OIL, PARSNIP CRISPS.
- ✦ **SPICY IRISH CHICKEN WINGS**
CRISPY CHICKEN WINGS IN OUR OWN BUFFALO SAUCE, CELERY STICKS, BLUE CHEESE DIP.
- BLACK PUDDING WELLINGTON**
CASHEL BLUE CHEESE, POACHED PEAR, RED ONION MARMALADE.
- ✦ **STICKY BBQ PORK CHUNKS**
PORK BELLY IN OUR OWN STICKY BBQ SAUCE, GARLIC DIP.
- ✦ **SATAY CHICKEN**
CRISP CHICKEN PIECES IN SATAY SAUCE, INDIAN SPICED VEGETABLE PICKLE, MICRO LEAVES.
- ✦ **TACO BEEF LOADED SWEET POTATO**
BEEF SHIN RAGUJ WITH TACO SPICES, MANCHEGO CHEESE, CURRY ROASTED CAULIFLOWER PUREE, HOUSE PICKLES, PARSNIP CRISPS.

DESSERTS

- PEAR AND APPLE CRUMBLE**
CINNAMON CUSTARD & VANILLA ICE CREAM.
- ✦ **VANILLA ICE CREAM WITH HONEYCOMB CRUMBLE**
WITH BERRY COMPOTE.
- CREAMY COCONUT PANNA COTTA**
ALMOND GRANOLA TOPPED WITH PINEAPPLE AND KIWI SALSA
- PEOPLE'S CHRISTMAS STICKY TOFFEE PUDDING**
DATE PUREE, CANDIED DRIED FRUIT, BANDY CARAMEL SAUCE & VANILLA ICE CREAM.
- CHEESECAKE**
CHEESECAKE OF THE NIGHT.
- ✦ **VANILLA CRÈME BRULÉE**
BAKED CUSTARD WITH CARAMEL CRUST & CITRUS TUILE.
- ✦ **WARM CHOCOLATE BROWNIE**
RASPBERRY GEL & SORBET, CRUSHED HAZELNUTS, CHOCOLATE CRISP.

MAINS

- ✦ **FILLET STEAK SURF N TURF**
MARINATED FILLET STEAK COOKED TO YOUR LIKING, ONION CRISPS, GARLIC & THYME MUSHROOMS CHOICE OF SIDE AND SAUCE: | PEPPER SAUCE | GARLIC BUTTER | JUS
- PAN FRIED FILLET OF SEABASS**
STEAMED MUSSELS IN GRAPEFRUIT AND WHITE WINE CREAM, CRISPY CALAMARI, BUTTERED GREENS, SALSA VERDE AND CHOICE OF SIDE.
- ✦ **HOUSE SMOKED DUCK LEG CONFIT**
DUCK FAT FONDANT POTATO, ROASTED BEETROOT PICKLE. CHOICE OF SIDE
- ✦ **SLOW COOKED BEEF CHEEK**
HONEY & THYME ROASTED ROOT VEG, BUTTERNUT SQUASH, CREAMY GARLIC MASH, KALE CRISPS.
- CRISPY PORK BELLY**
BUTTERNUT SQUASH PUREE, BUTTERED GREENS, APRICOT & APPLE CHUTNEY, PARSNIP CRISPS. CHOICE OF SIDE.
- ✦ **BREAST OF IRISH CHICKEN**
MUSHROOM RAVIOLI, CONFIT CELERIAC, TENDERSTEM BROCCOLI, WHITE WINE SAUCE. CHOICE OF SIDE.
- ✦ **PRAWN OR CHICKEN CAESAR SALAD** 
COS LETTUCE, CRISPY BACON, HERB CROUTONS, CAESAR DRESSING & PARMESAN SHAVINGS. CHOICE OF POTATO. **GLUTEN FREE WITHOUT CROUTONS**
- ✦ **THAI CURRY** 
PRAWN OR CHICKEN OR VEGETABLE, SERVED WITH RICE OR CHIPS.
- ✦ **CARAMELIZED GOATS CHEESE SALAD** 
BABY LEAF SALAD, BEETROOT, POACHED PEAR, TOASTED PINE NUTS, RED ONION JAM & CITRUS DRESSING. CHOICE OF SIDE.
- TURKEY & HAM ROULADE**
HAM HOK CROUQUETTE CARROT AND PARSNIP PUREE, BUTTERED BRUSSEL SPROUTS, APRICOT STUFFING CREAMY MASH AND CRANBERRY JUS,
MORE VEGETARIAN OPTIONS ON REQUEST

| OUR FOOD IS PREPARED IN THE SAME KITCHEN AS COMMON ALLERGENS SO TRACES MAY BE FOUND IN OUR DISHES |
| TO PREVENT ANY MISUNDERSTANDINGS, OUR SERVERS ARE NOT PERMITTED TO SEPARATE