

# PEOPLE'S

RESTAURANT-CAVAN

SINCE 2016

## LUXURY PARTY MENU

€49.00



COCKTAIL RECEPTION  
(CHOICE OF ONE COCKTAIL FROM OUR PARTY COCKTAIL MENU)



### APPETISERS

- ★ **KING PRAWNS & MUSSELS GARLIC AND CHILI PIL PIL**  
PRAWN AND MUSSELS MARINATED IN CHILLI, GARLIC AND FRESH HERBS, COOKED IN OLIVE OIL AND WHITE WINE SERVED WITH HOME MADE FOCCACIA.
- ★ **BEEF & TRUFFLE CRISPY DIM SUM**  
TERIYAKI GLAZE, YUZU MAYO, CRISPY SHALLOTS.
- ★ **GOATS CHEESE & BEETROOT SALAD**  
CANDIED WALNUTS, MIXED LEAVES AND ORANGE. 
- ★ **HOMEMADE SOUP OF THE NIGHT**  
SERVED WITH CRISPY BREAD.
- ★ **SPICY IRISH CHICKEN WINGS**  
CRISPY CHICKEN WINGS IN OUR OWN BUFFALO SAUCE, CELERY STICKS, BLUE CHEESE DIP.
- ★ **HOME MADE BLACK PUDDING CROQUETTES**  
HOUSE MADE BLACK PUDDING SERVED WITH CASHEL BLUE CHEESE MAYO, POACHED APPLE AND RED ONION PUREE AND CRISPY BACON BITS
- ★ **STICKY BBQ PORK CHUNKS**  
PORK BELLY IN OUR OWN STICKY BBQ SAUCE, CELERY DIP.
- ★ **SATAY CHICKEN**  
CRISP CHICKEN PIECES IN SATAY SAUCE, INDIAN SPICED VEGETABLE PICKLE, MICRO LEAVES.

### DESSERTS

- PEOPLE'S CHRISTMAS PUDDING**  
DATE PUREE, CANDIED DRIED FRUIT, BANDY CARAMEL SAUCE & VANILLA ICE CREAM.
- 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
- CHEESECAKE**
- VANILLA CRÈME BRULEE**  
BAKED CUSTARD WITH CARAMEL CRUST & CITRUS TUILE.
- ★ **WARM CHOCOLATE BROWNIE**  
RASPBERRY GEL & SORBET, CRUSHED HAZELNUTS, CHOCOLATE CRISP.

### MAINS

- ★ **RIB EYE STEAK SURF N TURF**  
MARINATED RIB EYE 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, BUTTERED GREENS, SALSA VERDE AND CHOICE OF SIDE.
- ★ **CRISPY BONELESS HALF DUCK**  
CRISPY HOME MADE BLACK PUDDING BON BON, BUTTERNUT SQUASH PUREE, ROASTED BEETROOT PICKLE, JUS. CHOICE OF SIDE.
- ★ **SLOW COOKED BEEF CHEEK**  
HONEY & THYME ROASTED ROOT VEG, BUTTERNUT SQUASH, CREAMY GARLIC MASH, KALE CRISPS.
- ★ **CRISPY PORK BELLY**  
ROASTED CURRIED CAULIFLOWER PUREE, BRAISED RED CABBAGE, HOME MADE BLACK PUDDING CRUMB, APPLE COMPOTE AND A RED WINE JUS. CHOICE OF SIDE.
- ★ **CHICKEN SUPREME**  
SERVED WITH OUR HOMEMADE BLACK PUDDING, PRESSED POTATO GRATIN, PORT GLAZED BEETROOT PUREE, BUTTERED GREENS, BACON CRUMB, SWEETCORN CREAM.
-  **PRAWN OR CHICKEN CAESAR SALAD**  
★ COS LETTUCE, CRISPY BACON, HERB CROUTONS, CAESAR DRESSING & PARMESAN SHAVINGS. CHOICE OF POTATO. GLUTTEN FREE WITHOUT CROUTONS, VEGETARIAN WITHOUT BACON
- ★ **THAI CURRY**  
 PRAWN OR CHICKEN OR VEGETARIAN, SERVED WITH RICE.
- ★ **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,

| 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