

George Casey
CATERING

John's Birthday Menu

Canapés

GCs Smoked Duck, With Daikon, Mange-tout And Peanuts

Potato And Jamón Croquettes With Salsa Verde

Wild Atlantic Dressed Crab With Fennel And Pickled Radish

Starter

Charcuterie Board

Of

Serrano Ham, Chorizo, Salchihòn, Bressaola, Coppacola

With

Homemade Pickles

*GC's Own Hot Smoked Salmon
GC's Citrus Cured Salmon Served
With
Dill Seafood Sauce*

Homemade Brown Bread And Focaccia.

Mains

Charred Chicken With Lardons, Wild Mushrooms And Tarragon.

*Roast Rib Of Beef With Horseradish And Red Wine Jus.
Served Two Ways Medium Rare And Well Done.*

Sides

Roast Seasonal Root Vegetables With Wholegrain And Parsley Dressing.

Gratin Potatoes.

Baby Boiled Potatoes With Herb Butter.

Dessert

Individual Vanilla Cheesecakes With Blueberry Compote

Pear Mille- Feuille With Spiced Pastry Cream.

Raspberry And Lemon Curd Cake