



# honeydew events

Think romantic, think chic

## Canapés

Caramelised red onion and goats cheese tartlets

Spiced rare beef samosas with mango chutney

Gravad Lax on Melba toast with a dill and honey mustard sauce

Spicy bloody Mary shot with freshly shucked oyster (seasonal)

Quails egg with Clonakilty Black Pudding on toasted Croutons

Spicy meat balls with Thai green curry dipping sauce

Honey glazed cocktail sausages with soy and sesame seeds

Duck liver pate with orange relish on crostini

Rare beef and horseradish cream in mini Yorkshire pudding

Mini quiches filled with spinach and ricotta, sundried tomato, feta and pesto or quiche Lorraine

Roast red pepper, courgette and feta roulade

Lime infused crab rillettes on blini with cress

Tender Thai chicken bites with mini onion bhaji

Chilli and ginger fried prawns with garlic and chilli dips

Chicken Tikka Skewers also available with satay, tandoori sauces or basil pesto

Baked stuffed mushrooms with smoked lardons and fresh herbs

Irish Smoked salmon with a dill cream cheese on homemade brown soda bread

hand made mini sausage rolls with a tomato relish

Mini Thai fish cake bites with coriander and sweet chili dressing

## Starters

Goats cheese salad with marinated beetroot, rocket leaves, toasted pine nuts, and a red wine dressing

Sole goujons served with mushy peas, fresh mint and tartare sauce

Chicken/Duck liver pate with a deconstructed waldorf salad and red currant jelly

Szechuan spiced squid with lemon wedges and fresh garlic and lemon mayonnaise

Thai fish cakes served on a bed of mouli slaw with a sweet chili dressing

Selection of risottos. White onion, wild mushroom, tomato and herb and saffron

Spinach and ricotta gnocchi with a sage butter and a mixed tomato salad

Home hay smoked chicken salad with baby gem, croute, smoked bacon, parmesan and quails egg

Ham hock salad with petit pois, crisp leaves and a honey and mustard dressing

Array of soups (hot or chilled): Cumin and beetroot, carrot and coriander, roast red pepper and aubergine, courgette and almond, spiced sweet potato, pea and mint, cauliflower and blue cheese, carrot and buttermilk, Broccoli, leek and potato, classic French onion soup with toasted parmesan croutons

Crisp pork & noodle salad with chilli, garlic, coriander, bean sprouts, peppers and sweetcorn

Spiced Moroccan Lamb salad with butternut squash, Feta cheese, avocado, tomato, dressing

Foie Gras on Mint toast with sliced pear, cumin and mango chutney

Cep Mushrooms, sliced pumpkins with garlic and herbs served in a bechamel sauce

Tricolor salad with avocado, mozzarella, and mixed tomato

Roasted fig, Parma ham and Gorgonzola salad with Dijon mustard and crème fraiche

Irish smoked salmon on homemade brown seed bread

Spinach and mushroom roulade with salsa Napolitana

Gravad Lax served with mixed leaves and honey & dill sauce and melba toast

Antipasto misto: plates of cold meats with olives and roast med vegetables

Prawn and salmon fish cakes with Thai basil and sweet chilli sauce

Honeydew Events, The Pavilion, Goffs, Kill, Co. Kildare

[www.honeydewevents.ie](http://www.honeydewevents.ie) | p: +353 87 8399 528 | e: [mrstashtmann@gmail.com](mailto:mrstashtmann@gmail.com)

## Mains

8oz Fillet of beef cooked to order and served with gratin Dauphinoise, asparagus, baby carrots and gravy  
Oak Smoked BBQ'd legs of Irish lamb marinated with garlic, lemon and rosemary and served with a red wine jus

Whole sirloin of beef roasted in honey and soy sauce, served with a reduction of soy, honey, garlic and ginger seasonal greens and Duchess potatoes

Spicy Toulouse sausage on black pudding and chive mash with onion gravy

Coq au vin; classic French casserole with onions, bacon, mushrooms cooked in red wine and herbs

Chicken breasts roasted with Parma ham, pine nuts and spinach served with a basil salsa

Boned and stuffed quail with savoury rice, wrapped in Parma ham on a bed of roast potato and sweet potato

Sirloin Steak with Dauphinoise, and a béarnaise truffle sauce

Duck breast served on a bed of peach and mango with green beans and red wine jus

Paupiettes de boeuf with Creamed potato, caramelized carrots, celeriac puree and shallots

Seared or medium cooked tuna steak with crushed potato and a spicy tomato and onion salsa

Ballotine of apricot stuffed chicken with champ potato, pickled red cabbage and honey glazed baby carrots

Slow cooked chicken with smoked mussels and brown bread sauce served with roast parsnip and beetroot

Braised top rib of beef, silky maris piper potatoes, creamed shallots, cep mushrooms and roast parsnip

Herb Rolled leg of lamb, cubed roast potato, mint mashed peas, chanterelle carrots and red currant jus

Lemon sole with a shrimp beurre blanc, Dauphinoise potato, orange infused carrots, french beans and peas

Pan Fried Fillet of Salmon, Duchess Potatoes, butter beans, roast carrots, pea puree and a salmon crisp

Slow cooked pork belly with chilli, ginger garlic and soy, tender stem broccoli, Asian slaw and Asian infused jus

Honeydew Events, The Pavilion, Goffs, Kill, Co. Kildare

[www.honeydewevents.ie](http://www.honeydewevents.ie) | p: +353 87 8399 528 | e: [mrstashtmann@gmail.com](mailto:mrstashtmann@gmail.com)

## Desserts

Pear and almond tarts with fresh cream

Eton Mess : Fresh berries, meringue and cream

Lemon posset with crème fraiche and a shortbread biscuit

White chocolate torte on an amaretti biscuit base served with blackcurrant coulis

Orange almond and poppy seed cake served with citrus and clove syrup

Individual summer puddings of brioche, and mixed berries served with crème fraiche

Lemon curd tartlets with mini meringues

Chocolate brownies with fresh fruit salad and cream

Strawberry flans with crème patisserie

Sticky toffee pudding

Banoffee pie

### **Meringue Roulades with:**

Fresh strawberries and raspberries

Lemon curd and blueberries

Chocolate cream

Flourless Chocolate torte with lemon sorbet shots

Panna Cotta with poached pears in red wine

*Other Sorbets for a palate cleanser or post dinner shot!*

Mojito

Gin and grapefruit

Champagne and elderflower

limoncello

Honeydew Events, The Pavilion, Goffs, Kill, Co. Kildare

[www.honeydewevents.ie](http://www.honeydewevents.ie) | p: +353 87 8399 528 | e: [mrstashtmann@gmail.com](mailto:mrstashtmann@gmail.com)