

FOOD SAFETY & SERVING GUIDELINES

For the safety and quality of your catering,
please follow these simple guidelines:

Keep Chilled: Store chilled food at 0-5°C until required.

Reheat Safely: Reheat food thoroughly until piping hot, reaching a minimum core temperature of 70°C. Reheat only once.

Keep Hot: Once heated, keep hot food at 63°C or above until served. If food is not maintained at this temperature, it should be consumed within 2 hours.

Serving & Handling: Keep food covered and protected until ready to serve, using clean, separate utensils for each dish. Serve promptly and maintain the appropriate food-safe temperature throughout service.

After Collection: Customers are responsible for the safe storage, reheating and serving of food once it has been received.

“Every bite takes you home”

Allergens:

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans and products thereof, except:
 - (a) fully refined soybean oil and fat
 - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
 - (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources
 - (d) plant stanol ester produced from vegetable oil sterols from soybean sources
7. Milk and products thereof (including lactose), except:
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
 - (b) lactitol
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
13. Lupin and products thereof
14. Molluscs and products thereof



“All that's left for you to do is to collect your dinner & plate it up”

Planning a party or gathering soon & don't fancy cooking for the crowds?

Let us do the cooking, & it will all be done impeccably, right down to every last yum, morsel & sip!

Our new "Pantry" menu has been carefully crafted by our chefs Patrick & Kevin, all our food is made in house, using the best local & seasonal produce, wherever possible. Our aim is to offer fresh, all-natural ingredients, free from additives, preservatives, artificial flavours or colours. All that's left for you to do is to collect your dinner & plate it up!

Our chefs can happily accommodate vegans, coeliacs & any other dietary requirements.

This menu is available on a pre-order basis with three working days notice. (Pick-up only. Price person - Min order of 10)

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Our Suppliers: Shannon Butchers/Mc Greal Butchers/McHale Meats/The Friendly Farmer/Lavins/Cuinneog Butter/Jo Kelly's Organic Leaves/West Awake Free-Range Eggs/Michael Madden Fish Newport/John Thornton Westport/Clarkes Seafood/Galway Goat's cheese/BD Food/Costello McDermott/Starcrest Seafood.

All our meat is 100% Irish & sourced from our local butchers wherever possible. Please note that there are traces of nuts in our kitchen.



SALADS (10 servings)

Potato Salad €32

(Ingredients: scallions, mayonnaise, salad cream, garlic)
Allergens: mustard, eggs

Rainbow Salad €30

(Ingredients: red cabbage & white cabbage, carrots, onions, mayonnaise, Cider vinegar)
Allergens: eggs

Caesar Salad €32

(Ingredients: cos lettuce, bacon, parmesan, croutons, egg mayonnaise)
Allergens: gluten, eggs

Moroccan Salad €32

(Ingredients: couscous, sweet potato, almonds, feta, mixed seeds, coriander, apricot, rapeseed oil)
Allergens: nuts, milk, gluten

HOT DISHES (10 SERVINGS)

Lasagna €100

(Ingredients: beef, tomato, onion, carrot, pasta, béchamel)
Allergens: celery, gluten, eggs, milk

Chicken Curry €120

(Ingredients: chicken, chickpeas, sweet potato, coconut milk, onions, garlic, ginger, chilli, peppers, house curry mix)
Allergens: soybeans, milk
Served with rice

Vegetarian Dahl €80

(Ingredients: yellow split peas, chickpeas, sweet potato, coconut milk, onions, garlic, ginger, chilli, peppers, house curry mix)
Allergens: soybeans, milk
Served with rice

Beef Bourguignon €120

(Ingredients: beef, onions, lardons, red wine, mushrooms)
Allergens: mustard, sulphites, soybeans

Beef Stroganoff €120

(Ingredients: beef, white wine vinegar, red wine vinegar, white wine, paprika, cream, mushrooms, onions, tomato paste)
Allergens: mustard, milk
Served with rice

Cottage Pie €100

(Ingredients: carrot, onion, beef, celery, potato)
Allergens: celery, milk

Sausage Rolls | 10 pieces | €30

(Ingredients: pork, onion, puff pastry)
Allergens: mustard, eggs

Vegetarian Quiche €30

(Ingredients: broccoli, leeks, blue cheese, cream, pastry)
Allergens: milk, gluten, eggs

Meat balls in tomato sauce €100

(Ingredients: beef, pork, onions, garlic, tomato, chilli, celery, herbs, parmesan)
Allergens: eggs, gluten, milk

Mac n' Cheese €40

(Ingredients: macaroni, cheddar, mozzarella, parmesan, bacon, cream, garlic)
Allergens: eggs, milk, gluten

Potato Gratin €35

(Ingredients: potato, cream, garlic, cheddar, parmesan)
Allergens: milk

Roasted Vegetables €30

Allergens: milk

DESSERTS (10 servings)

Pear & Almond Tart €35

(Ingredients: pear, almond, sugar, butter, eggs, flour, apricot jam)
Allergens: eggs, gluten, milk, nuts

Sticky Toffee Pudding €40

(Ingredients: dates, treacle, sugar, eggs, flour)
Allergens: eggs, gluten

Chocolate Brownie €35

(Ingredients: chocolate, ground almonds, sugar, gluten, eggs, butter)
Allergens: nuts, milk, eggs
Coeliac Friendly

Lemon & Poppy Seed Cake €35

(Ingredients: almonds, poppy seeds, eggs, milk, lemon, lemon curd, butter)
Allergens: milk, eggs, nuts
Coeliac Friendly