



086 883 2444



MITIAJEVDENISCATERING

Meals With Chef

BY CHEF DENIS

STARTERS (CHOOSE 2)

- Classic French Onion Soup with gruyere crouton and a sprinkle of fresh parsley.
- Mozzarella Arancini with truffle infusion mushroom sause (V)
- Burrata, Roast Vegetables , Cherry Tomatoes And Pine Nuts [V]
- Crispy Pea and Mint Fritter crispy pea and mint fritter paired with Pico de Gallo and avocado butter. (V)
- Black Pudding Croquet with Quail Egg: drizzled in a zesty mustard dressing
- Crab & Roast Pepper Tian avocado puree and Romesco dressing.
- Line caught mackerel escabeche marinated and slightly cooked, pickled carrot ,fennel puree ,dill



MAIN COURSES (CHOOSE 2)

- Baked Salmon served with fondant saffron-braised potato, tender braised fennel, and a luscious tomato fondue sauce.
- Roasted chicken breast and pulled thigh, in mustard lemon gravy, pancetta chipolata, roasted new potatoes, carrot orange puree, and crisp sugar snaps.
- Pan-Fried Sea Bream paired with zesty citrus tiger prawns with a macadamia Dukkah crust and sweet potato puree, all accompanied by Petit pois.
- Braised Feather Blade served with carrot puree, broccoli, and a rich red wine jus, Pommes Anna potato.
- Confit Leg Chicken with celeriac and potato mash, crisp celeriac chips, and lettuce veloute
- Confit Leg of Duck with truffle-infused mash, braised red cabbage, orange segments, and a blueberry sauce.
- Crispy Pork Belly served with dauphinoise potatoes, cauliflower puree, black pudding crumble, a rosemary jus



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MAIN COURSE (CONTINUATION...)

- Lamb Chop drizzled with a cognac Dijon cream sauce, served with crispy rosti potatoes and root vegetables.
- Rib Eye steak served with burnt shallot puree, fondant potato, grilled tenderstem broccoli, and a shiraz jus.



DESERT (CHOOSE 1)

- Chocolate delice with honey comb and white ginger stem chocolate mouse
- Cheesecake lemon, or vanilla with strawberry gel
- Almonde and pear tart with anglaise sause
- Panna cotta caramelised poached pear almond tuile



80/- Euros Per Person