

## Amuse Bouche of the Chefs Choice

### Starters

- Duck Confit, Lentil, Red cabbage
- Cured Salmon, citrus gel, Shallot, Crème Fraiche
- Crozier Blue Cheese Salad, candied walnuts
- Potato Gnocchi, brown butter, sage, apple
- Roast Beetroot, orange, hazelnut, St tola goat cheese curds
- Curried Cauliflower, Potato dhal
- Ham Hock Terrine, piccalilli, sourdough
- Organic Smoked Haddock Fish Cake, fennel, saffron aioli
- Foie Gras Torchon, Candied walnuts, Green Apple, chutney, toasted brioche
- Seared Tuna, Sesame Crust, mango and pineapple salsa, avocado
- Burrata, Heirloom tomato, basil, aged balsamic



### Soup & Sorbet

- Butternut Squash, Coconut, Chili
- Celery & Blue Cheese, Candied Walnuts
- Garden Pea Velouté
- Curried Courgette
- Lemon Sorbet
- Champagne Sorbet
- Berry Sorbet

### Mains

- Pan Roasted Monkfish, Samphire, Grilled Baby Leek, Champagne Beure Blanc
- Pork Fillet, burnt apple puree, butternut squash, tender stem broccoli
- Hereford Beef Fillet, fondant potato, sauce bourguignon, caramelized onion, Asparagus
- Sole Ala Meuniere, samphire, hasselback potato
- Atlantic Hake, brioche Crust, celeriac, Grilled leeks
- Cornfed Chicken, sweetcorn puree, burnt tomato salsa, grilled scallion
- Marinated Lamb Rump, pea and ham cassoulet, boulangere potato
- Wild Mushroom Risotto, Asparagus Tips
- Butternut Squash Ravioli, brown butter, sage, hazelnut

### Desserts

- Pavlova, Orange curd, fresh berries
- Chocolate Delice, praline, raspberry
- Yoghurt Cremeux, Citrus, Shortbread
- Anam Coffee Creme Brulee
- Sticky toffee pudding, salted caramel sauce
- Pear and Almond tart, vanilla custard
- Chocolate and Apricot Delice, Yoghurt

### Petit Fours to Finish



## How It Works

Our in-house private dining experience is sure to wow you guests. This includes a personalized menu, designed by the chef and client, the hire of a chef for the day/night, to cook the chosen menu from the comfort of your own home or a private residence. This service is ideal, for intimate weddings, celebrating special occasions or for those in rented holiday accommodation.

Once everything is agreed upon, we will arrive to the location 1-2 hours previous with our staff, set the table and get the food prep underway. The majority of the food prep is done in our kitchen to minimize any orders while cooking onsite.

There will be an adequate amount of servers to the size of the group and the level of service requested. Our servers will pour wine and water during the meal as well

Then once everyone has enjoyed their meal we clean down and leave the space as we found it for you to enjoy the rest of your night



## FAQ's

### **Q. IS THERE A MINIMUM HIRE / NUMBER OF GUESTS?**

We have a minimum of 6 persons for Private Dining (a travel charge may apply)

### **Q. BOOKING AND PAYMENT?**

A. The best way to book is to fill in the 'Contact Us' form on this website or email us directly [wildcateringcompany@gmail.com](mailto:wildcateringcompany@gmail.com) with the details of your event (Location, Date, Time, Number of Guests). In response, we will send you information and pricing. Then we will request for a small deposit depending on the size of the event if your requested date is available, This will be your deposit for the event. The balance then must be paid in full one week prior to the date

### **Q. DO YOU PROVIDE CUTLERY, CONDIMENTS, ETC.?**

A. Crockery & Cutlery is provided but we are happy to use you desired tableware if needed.

### **Q. WHEN WILL YOU NEED THE FINAL NUMBER OF GUESTS, MENU, ETC.?**

A. We will need to know the final number of guests, and preferred menu, no later than two weeks prior to the event. This is to give us enough time to book staff and order the food.



### **Q. CAN I MAKE CHANGES TO MY BOOKING**

A. Yes, once you have made your booking you can make changes up to two weeks prior to the event. After this date we may not be able to alter the booking, as we will have already allocated vehicles, organized staff, purchased stock etc.

### **Q. HOW MANY STAFF WILL YOU PROVIDE AT THE EVENT?**

A. We believe that it is important to ensure we always have enough staff for the job. The exact number is dependent on how many guests we must provide for, and how complex service is. We can provide additional staff for your event. Contact us for more details.

### **Q. CAN I CANCEL OR MOVE MY EVENT AFTER I'VE PAID MY DEPOSIT?**

A. The deposit is non refundable however it may be possible to move the event, subject to availability, to any available date within that year. We will not be able to move any event which is less than one month away.

### **Q. WHAT IS THE MAXIMUM DISTANCE YOU WILL TRAVEL?**

A. With our depot based in Doolin Co. Clare, we are happy to travel anywhere in the country, travel is charged at €1 per kilometer after the first 15 km (one way only).