

J&C COOKS



Cheese Board

CHEESE BOARD WITH CHARCUTERIE, FRESH FRUIT,
THE SCULLERY FIG CHUTNEY, & CRACKERS

Hors D'oeuvres

SOURDOUGH, MEDITERRANEAN VEGTABLE TARTARE,
& ROCKET (V)

GRUYÈRE CHEESE ARANCINI BALLS WITH TOMATO SAUCE

CHICKEN LIVER PÂTÉ ON SOURDOUGH BREAD

SMOKED SALMON WITH CRÈME FRAÎCHE ON HOMEMADE
BROWN BREAD

SOURDOUGH WITH PAN CON TOMATE (V)

OYSTERS ACCOMPANIED BY SHALLOT & RED WINE
VINEGAR, LEMON & TOBASCO

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Starter Options

TOMATO & BASIL SOUP (V)*

DEEP FRIED GOATS CHEESE WITH MIXED LEAVES,
BEETROOT, CHERRY TOMATOES, ROASTED PEPPERS,
& BALSAMIC SYRUP (V)

SWEET POTATO COCONUT CURRY SOUP (V)*

HOMEMADE GARLIC PIZZA BREAD WITH ROASTED CHERRY
TOMATOES, TOASTED PINE NUTS, ROCKET, BASIL OLIVE
OIL AND BALSAMIC DRIZZLED
OVER SUCCULENT BURRATA MOZZARELLA (V)

VEGETARIAN CAESAR SALAD / CHICKEN CAESAR SALAD

BUTTERNUT SQUASH SOUP WITH CHILLI
& CRÈME FRAÎCHE (V)*

FALAFEL SALAD WITH ROASTED PEPPERS, CUCUMBER,
CHERRY TOMATOES, SWEET POTATO CUBES
& LEMON TAHINI DRESSING (V)

GRILLED FIGS SALAD WITH SHOAXING DRESSING (V)

*SOUPS ARE SERVED WITH HOMEMADE SOURDOUGH /
BROWN BREAD (V)

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Starter Options

PRAWN DUMPLINGS / VEGETARIAN DUMPLINGS
WITH SPECIAL DIPPING SAUCE

CLASSIC PRAWN COCKTAIL
WITH HOMEMADE SOURDOUGH BREAD & BROWN BREAD

PRAWN PIL PIL WITH SOURDOUGH BREAD

TUNA TARTARE WITH SOURDOUGH TOASTS

MOULES MARINIÈRE WITH SOURDOUGH BREAD

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Main Course Options

HEREFORD IRISH BEEF FILLET STEAK WITH
TENDER STEM BROCCOLI, ASPARAGUS,
FINE GREEN BEANS, BABY POTATOES / MASHED POTATOES
ACCOMPANIED BY CHIMICHURRI SAUCE
OR WHISKEY PEPPER SAUCE

SALMON IN A PARCEL WITH CHERRY TOMATOES, BASIL
AND BUTTER WITH ROAST VEG,
BABY POTATOES / MASHED POTATOES

FALAFEL CURRY WITH SPINACH & RICE ACCOMPANIED BY
MANGO CHUTNEY & POPPADOMS (V)

AUBERGINE DUMPLINGS ALLA PARMIGIANO (V)

SALMON TERIYAKI WITH MIXED PEPPERS, FINE GREEN
BEANS AND CARROTS ACCOMPANIED BY BOILED RICE

MALAYSIAN LAKSA NOODLE TOFU CURRY (V)

DOVER SOLE IN LEMON BROWN BUTTER HERB
ACCOMPANIED BY TENDER STEM BROCCOLI, ASPARAGUS,
FINE GREEN BEANS, BABY POTATOES & MASHED POTATOES

UDON NOODLES WITH FRIED TOFU & ORANGE NAM JIM (V)

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Main Course Options

BUTTERNUT SQUASH RAVIOLI IN
A HAZELNUT BROWN SAGE BUTTER SAUCE (V)

COAL-ROASTED AUBERGINE WITH RED MISO, FETA AND
TOASTED CASHEWS (V)

SPINACH, SWEET POTATO & LENTIL DHAL (V)

STUFFED AUBERGINE IN CURRY & COCONUT DAL (V)

CHICKEN WITH SAGE STUFFING WRAPPED IN PARMA HAM
WITH A RED WINE JUS ACCOMPANIED
BY TENDER STEM BROCCOLI,
ASPARAGUS, FINE GREEN BEANS,
BABY POTATOES & MASHED POTATOES

RACK OF LAMB WITH A ROSEMARY, GARLIC & OLIVE CRUST
WITH A RED WINE JUS, MINT SAUCE ACCOMPANIED BY
GREEN BEANS, CARROTS & MASHED POTATOES

IRISH JACOBS LADDER IN A BURGUNDY JUS ACCOMPANIED
BY TENDER STEM BROCCOLI,
ASPARAGUS, FINE GREEN BEANS,
& MASHED POTATOES

CHIPOTLE & MAPLE SALMON COOKED ON CANADIAN CEDAR
PLANKS ACCOMPANIED BY TENDER STEM BROCCOLI,
ASPARAGUS, FINE GREEN BEANS,
BABY POTATOES & MASHED POTATOES

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Dessert Options

MERINGUE WITH STRAWBERRIES, VANILLA ICE CREAM
& STRAWBERRY SYRUP

FERRERO ROCHER CHOCOLATE CAKE

LEMON TART

FRENCH PUFF PASTRY APPLE TART ACCOMPANIED BY
VANILLA ICE CREAM

CRÈME BRÛLÉE

BREAD & BUTTER PUDDING WITH CUSTARD /
VANILLA ICE CREAM

PAVLOVA WITH CHANTILLY CREAM,
STRAWBERRIES & BLUEBERRIES

TIRAMISU WITH CHANTILLY CREAM,
BROWNIE & A SPRIG OF MINT

PEAR FRANGIPANE TART
ACCOMPANIED BY VANILLA ICE CREAM

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM

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Cocktail

ESPRESSO MARTINI WITH DINGLE VODKA

BASIL SMASH COCKTAIL
DINGLE GIN WITH BASIL SYRUP,
ST. GERMAIN ELDERFLOWER LIQUER,
LEMON JUICE & TONIC

WEST CORK WHISKEY SOUR

PORNSTAR MARTINI

RHUBARB CORDIAL G&T

NEGRONI

MARGARITA

MARTINI

COSMOPOLITAN

OLD FASHIONED