

# CELEBRATION MENU

## CHICKEN

### **Chicken Marsala**

tender diced breast of chicken in a marsala wine and mushroom sauce.

### **Chicken A La King**

julienne of chicken breast in a creamy white wine sauce with sautéed red peppers, button mushrooms, onions, garlic and celery.

### **Mexican Chicken**

tender diced breast of chicken sautéed with peppers, onions, mushrooms, baby corn in a spicy tomato sauce with fresh chillies and coriander.

### **Chicken Curry**

succulent chicken pieces in a fragrant curry sauce with peppers and onions.

### **Chicken in Black Bean Sauce**

tender diced breast of chicken with stir fry vegetables in a black bean sauce.

### **Thai Green Chicken Curry**

tender diced chicken breast with chilli, lime leaves, ginger, lemon grass, coconut milk and fresh coriander.

### **Chicken Cacciatora**

fresh boneless breast of chicken diced with mixed peppers, carrots, celery, black olives white wine and garlic in a tomato and herb sauce.

### **Chicken Tiikka Masala**

diced breast of chicken marinated in a blend of exotic spices, herbs and yogurt.

### **Chicken Rogan Josh**

diced breast of chicken cooked with onions, green peppers, tomatoes and a blend of spices.

### **Chicken Jalfrezi**

a stir fry curry which features onions, garlic and ginger cooked in a spicy tomato sauce with chunky green peppers and fresh coriander leaves.

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## **Sweet and Sour chicken**

diced chicken breast cooked in an enticing sweet and sour sauce with julieann carrots and pineapple.

## **Chicken Korma**

mildly spiced chicken curry cooked in fragrant yogurt sauce with toasted almonds and fresh red chillies.

## **Chicken and Vegetable pie**

diced chicken breast, carrots, celery onion in a chardonnay cream sauce with potato topping

# BEEF

## **Beef Korma**

mildly spiced beef curry cooked in fragrant yogurt sauce with toasted almonds and fresh red chillies.

## **Beef & Vegetable Pie**

slow cooked diced beef, carrots, celery and onion in chasseur sauce topped with mashed potato

## **Beef Pepper-pot**

diced beef braised in a red wine reduction with tomatoes and peppers. Finished with freshly chopped marjoram.

## **Beef Stroganoff**

sautéed julienne of beef in a sauce of sour cream, brandy, gherkins, button mushrooms and onions.

## **Beef in Black Bean Sauce**

julienne beef with stir fry crispy vegetables in a black bean sauce.

## **Beef Bourguignon**

tender pieces of beef in a red wine and fine herb sauce with shallots, carrots and button mushrooms.

## **Beef in Guinness**

tender pieces of beef cooked in Guinness with chunky carrots, celery and onions.

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## BEEF

### **Green Thai Beef Curry**

tender diced beef with chilli, lime leaves, ginger, lemon grass, coconut milk and fresh coriander.

### **Beef Ranchero**

tender pieces of beef cooked in a spicy tomato sauce with peppers, onions, mushrooms, fresh chillies and coriander.

### **Cottage Pie**

ground beef, garden peas, carrots and onions in a rich sauce, topped with creamy mashed potatoes.

### **Italian Style Meatballs**

homemade meatballs with garlic, parsley and basil in marinara sauce with freshly grated parmesan cheese.

### **Beef Lasagne**

rich meat sauce, between layers of pasta topped with béchamel sauce a layer of golden melted cheese.

### **Beef Jalfrezi**

stir fry curry which features onions, garlic, ginger in a spicy tomato sauce with red and green peppers and fresh coriander leaves.

### **Beef Rogan Josh**

slow cooked diced beef with onions, green peppers, tomatoes and a blend of spices.

### **Beef Balti**

mild Indian curry, slow cooked beef diced in a tomato and onion sauce with peppers, mushrooms, garlic, fresh ginger and coriander.

### **Beef Tagine**

slow cooked pieces of lamb with tomato, apricot, almonds, raisins and a blend of spices.

### **Irish Beef Hot Pot**

diced beef braised with carrots, celery, onion in a fine herb sauce with a sliced potato topping.

### **Beef Goulash**

braised beef with peppers, onions in a paprika sauce with sour cream and parsley.

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## LAMB

### **Balti Lamb**

tender diced lamb cooked in a tomato and onion based sauce with peppers, mushrooms, garlic, fresh ginger and coriander.

### **Lamb Tagine**

slow cooked pieces of lamb with tomatoes, apricots, almonds, golden raisins and a blend of spices.

### **Lamb Korma**

mildly spiced lamb curry cooked in fragrant yogurt sauce with toasted almonds and fresh red chillies.

### **Navarin of lamb**

a French Classic – diced lamb braised in a rich white wine and tomato sauce, root vegetables, potatoes and herbs.

### **Traditional Irish Stew**

slow cooked lamb with chunky carrots, potatoes, celery, onions and fresh parsley.

### **Lamb Rogan Josh**

slow cooked diced lamb with onions, green peppers and tomatoes in a blend of spices.

### **Lamb Jalfrezi**

a stir fry curry cooked in a spicy tomato sauce with red and green peppers, onions, garlic and ginger.

## VEGETARIAN

### **Hearty Tuscan Bean Casserole**

slow cooked mixed beans with a blend of spices with carrots, celery and onion.

### **Lentil & Vegetable Cottage Pie**

oven baked with a sweet potato mash.

### **Three Bean Vegan Chilli**

with baby corn and Mediterranean roasted vegetables.

### **Thai Red Chickpea Curry**

chickpeas and vegetables with chilli, lime leaves, ginger, lemon grass coconut milk and fresh coriander.

# CELEBRATION MENU

## SIDE ORDERS

**Potato dauphinoise**

**Sliced potatoes layered with cream,  
garlic, parmesan cheese and topped with emmental.**

**Braised baby potato with fresh parsley.**

**Pilau rice**

**Long Grain White Rice**

**Basmati Rice**

**Wild Rice**

**Brown Rice**

**Majadarrah Rice**

*(long grain white rice with green lentils and sautéed onions)*

**Baby Boiled Potatoes with parsley butter**

**Oven Baked with sour cream and chives**

**Creamed Potatoes**

**Champ creamed potatoes with spring onion**

**Daulphinoise - layered sliced potatoes with garlic cream and cheese topping**

**Selection of fresh market vegetables**

**Carrot and parsnip puree**

**Creamed Spinach**

**Cauliflower in vintage cheddar sauce**

**French beans with pistachio pesto**

# CELEBRATION MENU

## SALADS

Roast turkey and ham off the bone, with a selection of five salads and bread rolls with butter portions.

### CHOOSE FROM THE FOLLOWING:

Tossed Salad  
lettuce, peppers, cucumber, onion, tomato and black olives

Coleslaw

Potato salad with spring onions

Pasta salad with roasted vegetables

Curried rice with fruit

Beef tomato and mozzarella cheese with pesto dressing

Greek salad

Caesar salad

Tuna and sweet corn pasta salad with spring onion,  
red peppers and sliced egg

Triple rice

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## SIDEWALK HOME-MADE DESSERTS

Cheese cake

Apple Pie

Pear and almond tart

Banoffi

Chocolate Gnache

Speciality Cakes (Christening, Birthdays, Retirement, First communion  
and Confirmation)