



Sample Group Christmas Menu 35pp

Starters

General Tso's Cauliflower, Lime, Mint and Chilli Dip

Skewered Spiced Chicken, Peanut Butter Dressing, Coriander Sour Cream

Crispy Duck and Pork Belly Spring Roll, Plum and Beetroot Puree

Yellow Fin Tuna, Mango and Pineapple Chutney, Green Pickled Cucumber

7 Spice Caramel Belly Pork Skewer, Dijon and Honey Mayo

Main Courses

Slow Cooked Beef Shortrib, White Miso and Pomegranate Molasses Glaze

Miso Marinated Organic Salmon on the Bone

Korean Spiced Corn-fed Chicken Breast, Charred Leeks, Chilli and Sesame Mayo

Rare Breed Sticky Pork Belly, Kecap Manis, Sesame, Ginger, Crispy Crackling

Pan Fried Mascarpone and Parmesan Polenta Cakes, Confit Cherry Tomatoes, Garlic Aioli and Baby Leaves

Lightly Spiced Fillet of Hake, Aromatic Coconut, Lemongrass and Ginger Broth

250g Fillet of Beef, Slow Roast Organic Plum Tomato, Black Peppercorn Sauce (8 Supplement)

Desserts

Selection of Irish Artisan Cheese, Spiced Pear Chutney and Cheese Crackers

Coconut and Cacao Ganache Tart, Crystallised Ginger Gelato, Ginger Nut Crumb

Organic Yoghurt and Vanilla Bean Panna Cotta, Tropical Fruit Jelly

Salted Caramel Cheesecake, Cardomon, Butterscotch

Groups of 10 to 15 can avail from a menu of 5 Starters, 5 Main Courses and 3 Desserts.

Groups of 16 to 29 can avail of 3 Starters, 3 Main Courses and 3 Desserts.

Groups of 30 or more can avail of 2 Starters, 2 Main Courses and 2 Desserts.

Please be advised a 10% service charge is added to parties of 6 or more.

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