



## Starters

Mezze Style Starter E.g.

Roast Garlic Hummus

Smoked Aubergine Dip

Roasted Tomato Salsa

Cumin Flatbread

Crispy Pork Topping

Toasted Garlic Bread with A Meat or Seafood Broth

Seasonal Soup Served with Homemade Bread

Irish Themed Charcutier Board with Homemade Pate's

Black Pudding, Wild Mushroom, Rosemary & Tarragon on Toasted Sourdough

Red Pickled Cabbage, Tomato, Chive, Mozzarella & Crispy Bacon on Toasted  
Sourdough

Killary Mussels in A Chorizo & Tomato Sauce

*Misunderstood Heron 2019 Sample Catering Menu*

**Main**

Slow Cooked Brisket, With A Wild Garlic Chimichurri, Potatoes  
Dauphinoise, Beetroot, Fennel & Cabbage Salad Severed with A Seasonal  
Roast Veg & Salad.

Slow Cooked Connemara Lamb with A Wild Garlic Chimichurri, Rosemary  
Roast Potatoes, Beetroot, Cabbage & Fennel Salad, Seasonal Roast Veg &  
Rocket Salad. (We Also Do A Middle Eastern Styled Lamb)

Rolled & Boned Slow Cooked Pork Shoulder, Served with A Kale Chimichurri  
Salsa, Roast Potatoes, Seasonal Roast Veg & Rocket Salad, Green Salad.

Harissa Marinated Roast Chicken with A Grapefruit Salad, Honey Glazed  
Carrots, Wedding Cous-Cous & Green Salad.

Roast Chicken with Sumac, Za'tar And Lemon, Served with French Beans &  
Hazelnuts & Sweet Potatoes, Green Salad.

*Misunderstood Heron 2019 Sample Catering Menu*

**Vegetarian**

*Starter*

Spiced Lentil & Chickpea Salad with Halloumi

Red Pickled Cabbage with Tomato, Chive & Mozzarella on Toasted Home  
Baked Sourdough

Spring Onion Bhajis With Mint & Coriander Chutney Normally Served Alongside  
Spiced Root Vegetable Fritters with Harissa & Lime Yogurt

Long-Stemmed Broccoli, Smoked Yogurt & Peanuts

*Main*

Indian Curry Meal Including Dhal, Veg Curry, Poppadum's, Chutney & Steamed  
Fragrant Rice

Roasted Aubergines Topped with Dukkha, Saffron Yogurt & Pomegranate Seeds,  
Served with Turmeric Roasted Cauliflower, Garden Green Salad & Wilted  
Greens.

Sweet Butternut Squash Halves Stuffed with Roasted Vegetables & Goat's  
Cheese & Finished with A Scattering of Breadcrumbs

Vegetable Lasagne with Kale, Ricotta & Leek or Wild Mushroom

*Misunderstood Heron 2019 Sample Catering Menu*

**Desert**

Salted Caramel Brownies with Mascarpone Cream & Toasted Almonds

Olive Oil Chocolate Mousse with Sea Salt & Orange or Berries

**Cheesecake:**

Baked Ricotta & Hazelnut Cheesecake

Fig Orange & Mascarpone Cheesecake

White Chocolate & Raspberry Roulade W Pistachio Crumb

Chocolate Tart with Hazelnut, Rosemary & Orange

Raspberry & Candied Pecan Knickerbocker Glory

**Pricing**

Price will vary, depending on courses, food choices, group size and service however to give an idea, a 2 course Dinner starts @ €23pp with the food being delivered to the venue, service is extra. We are not a big company and are not in the game of massed produced food.

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