



# Misunderstood Heron

## Sample Catering Menu 2024

### Starters

Organic Cornamona Smoked Salmon, whipped ricotta, pickles,  
green salad, homemade treacle bread (Dairy, Wheat)

House smoked mackerel pate, Cornrue sourdough, crispy capes  
radish and herb salad. (Dairy, Wheat, Mustard)

Beetroot and peanut filo parcel with pear and coriander  
chutney (Wheat, Soy)

Sharing board of middle eastern mezze with; 3x dips, pita  
crisps, olives, small fresh seasonal veggies (Wheat, sesame,  
Nuts- Almonds, walnuts)

Chilean Oven empanadas - beef, black olive and raisin (Wheat,  
Dairy) \*veggie option available

Moran's Black pudding croquettes with tomatoes chutney (Wheat,  
Dairy, Mustard)

## Mains

Beef & prune tagine served with a herb, nut & caramelised onion cous-cous(**Nuts-Almonds**), spinach & cumin yogurt (**Dairy**), fresh bread (**Wheat**).

Berber Roast Chicken with Orange and carrots - aromatically spiced chicken legs roast in a succulent blend of carrots, chickpeas, onions and honey, served with house flatbreads (**Wheat, Dairy**), fresh salad and raita (**Dairy**).

West African chicken pepper and peanut curry (**Peanuts**) served with basmati rice, chunky peanut topping (**Peanuts**) , green chili and coriander chutney & tomato, red onion and cucumber salad.

Slow Cooked Connemara Lamb With Rosemary Roast Potatoes(**Wheat**), Seasonal Roast Veg, house chimichurri & organic green Salad. (We Also Do A Middle Eastern spiced Lamb With Sweet Potato mash and roast veg)

Roast pork belly crushed butternut squash and apple and walnut salsa(**Nuts, Soy**)

Locally caught and smoked fish pie (**Dairy, Eggs, Molluscs, wheat**), mashed minty peas (**Dairy**), sweet potatoes chips (or mash if preferred) & seasonal salad.

Spicy wild mushroom lasagne (**Wheat, Dairy**) with crunchy cos salad, red cabbage slaw and salsa verde.

(Vegetables when in season are sourced from Shanabollard Organic farm in Cleggan, fish from local fishermen or Gannet fishmongers in Galway and all meat is Irish)

*Dessert*

Salted caramel and dark chocolate brownies with whipped cream. (Dairy, Wheat, Eggs)

Seasonal fruit pavlova with scented cream (Eggs, Dairy)

Pear frangipane with homemade custard (Dairy, Eggs, wheat, nuts - Almonds)

Earl grey, chocolate and orange tea cake with cream (Dairy, Eggs, wheat)

White chocolate a raspberry baked cheesecake (Dairy, Eggs, wheat)

Seasonal flaky pie with homemade custard (Dairy, Eggs, wheat)

- Apple and cinnamon
- Blueberry and lemon
- Blackberry and apple
- Rhubarb

\* Email any questions or queries to: [Misunderstoodheron@gmail.com](mailto:Misunderstoodheron@gmail.com)