

WHITE GABLES

RESTAURANT

From the Kitchens of
White Gables Restaurant
Moycullen, *prepared for
you to enjoy at home*
by Kevin Dunne.

GARDEN PARTY SHARING PLATTERS

€50 per platter - Serves 8-10 persons

LIGHT BITES includes: mini quiche/
White Gables chicken liver pate/smoked
salmon/hummus tartlet/ White Gables
garlic mushrooms/mini sausage rolls

CHACUTERIE & CHEESE PLATTER
includes: cured meats selection with
cheese/crackers and fruits

DESSERT PLATTER includes: mini
cupcakes/fruit tartlets/profiteroles/
macaroons

RELAXED SUPPER

2 Courses - €16.50 per person
(Minimum order 2 persons)

Choose from the following:

MAIN COURSES

- White Gables Fish Pie
- Beef Stroganoff
- Chicken Curry
- Beef or Vegetarian Lasagne

All Served with a selection of Salads

DESSERTS

- Fresh Fruit Tartlet
- Raspberry & Chocolate Tray Bake
- Irish Cheese & Artisan Biscuits

DIVINE 3 COURSE DINNER PARTY

€35 for 3 courses
(Minimum order 2 persons)

Choose from the following:

TO START

- Avocado & Shrimp, Marie Rose
- Poached Pear with Cashel Blue
Cheese Salad, Walnut Dressing
- White Gables Chicken Liver Pate
— Cumberland Sauce

MAIN COURSES

- White Gables Famous Roast
Half Duckling, Orange Sauce
- Fillet of Beef Wellington, Béarnaise
- Grilled Fillet of Salmon, Hollandaise
- Dressed Lobster Salad, Marie Rose
(Market Price supplement applies)

All served with seasonal side dishes

DESSERTS

- Chocolate Mousse, Mixed Berry Coulis
- Baileys Cheesecake
- Irish Cheese & Artisan Biscuits

*Enjoy these White Gables
specialities in the comfort of your
own home, by ordering as below:*

1. Choose the item you require,
bearing in mind the minimum
order requirements
2. Call Ann on 091 555 744 or
email info@whitegables.com
3. Agree your collection day and time
4. Collect your order and follow the
reheating instructions and enjoy!

