

The
Holistic
Chef
Company

Exclusive
Private Dining



Menu

STARTER CHOICE OF 2

ROAST RED PEPPER, CAULIFLOWER &
PARMESAN SOUP WITH BALSAMIC BASIL
CROUTS, ZINGY SOUR CREAM & A FRESH MINT

BEETROOT SMOKED SALMON WITH PICKLED
CUCUMBER RIBBONS, LAMBS LEAF LETTUCE &
A WASABI MAYO

STUFFED AUBERGINE PARMIGIANA WITH
SPINACH AND RICOTTA

WILD MUSHROOM ARANCHINI WITH A THYME
AND TRUFFLE HONEY

PISTACHIO AND WALNUT PRALINE BAKED
GOATS CHEESE SALAD WITH A SWEET AND
STICKY POMEGRANATE GLAZE

CHILLI & GARLIC PRAWNS WITH PEPPERY
ROCKET, SHAVED COURGETTE, BLACK SESAME
& BURNT GARLIC BUTTER DRIZZLE

Menu

MAINS CHOICE OF 1 OR 2

GOLDEN THYME BUTTER ROASTED CHICKEN, CHAMP
MASH POTATO, ROAST PROSCIUTTO, SEASONAL
GREENS

PORK MEDALLIONS, SWEET POTATO, LEMON GARLIC
ZESTED ZUCCIN W/ MUSHROOM SAUCE

SEARED DUCK BREAST, CAULIFLOWER & PARSNIP
PUREE, GRILLED PLUMS, WITH A SWEET AND SPICED
HOI SIN SAUCE

BENBULBEN RIB EYE STEAK, TRUFFLE POMMEE
PUREE, ASPARAGUS PUREE, ASPARAGUS SPEARS,
SCORCHED VINE TOMATOES, SAUTEED SPINACH,
DRESSED WITH A BLUE CHEESE CREAM OR
GARLIC BUTTER

ATLANTIC ROAST COD, CELERIAC PUREE, SAUTEED
KALE, BEETS, CHARRED CHICKPEAS, LEMON &
BURRE BLANC

BEEF OR CHICKEN BURGER, CRUNCHY OAK LEAF,
JUMBO TOMATOES, MATURE IRISH WHITE CHEDDAR,
PICKLED RED ONIONS, BALLYMALOE RELISH, HOME
FRIES OR SWEET POTATO FRIES W/ CINNAMON MAYO

LAMB AND VEGETABLE KEBABS W/ HERBED COUS
COUS & A GARLIC MINT CUCUMBER TZATZIKI

CHARRED VEGETABLE TABOULEH, W/ FETA ROASTED
NUTS WITH A SEASONAL BERRY VINEGARETTE

SMOKED TOFU, SQUASH & CAULIFLOWER CURRY W/
TURMERIC LEMON JASMINE RICE

HONEY MUSTARD BANGERS & MASH W/ CARMELISED
RED ONION GRAVY

Menu

DESSERT CHOOSE 2

TIRMAISU W/ CHOCOLATE & CHERRIES

BLUEBERRY & LEMON CHEESECAKE W/ ROASTED
PISTACHIOS

PASSION FRUIT CREME BRULEE W/ CHOCOLATE CHIP
COOKIES

POACHED PEARS W/ HONEYRUM & SPICED WHIPPED CREAM

RICH CHOCOLATE BROWNIES W/ STRAWBERRIES & CREAM &
RASPBERRY SORBET OR VANILLA ICE CREAM

DECONSTRUCTED BANOFFEE WITH FLAMBEED BANANAS,
OREO BISCUIT SOIL, A TEASING OF TOFFEE SAUCE, VANILLA
CREAM & BURNT SUGAR LEAF

GUINNESS PANNA COTTA SERVED WITH SPICED
GINGERBREAD

SALTED CARAMEL, ALMOND & APPLE CAKE WITH A
CINNAMON VANILLA CREAM

APPLE & STRAWBERRY JELLY W/ VANILLA ICE CREAM



Details

CHOICE OF THREE, FOUR, FIVE OR SIX
COURSE DINING

PLEASE GET IN TOUCH W/ SELINA
FOR YOUR QUOTE

IF YOU NEED ASSISTANCE WITH
PAIRING AND COMBINATIONS, SELINA
IS HAPPY TO
CREATE THE PERFECT MENU FOR
SPECIAL OCCASION.

ALL DIETARY REQUIREMENTS CAN
EASILY CATERED FOR AND ADAPTED
TO SUIT YOUR NEEDS.