



Emma – 086 871 7237

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STARTERS

Lamb Kofta with yoghurt and mint dip

Chicken Filo Parcels (Chicken fillet and lemon flavoured feta cheese with parsley wrapped in a crispy filo pastry)

Homemade mini oat cakes with salmon mousse

Mini goats cheese and tomato tartlets

Mini Yorkshire puddings with roast beef and horseradish crème.

Falafel - chickpea patty.

A variety of soups.

Goats Cheese on a bed of Black Eyed Bean Salad with Lime Dressing

MAIN COURSES

Beef Dishes

Ragu with herby beef meatballs

Chunky sweet chilli beef

Beef bourguignon (g)

Beef casserole.

Beef lasagne.



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Chicken Dishes

Chicken with chorizo, tomato and chilli

Coronation chicken

Harriet's Chicken - Chicken fillet with /rocket and chilli cream cheese filling.

Chicken Filo Parcels - Chicken fillet and lemon flavoured feta cheese with parsley wrapped in filo pastry.

Yoghurt chicken- Marinaded chicken joints with root ginger, garam masala and chili.

Chicken in white wine.

Cajun grilled chicken with lime black-eyed bean salad and guacamole.

Tipperary chicken- Fillet of chicken in a rich cider sauce.

Chicken fillet with watercress rocket and chilli cream cheese filling

Chicken, mango and butternut curry

Chicken tagine

Chicken khorma

Lamb Dishes

Tzatziki lamb kofta's

Lamb Navarin.

Lamb shank sofrito- Melt in the mouth chunks of lamb with turmeric and lemon jus.

Moussaka- Minced lamb and aubergine dish with a rich cheesy béchamel sauce.

Tagine of lamb with dates



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Pork and Ham Dishes

Pork Chicken and Apricot Terrine

Breton pork casserole

Sweet and sour pork balls

Baked ham- Traditional green or smoked ham with a glaze of your choice.

Smoked Ham and apple Millefeuille

Pulled pork- slow cooked marinated pork.

Pork tenderloin stuffed with apricot apple and ginger.

Ham and Apple Mille Feuille

Fish Dishes

Poached Salmon with Crème fraiche and chive cream

Salmon Millefeuille -Salmon and spinach mixture in rough puff pastry

Haddock lunch- A cold fish dish with an assortment of vegetables mixed in with a mayonnaise/cream concoction and one or two secret ingredients

Traditional fish pie -A mix of fresh fish with creamy mashed potato topping.

Salmon with leek and goats cheese- poached salmon baked in it's own jus and mixed in a sauce with leek and goat's cheese.

Whole Poached Salmon with Herb Mayonnaise

Prawn, butternut and mango curry



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Vegetarian Dishes

Baked Peppers with anchovy, fresh tomato and garlic.

Spanakopita -Spinach and feta cheese filo rolls.

Tian of courgette, tomato, peppers and aubergine.

Onion and brie tart.

Vegetable and bean bake.

Spiced root vegetables with lime and mint dressing.

Caramelised Garlic Tart

Herbed Potato Tortilla

Savoury crepes

Quiche (A variety of different quiches both vegetarian and with meat or fish are available.)

Homemade pizza with toppings of your choice. (A variety of different pizzas both vegetarian and with meat or fish are available)



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SALADS

Oriental Noodle with Mangetout and Water Chestnuts

Chickpea, Feta and Coriander

Herby Green Salad

Puy Lentil, Sundried Tomato, Basil and Feta Cheese

Minty Rice and Asparagus

Coleslaw

Bulgur Wheat with Cucumber, Tomato, Parsley and Mint

Potato Salad

Seasonal warm vegetables are also available.

Potatoes Rice or cous cous can accompany the main course dishes.

DESSERTS

Sticky toffee pudding.

Chocolate tart.

Tangy lemon tart.

Treacle tart.

Bread and butter pudding.

Assortment of homemade ice-creams.

Mini meringues with fresh berries.

Crème caramel.

Pear and almond tart

Sachertorte (g)

Pavlova with fruit (g)

Lemon and mango tart

Fluffy Lemon Mousse

Dark Chocolate mousse

White chocolate mousse

Lemon and Passionfruit Roulade