

EXAMPLES OF OUR CATERING MENU OPTIONS

BREAKFAST:

- Granola (changes often, example: our granola with turmeric-sumac infused yogurt, poached pear, blueberry)
- Smoothie Bowl (changes often, for example: mango, passionfruit & pineapple with grape, kiwi, whipped coconut cream & toasted coconut flakes)
- Breakfast pastries (scones, cinnamon & walnut scrolls, chocolate & hazelnut babkas, etc.)
- Breakfast Sandwiches (bacon, egg & cheese with spinach; omelette sandwich with spinach, tomato, feta)

We can provide flasks of our single origin Filter Coffee / Irish Breakfast Tea, as well as fresh juices, mineral water, etc.

LUNCH:

Our Sandwiches (served on our homemade Georgian bread):

- Roast Aubergine & crispy halloumi [v] with pickled cucumber, vegan aioli dressing & mixed herbs
- slow-roast Irish Beef Brisket marinated in Farmhand coffee, pickled walnut, creme fraiche currants spinach
- herby Chicken with pickled squash, almond-romesco sauce and rocket

Our 3-Salads:

- Turkish Kisir: bulgur wheat salad with çemen, diced tomato red peppers & parsley, pomegranate
- Charred Broccoli with fennel, almonds, crispy chilli & garlic and a chilli & garlic dressing
- Beetroot, Carrot & Cabbage slaw with grapefruit & mint and a citrus & orange blossom dressing

Our Hot Special:

- Changes Weekly. For example: Turkish hot pot - a rich lamb tagine with spiced tomato, carrot roast red pepper & burnt aubergine purée With a fennel, chive & onion salad garnish Served with herbed cous-cous.

Our Soups:

- Roast cauliflower & cumin with coriander & turmeric topped with brown butter, parsley & savoury granola
- Ginger & lemon chicken topped with chilli & fresh herb salsa

Our Savoury Pastries:

- Borek: Turkish pastry filled with spinach, feta & potato
- Sausage Roll: Black Pudding & Pork, with tomato+apple relish

TREATS:

To accompany these, we can also provide flasks of our single origin Filter Coffee and Irish Breakfast Tea, as well as fresh juices, mineral water, etc.

Our Sweet Treats:

- Cinnamon & Walnut Scrolls / Chocolate & Hazelnut Babka
- Selection of Scones, served with our orange blossom butter and homemade preserve
- Frangipane Cake (seasonal, changes weekly – for example, this week it is citrus & poppyseed) (gluten free)
- Friand (seasonal, changes weekly – for example, this week it is Earl Grey Tea Cake with Lemon Curd) (gluten free)
- Cake of the Moment (seasonal, changes weekly, for example, this week it is Carrot & Orange, with Tahini Buttercream & Pistachio) (gluten free)
- Chocolate Brownies (gluten free)
- Baklava
- Powerbar (vegan)
- Tahini Slice (vegan)

Aside from the above, we are happy to customise menus for your specific needs/budget.

We often arrange for a selection/variety of the above to be provided- for example, sandwich selection served with a selection of salads/soups, mini treats, etc. We are exceptionally well able to cater for vegetarian, vegan and coeliac customers.

We can arrange collection or delivery.

Generally, we would require 24 hours notice – for larger orders/special events, we would request a minimum of 48 hours notice ideally- but we will always do our best to provide you with what you need, even at the last minute!