

THE CHOPHOUSE





PASHA STAND UP PARTY MENU

Set up charge of €300

€25 per person

COLD CANAPES

Prawn and guacamole crostini (SF) (G)

Cured salmon, cream cheese and dill roulades (F) (L)

Grilled pressed summer vegetable terrine (V)

Smoked ham and mature cheddar sandwiches (G) (L)

WARM CANAPES

Grilled peach and Parma ham skewers

Rabbit Arancini (G) (L)

Mini burgers with caramelized onions and pickles (G)

Mature cheddar and caramelized bacon tarts (G) (L)

Smokey chicken, lemon and thyme skewers

Grilled pork belly and smoked apple puree

'Timbalini' with cheese, peas, and mushrooms (V) (G) (L)

Red pepper and spinach frittata (V) (L)

Vegetable curry puffs (V) (G)

Deep fried calamari (F) (G)

DESSERT

Rum and basil scented panna cotta (V) (L)

Chocolate brownie (V) (G) (L)





DRAGUT STAND UP PARTY MENU

€30 per person

COLD CANAPES

Prawn and guacamole crostini (SF) (G)

Cured salmon, cream cheese and dill roulades (F) (L)

Grilled pressed summer vegetables terrine (V)

Feta cheese, mint and watermelon skewer (V) (L)

Chorizo and grilled red pepper rolls (G)

WARM CANAPES

Grilled peach and Parma ham skewers (GF)

Rabbit arancini (G) (L)

Mini burgers with caramelized onions and pickles (G)

Mature cheddar and caramelized bacon tarts (G) (L)

Smokey chicken, lemon and thyme skewers (GF)

Grilled pork belly and smoked apple puree (GF)

'Timbalini' with cheese, peas, and mushrooms (V) (G) (L)

Red pepper and spinach frittata (V)

Vegetable curry puffs (V) (G)

Blue cheese royale (V) (L)

Beef flank and kimchi mayo

Deep fried calamari (F) (G)



Grilled haloumi cheese and onion jam (V) (L)

DESSERT

Rum and basil scented panna cotta (GF) (V) (L)

Chocolate brownie (V) (G) (L)

Mini forest fruit meringue (V) (L)





LATE NIGHT COMFORT FOOD OPTIONAL

Ricotta and pea pastizzi (G) (L) (V)
Pulled pork buns (G)
Lamb shawarma in pita bread (G)
Mini corn dogs on a stick (G)
€4.50

FOOD STATIONS OPTIONAL

(prices quoted per person and to be taken as an addition to the stand up menus)

MEAT MARKET

Beef Burger - Pulled Pork - Boneless Fried Chicken
Selection of Buns (G)

Condiments

Tomatoes / Cucumber / Sliced Onions / Pickled Cucumber / Asian Slaw / Apple Slaw /
Mayo / Ketchup / Chipotle Mayo / Homemade BBQ Sauce / Honey Mustard
€8.00

PASTA STATION

Rigatoni with slow cooked beef ragu (G) (L)
Strozzapretti gamberi e zucchini
Fusilli with pesto Trapanese (V) (G) (L)
€6.00

BBQ STATION

In-house sausages
Grilled pork collar
Thyme lemon and honey boneless chicken
Slow smoked beef brisket
€8.00

CARVERY STATION

Slow roasted beef sirloin
Roast lamb shoulder with lemon, garlic and thyme
Served with roast new potatoes and vegetables
€9.00

INTERNATIONAL OPEN BAR

Beer, Red and White Wine, Prosecco, International Spirits (Single Malt Whisky and other Premium Spirits not included),
Mineral Water, Soft Drinks, Juices, Mixers (Red Bull not included)
€6 per person per hour

COFFEE BAR

Filter coffee, selection of teas & Imqaret (G) (V)
(included in bar prices)

A set up fee of €300 is charged for all stand up parties





TAL-KARMNU CHRISTMAS MENU 2019

€35 per person

FIRST COURSE

Middle eastern salad (VG)

or

Mussel chowder (SF) (L)
with crispy bacon and chive oil

or

Smoked Ham Hock Terrine
Classic pressed pork terrine with pickled wild mushroom

or

Fusilli Pesto Trapanese

MAIN COURSE

Pan roasted brown meagre
with saffron aioli, fennel and radish salad (F)

or

Flap steak
with a chimichurri sauce

or

Roast Turkey breast (N) (L)
wrapped in chicken skin, chestnut and cranberry flavoured jus, thyme and lemon roast potatoes

DESSERT

Bread and Butter Pudding (V) (G) (L)

or



Deconstructed Christmas log (G) (L)
biscuit, cherries in syrup, condensed milk ice-cream, chocolate ganache

or

Seasonal Fruit Crumble served
with a vanilla custard (V) (G) (L)

or

Sorbetto di limone





ST PAUL'S CHRISTMAS MENU 2019

€40 per person

FIRST COURSE

Cioppino (F) (SF) (L)

A classic fish stew from Livorno, mixed fresh fish, and shellfish, flavoured with fresh herbs

or

Parsnip and Sage Risotto (V) (L)

or

Smoked Ham Hock Terrine

Ham hock and pork cheeks, spring onions. Served with pickled mushrooms and carrot puree

or

Duck Agnolotti

MAIN COURSE

Pot of mussels (SF) (L)

Black mussels poached in coconut milk, ginger, lemon grass, coriander and a hint of chili

or

Fillet of Prime Beef

Prime fillet of beef, wild mushrooms, red wine jus and triple cooked potatoes

or

Smoked Quail

Lightly smoked boneless quail, pan fried, served with crispy Brussels sprouts dressed in a citrus and honey vinaigrette

DESSERT

Christmas Pudding (G) (L)

Traditional Christmas pudding served with brandy sauce

or

Deconstructed Christmas log (G) (L)

Biscuit, cherries in syrup, condensed milk ice-cream, chocolate ganache

or

Chocolate and orange mousse (L)

or

Sorbetto di limone