



We bring more to the table

MENU MONDAY

Roast Loin of Pork, Maple & Mustard Glaze, Apricot & Pine Nut Stuffing & Roast Jus

Allergens: (1), (7), (8), (9), (10), (12),

€9.95

Sauté Beef Stroganoff, finished with Cognac Cream, Field Mushroom Gherkins & Braised Saffron Rice

Allergens: (1), (6), (7), (9), (10), (12), (13)

€9.80

Baked Fillet of Hake, Streamed Greens, Creamy Mash & White Wine Sauce

Allergens: (1), (4), (7), (9), (10), (12)

€9.95

Three Bean Casserole

Allergens: (6), (9), (10)

€8.50

Allergens Key: (1) Gluten | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts | (9) Celery | (10) Mustard | (11) Sesame Seeds | (12) Sulphur Dioxide and Sulphites | (13) Lupin | (14) Molluscs |

Master Chefs

*Irish-owned Contract & Event Caterers | Award-winning Eateries |
Industry Leaders In Sustainable Practice | Championing Local Produce*

Visit www.masterchefs.ie to find out more. Email sales@masterchefs.ie



We bring more to the table

MENU TUESDAY

Roast Crown of Turkey & Ham, Sage & Onion Stuffing, Cauliflower Mornay, Fine Beans, Creamy Mash & Cranberry Jus

Allergens: (1), (7), (9), (10), (12), (13)

€9.95

Homemade Beef Lasagne with Garlic Bread & Crisp Salad

Allergens: (1), (3), (6), (7), (9), (12)

€9.50

Beer Battered Fillet of Haddock, Mixed Leaves, Mushy Peas, Tartare Sauce, Served with Potato Wedges

Allergens: (1), (3), (4), (6), (7), (12), (13)

€9.95

Pea Risotto with a Parmesan Crust

Allergens: (1), (3), (7)

€8.50

Allergens Key: (1) Gluten | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts | (9) Celery | (10) Mustard | (11) Sesame Seeds | (12) Sulphur Dioxide and Sulphites | (13) Lupin | (14) Molluscs |

Master Chefs

*Irish-owned Contract & Event Caterers | Award-winning Eateries |
Industry Leaders In Sustainable Practice | Championing Local Produce*

Visit www.masterchefs.ie to find out more. Email sales@masterchefs.ie



We bring more to the table

MENU WEDNESDAY

Sugar Glazed Loin of Bacon with a Creamy Parsley Sauce

Allergens: (1), (7), (10)

€9.95

Thai Style Green Chicken Curry with Steamed Rice

Allergens: (1), (7), (9), (10), (12), (13)

€9.80

Pan Seared Fillet of Salmon, Chive Potato Cake, Roast Root Vegetables with White Wine Sauce

Allergens: (1), (4), (7), (9), (10), (12)

€9.95

Vegetarian Style curry (Chickpea, Sugar Snap Peas, Stem Broccoli, Pilaff Rice)

Allergens: (1), (6), (10), (13)

€8.50

Allergens Key: (1) Gluten | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts | (9) Celery | (10) Mustard | (11) Sesame Seeds | (12) Sulphur Dioxide and Sulphites | (13) Lupin | (14) Molluscs |

Master Chefs

*Irish-owned Contract & Event Caterers | Award-winning Eateries |
Industry Leaders In Sustainable Practice | Championing Local Produce*

Visit www.masterchefs.ie to find out more. Email sales@masterchefs.ie



We bring more to the table

MENU THURSDAY

Dressed Supreme of Buttermilk Chicken, Trio of Vegetables, Creamy Mash & Peppercorn Sauce

Allergens: (1), (7)

€9.95

Traditional Cottage Pie

Allergens: (1), (7), (9), (10), (12), (13)

€9.95

Baked Fillet of Hake, Streamed Greens, Creamy Mash & White Wine Sauce

Allergens: (1), (4), (7), (9), (10), (12)

€9.95

Three Bean Casserole

Allergens: (6), (9), (10)

€8.50

Allergens Key: (1) Gluten | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts | (9) Celery | (10) Mustard | (11) Sesame Seeds | (12) Sulphur Dioxide and Sulphites | (13) Lupin | (14) Molluscs |

Master Chefs

*Irish-owned Contract & Event Caterers | Award-winning Eateries |
Industry Leaders In Sustainable Practice | Championing Local Produce*

Visit www.masterchefs.ie to find out more. Email sales@masterchefs.ie



We bring more to the table

MENU FRIDAY

Roast Loin of Pork, Maple & Mustard Glaze, Apricot & Pine Nut Stuffing & Roast Jus

Allergens: (1), (7), (8), (9), (10), (12)

€9.95

Chicken Rogan Josh with Saffron Rice

Allergens: (1), (3), (10), (12), (13)

€9.80

Beer Battered Fillet of Haddock, Mixed Leaves, Mushy Peas, Tartare Sauce & Potato Wedges

Allergens: (1), (3), (4), (6), (7), (12), (13)

€9.95

Vegetarian Style curry (Chickpea, Sugar Snap Peas, Stem Broccoli, Pilaff Rice)

Allergens: (1), (6), (10), (13)

€8.50

Allergens Key: (1) Gluten | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts | (9) Celery | (10) Mustard | (11) Sesame Seeds | (12) Sulphur Dioxide and Sulphites | (13) Lupin | (14) Molluscs |

Master Chefs

*Irish-owned Contract & Event Caterers | Award-winning Eateries |
Industry Leaders In Sustainable Practice | Championing Local Produce*

Visit www.masterchefs.ie to find out more. Email sales@masterchefs.ie



We bring more to the table

MENU SATURDAY

Roast Crown of Turkey & Ham, Sage & Onion Stuffing, Cauliflower Mornay, Fine Beans, Creamy Mash & Cranberry Jus

Allergens: (1), (7), (9), (10), (12), (13)

€10.95

Classic Spaghetti Bolognese with Garlic Bread

Allergens: (1), (3), (6), (7), (9), (12), (13)

€9.95

Beer Battered Fillet of Haddock, Mixed Leaves, Mushy Peas, Tartare Sauce & Potato Wedges

Allergens: (1), (3), (4), (6), (7), (12), (13)

€10.95

Pea Risotto with a Parmesan Crust

Allergens: (1), (3), (7)

€9.95

Allergens Key: (1) Gluten | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts | (9) Celery | (10) Mustard | (11) Sesame Seeds | (12) Sulphur Dioxide and Sulphites | (13) Lupin | (14) Molluscs |

Master Chefs

*Irish-owned Contract & Event Caterers | Award-winning Eateries |
Industry Leaders In Sustainable Practice | Championing Local Produce*

Visit www.masterchefs.ie to find out more. Email sales@masterchefs.ie



We bring more to the table

MENU SUNDAY

Slow Roast Prime Irish Beef, Yorkshire Pudding, Root Vegetables & Roast Jus

Allergens: (1), (3), (7), (9), (10)

€10.95

Navarin of Lamb with Seasonal Vegetables

Allergens: (1), (7), (9), (10), (12)

€10.95

Pan Seared Fillet of Salmon, Chive Potato Cake, Roast Root Vegetables with White Wine Sauce

Allergens: (1), (4), (7), (9), (10), (12)

€10.95

Three Bean Casserole

Allergens: (6), (9), (10)

€9.95

Allergens Key: (1) Gluten | (2) Crustaceans | (3) Eggs | (4) Fish | (5) Peanuts | (6) Soybeans | (7) Milk | (8) Nuts | (9) Celery | (10) Mustard | (11) Sesame Seeds | (12) Sulphur Dioxide and Sulphites | (13) Lupin | (14) Molluscs |

Master Chefs

*Irish-owned Contract & Event Caterers | Award-winning Eateries |
Industry Leaders In Sustainable Practice | Championing Local Produce*

Visit www.masterchefs.ie to find out more. Email sales@masterchefs.ie