Please choose a pre starter soup, a starter for all guests. Select two choices for Main Course. Seasonal Seafood will apply so we will advise what is available around your dates. Prices start at €125pp, ONE CHOICE PER COURSE. We include cutlery crockery glass and waiting staff included. We are very proud of our local producers and all our food is cooked outside on Irish Pure Charcoal www.purec.ie.
We look forward to providing you with true taste of Donegal

PETER CAMPBELL PRIVATE CHEF DONEGAL DINING EXPERIENCE

PRE STARTER- CHOOSE 1

French Onion Soup, Gruyere Cheese Crostini
Lobster Bisque
Celeriac Soup (v) Cashel Blue & Bacon Crumb

TO START

Prawn Monkfish Gratin Briege's Brown Soda

or

Seared Hand Dived Donegal Scallop
Vietnamese Pork Belly, Spinach Foam, Parsnip Cream, Jus

or

Seafood Taster Board - This is a suggestion four items:
Tempura of Tony Byrne's Naturally Smoked Colis, in Peter's Chili Jam, Prawn & Donegal Bay Smoked Salmon Cocktail, Mullaghmore Bay Crab, Cheese & Onion Scone, Celeriac Remoulade.

MAINS

Fillet Steak from EWS Farm Reared Aubrac Beef
EWS Craft Butcher's Farm Reared Fillet, Cooked Medium/Rare on Pure Charcoal, Potato Pave, Rainbow Carrot, Red Wine Jus

or

Wild Turbot|Hake|Brill|Hallibut
Panfried over Charcoal
Beurre Blanc Seasonal Charred Greens, Creamed Potato

or

Seared Silver Hill Duck, Sweet & Savory Asian Spiced Sauce
served on Cabbage & Mushrooms, Garlic & Rosemary Roasted Potato

or

Mushroom Wellington, Parsnip Cream, Port Shallot Jus, Seaonsal Veg

DESSERT PLATE - EG. JUST TELL US YOUR FAVOURITE DESSERT AND WE WILL CREATE A PLATE FOR YOU!

Crème Brûlée (e,d)
Tom's Orchard Apple Mille Feuille
Twice Baked Crumble, Silkie Whiskey Gelato

Peter Campbell
PETERCAMPBELLCATERING.IE

100% meat sourced from award winning local butcher, EWS Donegal Town. Glenborin Eggs, Albatross Sustainably caught Fresh Fish, Ballyholey Potato & Seasonal Vegetables Shy By Nature Organic Leaf Inver.