



**Treanlaur
Catering**

The Catering People for all Occasions

Celebration Menu

STARTERS

Chicken & Mushroom Vol au Vents with petit salad (5,6,8)
Prime Crumbed Garlic Mushrooms, Petit Salad,
Garlic Mayo (5,6,8)
Julian's Homemade Vegetable Soup (1,4,8,12,13)

MAIN

Oven Baked Salmon with Leek and White
Wine sauce (1,8,13)
Traditional Roast Stuffed Turkey & Ham in
Red Wine Jus (4,5,8,13)
Roast Striploin of Irish Beef with Yorkshire Pudding
in red wine jus (4,5,6,8,9,13)
Sweet Potato and Chickpea Curry with Rice (4,5,8,9)
Chicken Curry & Rice (4,5,8,9)

*All roasts served with banquet of fresh vegetables, creamed
and roast potatoes*

DESSERT

Treanlaur Tasting Table

TEA OR COFFEE



WINNER

ALLERGEN INFORMATION: 1: FISH 2: CRUSTACEANS 3: MOLLUSCS 4: CELERY
5: GLUTEN 6: EGG 7: LUPIN 8: DAIRY 9: MUSTARD 10: NUTS 11: PEANUTS 12: SOYA
13: SULPHITES 14: SESAME



HIGHLY COMMENDED