



Misunderstood Heron

Sample Catering Menu 2025

Starters

Organic Cornamona Smoked Salmon, whipped feta, house pickles,
green salad, homemade treacle bread (Dairy, Wheat)

Cornrue sourdough, with locally preserved cold meats,
farmhouse cheeses and olives (Dairy, Wheat, Mustard)

Seasonal vegetarian/meat filo parcel example would be beetroot
and peanut with pear and coriander chutney or Moroccan chicken
pastilla(Wheat, Soy)

Sharing board of middle eastern mezze with; 3x dips, pita
crisps, olives, roasted almonds and cashews (Wheat, sesame,
Nuts- Almonds, walnuts)

Chilean Oven empanadas de pino- beef, black olive and raisin
with chopped tomato salsa (Wheat, Dairy) *veggie option
available

Fish croquettes with seasonal slaw and mustard dip (Wheat,
Dairy, Mustard)

Courgette fritters with sweet chilling and seasonal salad
(Wheat, Dairy, Mustard)

Mains

Beef & prune tagine served with a herb, nut & caramelised onion cous-cous(**Nuts-Almonds**), spinach & cumin yogurt (**Dairy**), fresh bread (**Wheat**).

Berber Roast Chicken with Orange and carrots - aromatically spiced chicken legs roasted with carrots, chickpeas, onions and honey, served with house flatbreads (**Wheat, Dairy**), Hummus, fresh green salad and raita (**Dairy**).

West African chicken pepper and peanut curry (**Peanuts**) served with basmati rice, chunky peanut topping (**Peanuts**) , green chili and coriander chutney & tomato, red onion and cucumber salad.

Slow Cooked Connemara Lamb With Rosemary Roast Potatoes(**Wheat**), Seasonal Roast Veg, house chimichurri & organic green Salad. (We Also Do A Middle Eastern spiced Lamb With cous-cous, muhumara and roast veg)

Roast pork belly w mash potato, seasonal salsa and veggies, green salad (**Nuts, Soy**)

Locally caught and smoked fish pie (**Dairy, Eggs, Molluscs, wheat**), mashed minty peas (**Dairy**), sweet potatoes chips (or mash if preferred) & seasonal salad.

Spicy wild mushroom lasagne (**Wheat, Dairy**) with crunchy cos salad and burnt aubergine crème, red cabbage and spring onion slaw and salsa verde.

Roast chicken Dinner served with seasonal veg and green salad from an garria glas farm, roast, mash or new potatoes(when in season)served with gravy (**Dairy, Wheat**)

(Vegetables when in season are sourced from An Garria Glas Organic farm in Invirin, fish from local fishermen or Gannet fishmongers in Galway and all meat is Irish)

Dessert

Salted caramel and dark chocolate brownies with whipped cream. (Dairy, Wheat, Eggs)

Seasonal fruit pavlova with scented cream (Eggs, Dairy)

Pear frangipane with homemade custard (Dairy, Eggs, wheat, nuts - Almonds)

Earl grey, chocolate and orange tea cake with cream (Dairy, Eggs, wheat)

White chocolate a raspberry baked cheesecake (Dairy, Eggs, wheat)

Seasonal flaky pie with homemade custard (Dairy, Eggs, wheat)

- Apple and cinnamon
- Blueberry and lemon
- Blackberry and apple
- Rhubarb

* Email any questions or queries to: Misunderstoodheron@gmail.com