

ASHBROOKE

CHEFS & MENUS



OUR CHEFS

Ashbrooke house is delighted to recommend the following caterers for all your catering needs.

We act as an introductory service only, once you have selected the chef you like from the brochure please feel free to contact them directly to arrange the catering for your event or weekend/weeks break. You will also be required to arrange payment and costs with the chef directly. Please note that all the menus here are sample menus and all our chefs are happy to discuss your catering needs and preferences. Remember to let them know of any special dietary requirements on booking.

Please also note that the dining room seats 16 comfortably however we can adjust the room to seat a Max of 20 but will need prior notice in order to do this.

We hope you enjoy your stay at Ashbrooke house, we are sure that our chefs will exceed your expectations. If, for any reason they don't, please just let us know.

THE HOLISTIC CHEF COMPANY

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SELINA KEARNS
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Selina & Alan are an Irish Duo who are The Holistic Chef Company.

Selina is a 20 year professionally trained culinary artist who has travelled extensively to follow her creative passion, accumulating a deep understanding of food, flavours, textures and love for new and exciting dishes, giving rise to a tantalizing dining experience. Selina has spent many years cooking exclusively for families & groups worldwide from boutique villas & mountain chalets to luxurious retreats in Canada, Switzerland, Austria, France, Portugal and the United Kingdom.

Alan, her partner & sous chef has a great love and passion for fine food and is a big supporter of Farm to table. He spent many years in Asia & USA diving into natural health, horticulture, organic growing and the cultivation of food which is a huge part of what we aim to deliver to you.

We love to choose quality local ingredients, grown to the highest standard which ensures the best flavour & taste to the dishes. Selina is a passionate online Holistic health coach & nutritionist and has trained with the college of naturopathic medicine in nutritional therapy and ayurvedic nutrition alongside her years spent immersed in yoga & wellness and is always open for a friendly chat.

We have a wide selection of dishes to choose from and vast experience working with families & groups to suit every occasion including canapes, healthy breakfast & lunch buffets to the more rich and indulgent three, four, or five course dining.

Please feel free to get in touch via email to arrange a call where we would be very happy to tailor your menus to suit your stay.



SAMPLE MENU

CANAPE RECEPTION

Parma ham parcel surprise w/ fig & cream cheese

Seaweed stacked devilled eggs

STARTERS

Beetroot smoked salmon with pickled cucumber ribbons, beets, lambs leaf & a wasabi mayo

Wild mushroom & butternut risotto with a thyme and truffle honey tuile

Chilli & Garlic prawns with peppery rocket, shaved zucchini, black sesame & a lemon garlic butter sauce

Pistachio and walnut praline Baked Goats cheese salad with a sweet and sticky glaze

Roast red pepper, cauliflower & parmesan soup with balsamic basil crouts, zingy sour cream & a fresh mint

MAINS

Mullaghmore Irish Beef fillet steak, truffle pomme puree, steamed lemon asparagus, scorched vine tomatoes, sauteed spinach, blue cheese cream & julienne potato crisp

Atlantic Grilled fish on a bed of creamy white bean puree, celeriac & radish, minty peas, charred lemon, toasted Nori & salsa verde
(Atlantic Cod, Lemon sole or sea bass)

Herb crusted rack of Irish Spring lamb, burnt leeks, beetroot puree, drizzled with Juniper & Rosemary Red wine jus with a tint of dark chocolate

Golden Thyme Butter roasted chicken, squash puree, served with barley carrot & herb risotto

Oven Fired Roast Aubergine with Greek yoghurt, pomegranate jewels, fresh mint, organic greens, with pomegranate molasses

DESSERTS

Layered Chocolate tiramisu cheesecake with Baileys & Tia Maria, chocolate soil & chantilly vanilla cream

Deconstructed banoffee with Rum fired caramelized bananas, Oreo biscuit soil, toffee sauce, vanilla cream and crystalized sugar nest

Chocolate and hazelnut delice with white chocolate crumb and raspberry sorbet

Guinness Panna cotta served with gingerbread and cherry compote

Lemon creme Brulee with passionfruit and chocolate chip cookies

Hot Chocolate walnut & beetroot brownies served with a creamy vanilla ice cream

CYNTHIA JANE

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Cynthia has been a professional cook for over three decades who champions fresh, local and seasonal ingredients. As well as at Ashbrooke, she has cooked at Crom Castle, Belle Isle Castle, Colebrooke and Blessingbourne, to name a few. She has a long and distinguished list of clients – among her most celebrated were Her late Majesty the Queen and husband, Prince Philip.



SAMPLE MENU

STARTERS

Hot Seared chicken and wild mushroom tartlet, served with creamy garlic sauce

Asparagus with crispy prosciutto and parmesan served with a tomato and olive oil dressing

Warm salad of marinated chicken with an orange and thyme dressing served with fresh leaves and croutons

Smoked salmon, baby herb salad, lime segment and crème fraiche

Belle Isle garden salad, with avocado, asparagus tips, fresh parmesan shavings, tossed in house dressing

Wild Mushroom, served with walnut cream

Roast vine tomato and red pepper soup with basil pesto

MAINS

Roast sirloin of Fermanagh beef, dauphinoise potatoes, broccoli with orange butter served on a red wine jus

Supreme of free range chicken, with onion mash, fine green beans served on a cognac sauce

Fermanagh rack of lamb with croquette potatoes, charred leeks served with Madeira sauce

Oven baked salmon fillet, crushed baby potatoes, pea puree, served with tarragon hollandaise

Traditional stuffed turkey and gammon, roast potatoes, seasonal vegetables with turkey jus

DESSERTS

Belle Isle lemon posset served on shortbread with raspberry sorbet

Vanilla & Passion fruit panna cotta with mango sorbet

Warm chocolate brownie with a bay infused dark chocolate sauce and strawberry ice-cream

Peach meringue roulade with mango coulis

Rhubarb fool with orange shortbread

Traditional Belle Isle apple pie with vanilla bourbon ice-cream and caramel sauce



FEAST GOURMET FOOD

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JULIA SHIRLEY
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Julia Shirley is a trained Cordon Bleu cook who has been catering professionally for over 30 years, making a name for herself both at home and abroad. She has worked as a private chef for a wide range of clients, from large corporate institutions in London and Hong Kong to the late Dame Elizabeth Taylor. Now based in County Antrim, she uses only the best available locally sourced produce to provide individually tailored lunches and dinners as well as catering for large events such as weddings.

SAMPLE MENU

STARTERS

Pressed ham hock with home-made piccalilli and dressed leaves

Spinach timbales with warm parmesan cream and a parmesan crisp

Avocado and king prawn stack with vine ripened cherry tomatoes, rocket and a citrus dressing

Pheasant and juniper terrine with a home-made chilli apple jelly shot

Salad of prosciutto, fresh beetroot, goats cheese, pomegranate and toasted walnuts with a blackcurrant balsamic dressing

MAINS

Loin of venison with a blackberry and red wine reduction champ, asparagus and roasted root vegetables

Supreme of chicken with lemon and thyme infused pearl barley French beans, glazed baby carrots and mini roast potatoes with sea salt and fresh rosemary

Crispy skinned cod fillet with a ragout of cannellini beans, smoked bacon and wilted spinach

Braised beef with a port and beef jus, parsnip stuffed onions, dauphinois potatoes, steamed broccoli

Coconut lamb curry with coriander and cumin infused rice, aubergine and mushroom terrine, mango chutney, cucumber raita and poppadoms

DESSERTS

Fresh fig tart tatin with cinnamon and mascarpone cream

Home grown damson mousse with a blackberry coulis and home-made vanilla ice cream

Panna cotta with a film of home-made raspberry jelly, granola, raspberries and edible flowers

Sticky toffee pudding with butterscotch sauce and clotted cream

Seville orange tart with home-made chocolate ice cream

Rich chocolate torte with an amaretti crumb cream

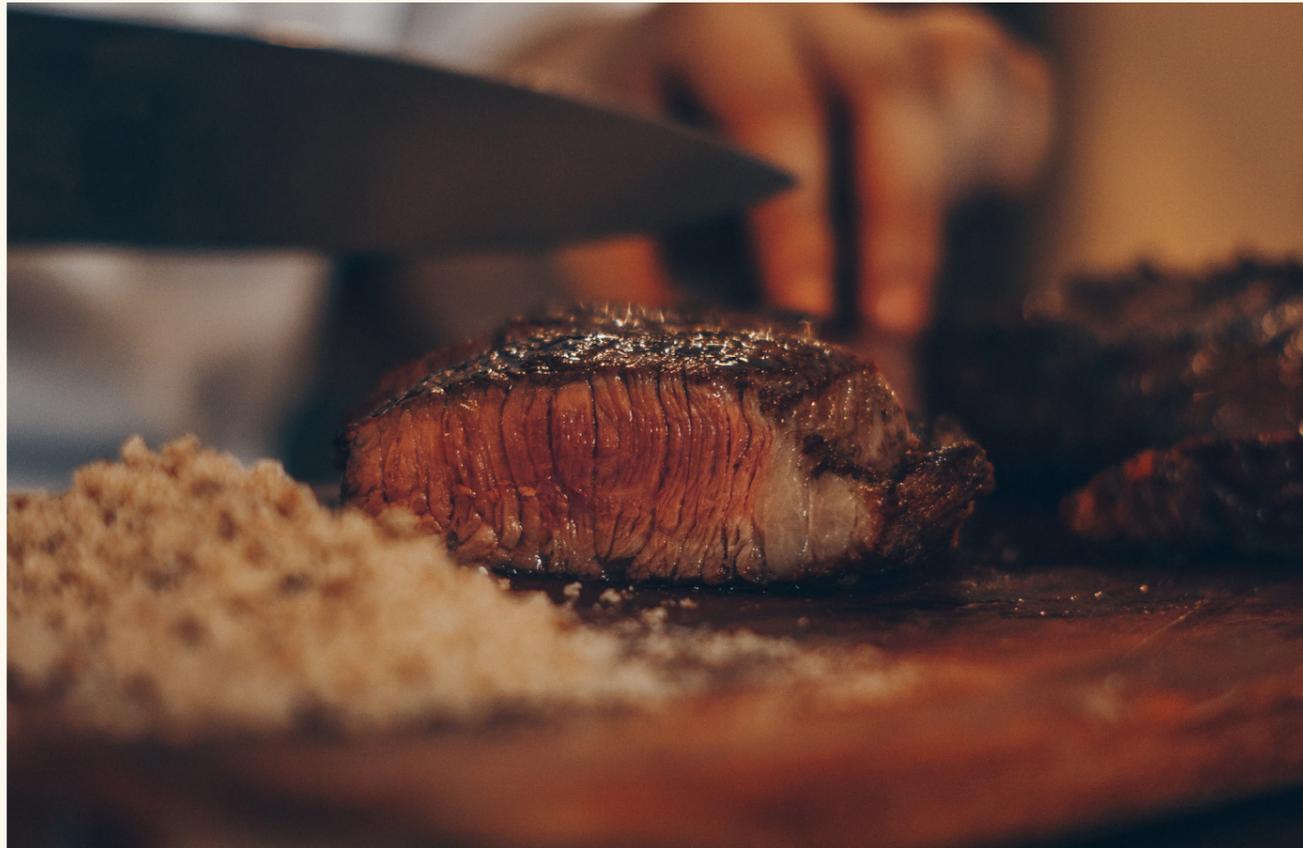


MAGGIE MAKES

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MARGARET MCCRORY
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Margaret McCrory began her hospitality career at 16, working in luxury hotels in Boston Massachusetts before moving to Northern Ireland. After raising a family, she got a degree in Culinary Management from the University of Ulster and worked as a consultant before starting her own catering business. She prides herself on sourcing the finest, freshest ingredients and all her food is prepared on the day. She caters for all special dietary requirements –gluten free, lactose intolerance, sugar free, vegan, vegetarian etc. – without sacrificing taste, quality or presentation.



SAMPLE MENU

STARTERS

Honeyed Salmon served on a wheaten scone with baby spinach and rocket and a chilli cream

Roulade of chicken and red pepper with a red onion marmalade and a parmesan cracker

Chicken satay with peanut sauce

Sicilian Arancini (risotto balls) with arrabiata sauce and parmesan cheese

Buffalo mozzarella served with peas, broad beans, mint, lemon and olive oil

Compressed watermelon and king prawn curry

Mango salad with walnuts, salad cress, shredded coconut and a lime dressing

MAINS

Fillet of beef Wellington with parsley root purée mini fondants, sautéed kale and rosemary jus

Braised Beef Bourguignon slices of tender beef served with red wine jus,
Chantenay Carrots and shallots

Ribeye Steak served with thrice cooked chips, onion rings and mushy peas

Lemon Pepper Chicken Breast served with roasted root vegetables and champ

Sautéed organic chicken fillets served with pepper sauce, Basmati rice and steamed broccoli

Poached salmon served with potato, leek and watercress and Dauphinoise

Grilled fillets of sea bass served with herb risotto, roasted cherry tomatoes and pesto

Tetsuya Egg with Spinach and Asparagus Salad served with an ice egg and a spinach puree

Aubergine parmigiana served with roasted baby plum tomatoes and fresh basil

Veggie Lancashire hotpot served with wheaten grilled cheese toastie

DESSERTS

Mini Black Forest Gateau

Mini Pavlova with Lime Curd and Fresh Fruit

White Chocolate Cheesecake with Strawberries

Mint Aero Chocolate Tart

Summer Fruits Gateau

Apple & Blackberry Crumble with Vanilla Custard

Lemon Ricotta Cheesecake

GEORGE MULHOLLAND

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GEORGEMULHOLLAND@HOTMAIL.CO.UK

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George is a private chef from Northern Ireland who values exceptional local ingredients above all to deliver amazing flavour and texture. When not catering for private events at Asbrooke, George is a chef at another private country house and wedding venue, where he prepares food for lunches and dinner parties for groups from all over the world.

He holds a Level 2 NVQ in Professional Cookery and has been cooking beside his mother, another brilliant chef, since the age of eight.



SAMPLE MENU

STARTERS

Caramelised red onion & goats cheese tartlets with a small side salad with dressing

French onion soup

Brie & asparagus parcels with a honey & thyme sauce

Smoked salmon & avocado timbale

MAINS

Italian slow roasted pork belly with a garlic lemon & rosemary seasoning, Roasted carrots in a maple syrup sauce, crispy roast potatoes & redcurrant jelly jus

Apricot stuffed chicken with a potato purée, seasonal vegetables with a white wine jus

Slow roasted leg of lamb, roasted garlic & rosemary potatoes or Dauphinoise potatoes, peas, parmesan carrots & a mint sauce red wine jus

Daube of beef with butter roasted carrots, mustard potato purée, season vegetables & a red wine jus

DESSERTS

Pavlova covered with fresh whipped cream, strawberries & blueberries

Chocolate mousse with a mint soil

Lemon posset with a raspberry puree, homemade shortbread

Summer berry compot with a brandy snap

Chocolate fudge brownie with vanilla ice cream & a warm fudge sauce



SAMPLE MENU

10" WOODFIRED PIZZA

Margherita - Mozzarella, Basil, Cherry Tomato, Olive Oil

Pepperoni - Pepperoni, Rocket, Hot Honey

Hawaiin - Baken Ham, Pineapple

Veggie - Peppers, Red Onion, Mushroom, Sweetcorn

Spicy - Corndale Chilli Chorizo, Jalapenos, Red Onion, Hot Honey, Chilli Flakes

Meat Special - Richardsons Sausage, Pepperoni, Red Onion, Roast Chicken

The Dough & Arrow Special - Venison Salami, Caremelised Onion, Rocket, Hot Honey

THE DOUGH & ARROW

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ANDREW - 07809292860

GLEN - 07470177452

The Dough & Arrow are a family run local pizza van, founded by two brothers. Andrew is from a baking heritage and Glen from butchering, their aunt owns a bakery in Lisnaskea. They will bring their van to Ashbrooke to supply pizzas for hungry guests. Guests need to contact them directly to book and find out menus and pricing



