



**MITCHEL  
HOUSE  
RESTAURANT**

## Sides

	Serves	Price
<b>Garlic Potatoes</b> <i>finely sliced potato baked in a garlic and herb cream sauce</i>	10	15.00
<b>Savoury Long Grain Rice</b>	10	10.00
<b>Champ Potato</b> <i>creamed potato with spring onion</i>	10	12.00
<b>Baby Potato</b> <i>steamed baby potato coated in fresh mint and butter</i>	10	12.00
<b>Vegetables</b> <i>selection of seasonal vegetables</i>	10	12.00

## Dessert

	Serves	Price
<b>Homemade Cheesecake Choose from Below</b>		
<b>Raspberry and vanilla</b>	12	25.00
<b>Lemon</b>	12	25.00
<b>Baileys</b>	12	30.00
<b>Chocolate &amp; Orange</b>	12	25.00
<b>Fresh Fruit Salad Bowl</b> <i>selection of seasonal fruits in a fresh vanilla and sugar syrup</i>	10	30.00
<b>Mitchel House Chocolate Brownie</b> <i>served with chocolate sauce and white chocolate shavings</i>	10	20.00
<b>Profiteroles</b> <i>homemade profiteroles filled with fresh vanilla cream served with a rich chocolate sauce</i>	10	20.00
<b>Lemon Meringue Pie</b> <i>tangy lemon tart topped with a glazed meringue</i>	12	30.00
<b>Rum &amp; Chocolate Roulade</b> <i>flourless chocolate sponge with strawberries &amp; a Jamaican rum cream</i>	12	25.00
<b>Celebration Cakes</b> <i>homemade vanilla sponge cake with vanilla cream &amp; customised for your occasion</i>	12	30.00

For Take Away Party Food for lunches, barbeques, family celebrations and private parties Mitchel House can cover your every need.

We'll provide you with superb hassle-free cuisine, allowing you time to enjoy your party **AND TAKE ALL THE CREDIT!**

For all orders please give a minimum of 48 hours notice.

Please feel free to contact us to discuss more elaborate menus which can be arranged.

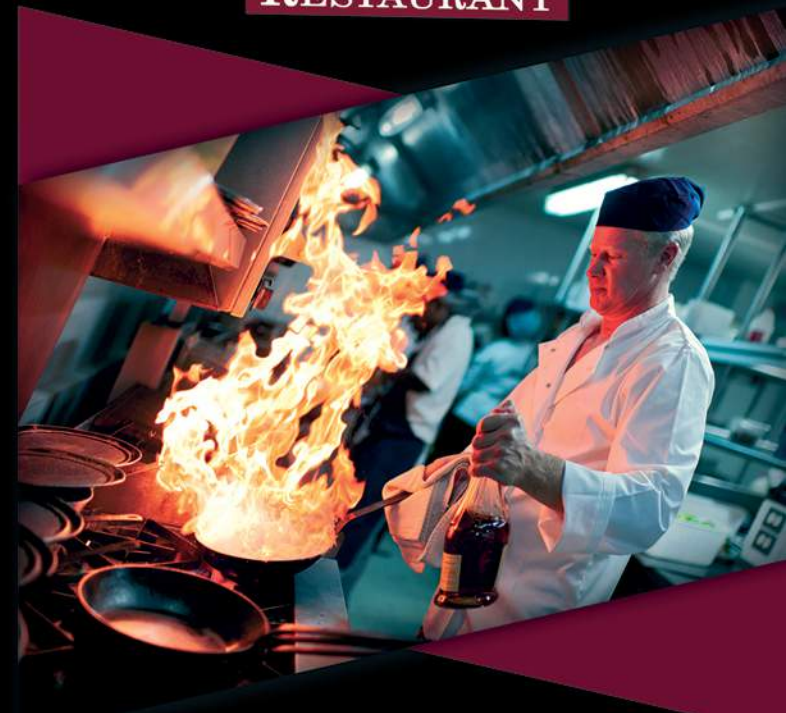


**MITCHEL HOUSE RESTAURANT**

Mitchel Street, Thurles

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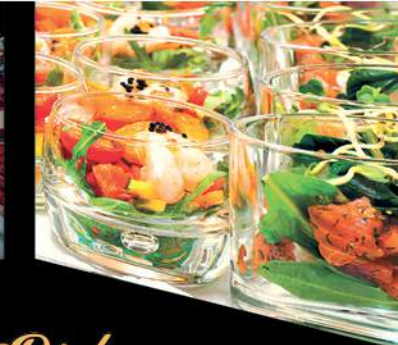


**OUTDOOR CATERING**

**M E N U**

[www.mitchelhouse.ie](http://www.mitchelhouse.ie)

0504 90 776



## Home-Made Soups

	Serves	Price
<b>Cream of Vegetable</b>	10	30.00
<b>Potato and Leek</b>	10	30.00
<b>Roast Red Bell Pepper, Tomato and Chorizo</b>	10	35.00
<b>Irish Field Mushroom and Fresh Thyme</b>	10	30.00
<b>Mixed Vegetable and Herb Infused Broth</b>	10	35.00

## Finger Food

	Pieces	Price
<b>Chicken Wings</b> <i>Slow cooked fresh Irish chicken wings in a BBQ glaze</i>	20	15.00
<b>Oak Smoked Kilmore Quay Salmon,</b> <i>with cream cheese and baby spinach roulade Crostinis</i>	20	15.00
<b>Chicken &amp; Beef Sliders</b> <i>Mini burgers with red cabbage and onion slaw</i>	20	20.00
<b>Chicken Goujons</b> <i>Freshly breaded chicken fillet goujon strips</i>	20	20.00
<b>Garlic Bread Focaccia bread</b> <i>topped with garlic butter and grated mozzarella</i>	20	12.00
<b>Coronation Chicken Bouchees</b> <i>Marinated fillet of chicken in mango, spring onion, coriander and light curry mayonnaise in a crisp puff pastry basket (served cold)</i>	20	20.00
<b>Cocktail Sausages</b>	100	25.00

## Sandwich Platters

	Serves	Price
<b>Selection of Sandwiches &amp; Wraps</b> <i>on wholemeal, white bread &amp; filled tortilla wraps</i>	10	30.00

## Cold Platters

	Serves	Price
<b>Premium Platter</b> <i>15 slices of honey roasted ham, 5 slices of turkey crown &amp; 5 slices of roast beef</i>	10	30.00
<b>Dressed Poached Salmon</b> <i>10 poached fillets of Irish salmon, garnish &amp; served with a lemon &amp; dill mayo</i>	10	35.00

## Main Course (meat)

Minimum 10 order

	Serves	Price
<b>Roast Sirloin of Irish Beef</b> <i>horseradish and pepper crusted sirloin of beef, roast gravy</i>	per person	13.50
<b>Bacon &amp; Cabbage</b> <i>honey, clove and whiskey baked loin of Irish bacon, parsley sauce</i>	per person	12.00
<b>Traditional Turkey &amp; Ham</b> <i>served with herb stuffing, cranberry sauce and roast gravy</i>	per person	12.00
<b>Supreme of Chicken in your choice of Sauce:</b> 1. tomato, roast pepper and chorizo 2. creamy leek and tarragon 3. cracked black pepper	per person	12.00

## Main Course (fish)

Minimum 10 order

	Serves	Price
<b>Baked Fillets of Irish Salmon</b> <i>white wine and chive cream sauce</i>	per person	13.00
<b>Herb Crusted Fillet of Hake</b> <i>sundried tomato and fresh herb sauce</i>	per person	14.50

## Wet Dishes

Minimum 10 order

	Serves	Price
<b>Chicken a la King</b> <i>chicken, mixed bell peppers and mushrooms cooked in a white wine and garlic cream sauce accompanied by savoury rice</i>	per person	9.50
<b>Beef Stroganoff</b> <i>Prime Irish beef marinated in paprika, gherkins and pickled onions cooked in a wild mushroom and garlic sauce with savoury rice</i>	per person	10.50
<b>Beef and Guinness Stew</b> <i>Prime Irish beef with Guinness, potatoes and root vegetables</i>	per person	10.50
<b>Mitchel House Chicken Curry</b> <i>Served with crisp poppadoms, mango chutney and savoury rice</i>	per person	9.50
<b>Roast Mediterranean Vegetables and Penne Pasta</b> <i>in a roasted bell pepper and tomato sauce accompanied by savoury rice</i>	per person	9.00

## Salads

	Serves	Price
<b>Coleslaw</b> <i>shredded dutch cabbage, carrots and red onion in a lemon mayonnaise</i>	15	20.00
<b>Pasta and Vegetable</b> <i>penne pasta and marinated roast vegetables in a citrus, garlic and herb dressing</i>	15	20.00
<b>Potato Salad</b> <i>Baby boiled potato, spring onion and chive in a dill infused mayonnaise</i>	15	20.00
<b>CousCous Salad</b> <i>couscous, roast pepper, aubergine, red onion and courgette infused in a garlic and lemon oil</i>	15	20.00
<b>Caesar Salad</b> <i>Cos lettuce, garlic croutons and parmesan with traditional caesar dressing</i>	15	20.00
<b>Rice Salad</b> <i>slow cooked long grain rice, mixed vegetables and sweet chilli sauce</i>	15	20.00