

SALAD BOWLS

From €8pp – Minimum Order 10
(Pick the same 2 salads for all boxes)

2 Salads with Hummus, Cucumber Pickle, Raita, Dukkah
Add Marinated Chicken or Poached Salmon - €9 pp

Succotash Salad, Sweet Corn,
Broad Beans, Red Onion, Red Chilli & Lime (VV)

Roasted Beetroot, Orange, Shaved Fennel,
Rocket & Pomegranate (VV) (GF)

Roast New Potato Salad with
Mustard & Herbs Dressing (V) (GF)
Contains: Mustard

Roast Squash, Puy Lentils,
Black Garlic & Lemon Dressing (VV) (GF)

Freekeh, Cherry Tomato, Avocado,
Mozzarella, Green Pesto (V)
Contains: Milk, Wheat Gluten

Kale with Carrot, Edamame,
Sesame Vinaigrette (VV) (GF)
Contains: Soy, Sesame

Fattoush Salad, Radish, Pepper (VV)

Southern Caribbean Coleslaw (VV) (GF)
Contains: Mustard

Pasta Puttanesca Sun-Blushed Tomato, Chilli,
Capers, Olives, Basil, Parsley (V)

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MINI QUICHES

Platter of 20 with Roots Relish €30

Mushroom & Truffle Oil (V)

Ardsallagh Goats Cheese & Caramelised Red Onion (V)

Quiche Lorraine

French Onion Tart (V)

Roasted Beetroot ,Spinach & Cashel Blue (V)

Hegarty's Cheddar, Potato & Rosemary (V)

Contains: Wheat Gluten, Egg, Milk

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PLATTERS

€30 per platter — We recommend a platter per 10 people as an accompaniment to a light lunch

Korean Style Chicken Strips with Aioli Dip (GF)

Contains: Egg, Soy, Mustard, Celery

Local Cheese Platter with Pickles,
Grapes, Walnuts & Oat Cakes (GF) (V)

Contains: Walnuts, Oat Gluten, Sulphites, Milk

Spiced Beef, Smoked Bacon & Chicken
Platter with Roots Relish & Pesto Mayo (GF)

Contains: Sulphites, Eggs, Mustard, Celery, Soy

Local Cured Meats Platter
with Bread, Olives & Gherkins

Contains: Wheat Gluten, Sulphites

Vegan Falafel, Olives, Flatbread & Hummus (VV)

Contains: Wheat Gluten, Sesame

Grilled Vegetables & Halloumi
with Pesto Dipping Sauce (V)

Contains: Milk

Poached & Hot Smoked Salmon
with Pickled Cucumber, Marie Rose (GF)

Contains: Fish, Sulphites, Eggs, Mustard, Soy, Celery

Skewered Prawns (GF)

Contains: Shellfish

Silverware & crockery: Available for hire or we can provide biodegradable disposable plates & cutlery, prices of which are available upon request

We are aware of the 14 allergies that are required by legislation to be flagged on menu items, however our kitchen contains all 14 allergens and despite our best efforts we can not guarantee that ingredients will be free from cross contamination

Please contact us if you have any concerns Thank you Donna

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BOWL FOOD

Bowl Food is the latest food trend, small dishes bursting with flavour perfect for impressing all tastes a real showstopper & conversation piece

€8 per item – Each bowl food carries a minimum order of 20 – Prices are exclusive of VAT

All bowl food is served in Mini Compostable bowl, additional costs for Ceramic bowls & Cutlery apply
(Please Note: The bowl food menu requires some kitchen facilities or a pop-up kitchen & chef hire at an additional charge)

FRESH TUNA POKE

Shredded Red Cabbage, Pak Choi Edamame & Sriracha Sauce, Toasted Sesame Seeds, Avocado Cream, Sticky Rice with Mirin & Pickled Ginger (GF)

MALAYSIAN COCONUT CHICKEN

Steamed Beans, Mangetout, Broccoli with Ginger & Spring Onion Coconut Yogurt, Cinnamon & Baby Potatoes

LAMB SHAWARMA

Slow Roasted Lamb Shoulder, Spicy Yogurt Sauce, Pitta Chips & Chilli Sauce with a Drizzle of Mint Salsa

TIGER PRAWN YAKISOBA

Grilled Tiger Prawns, Ramen Noodle, Stir Fry Vegetables, Nori Powder

THE VEGAN BUDDHA BOWL

Mixed Quinoa, Smoked Paprika Chickpea & Aubergine, Pak Choi & Red Pepper Sauce, Carrot Hummus, Toasted Dukkah (VV) (GF)

WILD MUSHROOM & BLACK TRUFFLE RISOTTO

Arborio Risotto Rice, Sliced Black Truffle & Aged Parmesan, Rocket (V)

Menu Continues on the next page

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BRAISED TOFU

Grilled Courgette, Tender-Stem Broccoli,
King Oyster Mushroom & Lime,
Tamari, Spring Onion (VV) (GF)

MONKFISH MAC 'N' CHEESE

Poached Chunks of Monkfish in a Coolea Cheese
& Prawn Bisque Sauce over Macaroni

WILD BOAR & RED WINE RAGU PAPPERDELLE


Braised Wild Boar Cooked in Red Wine,
Creamy Ragu Sauce, Hazelnut Gremolata

SLOW-BRAISED BEEF CHEEK TAGINE

Apricot, Green Olives, Butternut Squash Couscous, Minted Yogurt

CONFIT DUCK

Braised Puy Lentils, Fennel
& Glazed Baby Carrot, Red Wine Jus (GF)



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VEGAN SHARING PLATTERS

Each serves 10 people **Prices are per platter**

Grilled Vegetables with Vegan Pesto Dipping Sauce (V)
€20

Falafel balls, Olives, Flatbread & Hummus (VV)
€30

VEGAN SAMBO PLATTERS

Each serves 10 people **€3000 per platter**

SANDWICH FILLINGS

Falafel, Hummus & Organic Lettuce (VV)

Avocado, Green Sauce Tahini Dressing & Sun-blanching Tomato Cajun
Sweet Potato, Baby Spinach, Roasted Red Onion (VV)

Roasted Butternut Squash,
Black Olive Tapenade & Slow Roasted Tomatoes (VV)

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VEGAN SALADS

Individual portions 2 Salads Per Bowl
with Hummus, Organic Leaves & Tapenade €850pp

Each serves 10 people €3000 per platter

Grilled Courgette & Mint (VV) (GF)

Baby Gem Lettuce, Avocado
& Edamame Salad, Citrus Dressing (VV) (GF)

Rainbow Super Food Salad with Omega 3 sprinkles (VV) (GF)

Smoked Chickpea Salad
with Wilted Greens & Harissa Dressing (VV) (GF)

Brown Rice with Apricot, Pistachios,
Sumac Pickled Red Onions (VV) (GF)

Roast Beetroot, Orange,
Red Cabbage, Carmalised Walnuts (VV) (GF)

Bulgar Wheat, Raisins, Almonds,
Curry Spices, Celery, Peppers & Parsley (VV)

Giant Cous-Cous
with Roasted Vegetables & Sun-dried Tomato (V)

VEGAN SOUPS

Spring Pea & Mint (VV) (GF)

Spiced Butternut Squash with Coconut & Coriander (VV) (GF)

Squash, Leek, Butterbean & Thyme (VV) (GF)

Truffled Mushroom Soup (GF) (VV)

Roasted Tomato & Basil (VV) (GF)

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FROM THE HOT SHARING MENU

VEGAN SET MENU

€15pp – Minimum Order 10

Jackfruit & Pumpkin Malaysian Curry (VV) (GF)

Coconut and Lime Rice topped with Flaked Coconut (VV) (GF)

Baby Gem, Kale, Avocado & Edamame Salad, Citrus Dressing (VV) (GF)

Miso Aubergine Grilled, Spring Onion, Ginger & Garlic (VV) (GF)

Raw Caramel Squares (VV)

Peanut and Cacao Balls

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