



## Irish Mathematical Society Meeting

Conference Dinner: 26 August 2013

~ Three Courses plus Coffee / Tea~

### Starters

#### **Combination Tapas Platter (One Platter serves two)**

Marinated Chicken 'Pincho' Skewers, Catalan Style Toasts with grated plum tomatoes, Spicy hand-cut Patatas 'Bravas', homemade Spicy tomato Meatballs, Marinated Olives & Mixed fresh local leaf Salad.

### Main Courses

#### **Duo of Seasonal Game Sausages**

Duo of Wild Boar & Venison sausages served on a bed of Saffron mashed potato topped with caramelized red onion marmalade, Star Aniseed & 'Rioja' red wine Jus.

#### **Picaderos Fish & Chips**

Fresh Fillet of natural Haddock prepared in a homemade crispy 'San Miguel' beer batter, served with chips, homemade Tartar sauce & warm Mushy peas.

#### **Shank of Lamb con Viño Tinto**

Fall off the bone; 6 hour slow oven braised shank of Wicklow lamb served with roasted rosemary potatoes & mixed vegetables in a 'Vino Tinto' Rioja red wine Jus reduction.

#### **Pollo Marbella**

Pan fried slices of chicken breast, sliced spicy Spanish Chorizo sausage & sautéed onions in a rich creamy vine tomato & white wine sauce. Served on a bed of creamy mashed potato.

#### **Spicy Spanish Meatballs with 'Patatas Bravas'.**

Melt in the mouth spicy meatballs that are prepared in a rich Andulcian style vine tomato sauce with garlic & paprika. Served with Patatas 'Bravas' & with salad.

*Continued overleaf >>>*

### **Vegetarian Rice Paella (V)**

Spanish rice cooked in saffron & mixed spices with a mix of vegetables including onions, asparagus, mushrooms, courgettes, aubergine, tomatoes, peas & mixed peppers.

### **Mexican Beef Tacos**

Fired Corn Tortilla Tacos shells filled with taco meat & 'Pico de Galo' salsa roja of peppers, onions, tomatoes, chillies, lime juice & coriander served on a bed of Mexican saffron, mixed pepper & cilantro rice.

### **- Picaderos Burgers -**

All beef burgers are cooked medium well & are served with rustic chips & garnished with salad. Our Beef Burgers are 100% Prime Irish Beef & are seasoned – with nothing else added.

### **- BBQ "Beef" Burger**

8oz Hereford Beef Burger with Jack Daniels BBQ sauce, deep fried onion rings & melted Monterey Jack white cheddar cheese.

### **- 'El Tequito' Chicken Burger**

Tangy & Tasty Char-grilled Chicken Breast Burger marinated in a Cilantro, Lime, Tequila & Sweet chilli glaze, mixed local leaves & garlic Aioli Mayo.

### **- 'Falafel' Vegetarian Burger (V)**

Homemade Chickpea Falafel burger flavoured with mint, garlic, parsley & cumin and topped with lemon & dill cream cheese & homemade tomato relish.

## **Desserts**

### **Assiette of Desserts (One Assiette serves two)**

The chef has arranged a selection of mini treats, sweets & desserts to share.

## **Teas & Coffees**

Choose from a selection of Regular Breakfast & Herbal Teas & Americano Coffee.