



**HOWTH CASTLE
COOKERY SCHOOL**

Private Cookery Classes

Modern Irish Food

Wholemeal Guinness and Treacle Bread
Pear, Cashel Blue, Candied Nuts and Rocket Salad
Hake & Filo Parcels with fresh Herb Salsa Verde and Cherry Tomato and Olive Confit.
Lemon Roast Potatoes
Apple & Lemon Cake with Vanilla Cream

Thai Supper Club Class

Khlong Tom Yam Soup with Rice Noodles
Wok fried Basil and Mint Chilli Beef
Lemongrass sticky Chicken & Chilli Herb Salad
Steamed Cardamom Jasmine Rice
Papaya & Peanut Salad

Healthy Sharing Platters Class

Mezze Plate with roasted Garlic, Parmesan & White Bean dip, Coriander and
roasted Red Pepper Dip,
Fattoush Salad
Onion Seed Flatbreads
Chicken and Courgette Rolls with Spring Onion and Cumin served with a Sumac Greek Yoghurt
Tunisian Orange & Polenta Cake, Caramelised Oranges.

Contemporary Cooking Class

Sesame seared Halloumi, roasted Fig and Pistachio salad, Pomegranate Syrup dressing.
Seared Sirloin of Beef rolled with Caponata, Red Wine reduction (8 euro supplement per person)
Lemon & Rosemary Potatoes
Rosewater Meringues with Seasonal Berries & soft Cream

Modern Irish Fish Class

Grilled Spiced Mackerel, Cucumber & Fennel Pickle, Harissa Mayo
Cod Fillet, White Bean Purée, sautéed Radicchio, Rocket & Lemon
Salted Caramel Chocolate Tart, fresh Raspberries.