

# 4VICARS<sup>4</sup> @ home #9

bespoke event catering

fri & sat 2nd-3rd Oct & fri & sat 9th-10th of Oct

'home cooked restaurant quality dishes, created with the best local ingredients & delivered right to your door'

## Daily Baked Goodies

(Deliveries Friday & Saturday,  
at least 24 hours notice as baked to order)

4 Vicars seeded wheaten with homemade candied orange peel (1lb loaf)	£4
Healthy crunchy topped brown yeast bread with treacle (2lb loaf)	£4
Homemade buttermilk scones (plain, fruit and cranberry orange)	½ doz £8 doz £12
Heart shaped all butter shortbread (24 pieces)	£10
All butter and swiss chocolate chip biscuits (24 pieces)	£10
Homemade jam (various fruits some homegrown, all local) ½ lb Jar	£4

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## Dine @ home with 4 Vicars

(Deliveries Friday & Saturday only.

Please order by Wednesday noon for weekend delivery)

### Starters

4 Vicars Mezze (serves 2-3): Hummus, Tapenade, Romesco, Tzatziki, Greek Style Aubergine Salad or Smoky Feta and Onion Salad. Choose any 3. Served with Flat Bread & Kalamata Olives

£10

Hans Cousins Kilkeel crab dressed with cucumber, mustard & garden herbs

£8

Terrine of ham hock, kohlrabi piccalilli

£7

Salad of St Tola Ash Goat's cheese, homegrown beetroot & Crannagael House leaves

£7

### Soups

Creamy Kilkeel fish and seafood chowder (serves 2)

£10

Puy lentil & cep mushroom soup (serves 2)

£9

### Extras

Crannagael House Leaves & Burren Balsamic Dressing

£5

Local sourdough bread

½ loaf £3, full loaf £5

Home Sweet Pickled Cucumber

£4

Home Pickled Cherries

£4

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## Mains to Finish @ Home

**Main course dishes serve 2 people.**

**Each come fully garnished with Gareth's choice of freshly picked vegetables from Crannagael House.**

**Easy to follow instructions on how to finish off the dishes at home are also included.**


**£28 or £41 with wine pairing**

**Herb crusted Kilkeel fish, leeks, mussels, white wine sauce**

**(Could be Hake, Brill, Turbot, Cod or Sole whichever is freshest that morning)**

 *Bodegas Katxina, Txakoli, 2019, Basque, Spain*

**Roast free range duck breast, celeriac puree, blackberry sauce**

 *Côtes-du-Rhône, Domaine Jaume 2018, Rhone, France*


**Slowly braised beef cheeks, smoked bacon, baby onions, onion puree**

 *Familia Martínez Bujanda Finca Antigua Organico, 2017, La Mancha, Spain*

**Vegetarian main course serves 1**

**£12 or £25 with wine pairing**

**Homemade pumpkin ravioli with cep mushroom sauce & parmesan**

 *Sartarelli Verdicchio dei Castelli di Jesi Classico 2019, Marches, Italy*

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## Cakes & Tarts

Spiced Armagh apple & sultana pie	7" £10
Chocolate mousse with sour cherry jelly	(serves 6) £10
Almond & blackberry tart	7" £10
Fresh fig and polenta cake	(serves 6) £10
Homemade vanilla custard (500ml)	£5

To order, please call us on 07936 602455,  
email us on: [catering@4vicars.com](mailto:catering@4vicars.com) or message us on Facebook

All the food is freshly prepared. We recommend consumption within 2 days.

Unfortunately, this is currently not suitable for special dietary requirements. Please, check the allergens with us while ordering.

