



The Big Table Experience at The Strawberry Tree Restaurant

The ultimate dining experience! For your special occasion, you and your guests will be seated in the convivial setting of a traditional Big Table with artisan foods prepared by the kitchen of Ireland's first certified Organic Restaurant - The Strawberry Tree.

The Big Table provides a unique opportunity for The Strawberry Tree Kitchen to prepare Foods and a Menu that simply cannot be served in a normal restaurant setting, presented on a single table that can stretch from 12 to 40 people.

Commencing with a glass of Bubbly in the Waterside Lounge you are escorted by our Restaurant Manager to your table and then begin with a simple pre-starter. All the food then arrives together to The Big Table in the style of a Feast and is presented on platters in the centre of the table for guests to pick and choose, and to mix and match the foods 'til their hearts content!!

Guests are encouraged to help serve the person on both sides of them, helping to add to the conviviality and atmosphere of the table. Watch out though - for some of your friends will think that they are Waiter of the Year when they decide to serve everyone at the table...

After enjoying a Macreddin Village dessert pot, guests can help themselves to some wonderful Organic Cheeses, which are kept at perfect temperature in our Wild Food Pantry.

Even the menu is presented in a different style in that rather than the recipe been highlighted, it is the supplier, farmer or artisan producer that is named and written about. To whet your appetite, there is a sample menu on page 2!



An Organic and Wild Food Dinner at the Big Table

Sample Menu



St. Tola Goat's Cheese

Siobhan Ni Ghairbhith has been a cheesemaker for over two decades in the West of Co. Clare. She farms 150 Goats and tonight we are marrying Siobhan's superb Goat's Cheese with Beetroot, Walnut, Wild Sloe
Siobhan received The Overall National Cheese Award in May 2013

Macreddin Smoked Salmon

We have always been happy with our own Smoked Salmon, but since 2007, we think we have really cracked it with the most succulent smoke of all. Tonight we serve our own Smoked Salmon with Cucumber, Wild Sorrel

Wild Venison

We get our Venison from Shelley Healy in Co. Wicklow. This evening we will serve this fab Wild Venison with Spinach, Artichoke

Irish Beef Rib Eye

Our Beef is supplied by Farrelly's Butchers, Delgany, Co. Wicklow. Tonight we will serve this magnificent Organic Beef with Black Peppercorn Sauce

Wild Turbot

Our Fishmonger Colin O'Shea has brought us some great Wild Turbot from Kilmore Quay. This evening we will serve it with Wild Seaweed

Tomato Risotto

Fermented Garlic Puree, Smoked Almonds, Granola

Our Vegetables

Today's Organic vegetables come from Denis Healy's farm in Kiltegan. He supplies the vegetables all year round for Macreddin Village

Macreddin Village Dessert Pot

Tea/Coffee

The Strawberry Tree is the first certified Organic Restaurant in Ireland.

Under (EU) Regulation 1804/99 and in accordance with The Standards for Organic Food as set by The Dept. of Agriculture together with The Organic Trust, it is illegal to store, prepare or serve conventional foodstuffs in The Strawberry Tree. The Strawberry Tree has successfully received EU Derogations for Irish Wild Foods and Irish Raw Milk Cheeses in accordance with the Standards for Organic Food.

By law, Derogations have to be noted on our menu when they are used.

