



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 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 44 people.

You are escorted by our Restaurant Manager to your table at The Strawberry Tree Restaurant to 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 the Waiter of the Year when they decide to serve everyone at the table...

After enjoying a Macreiddin 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 Goats Cheese

Siobhan Ní 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 Apple, Wild Pineapple Weed.

Our Own Smoked Salmon

We get the Salmon from Stephen Jones in Dunmore East, Co. Waterford. Tonight, we serve it with Cucumber, Chicory and Preserved Lemon Dressing.

Wild Venison

We get our Wild Venison from Shelley Healy in Glenmalure, Co. Wicklow. Her family has supplied our kitchen with the best of Irish Wild Game for years. This evening we will serve this fab Wild Sika with Parsnip, Wild Game Consommé.

Irish Beef Sirloin

Our Beef is supplied by Good Herdsmen, Co. Tipperary.
This evening we will serve this magnificent Organic Beef with Red Wine Jus.

Wild Cod

Our Fishmonger Colin O'Shea has brought us some great Wild Cod from Kilmore Quay. Tonight, we will serve it with Smoked Potato, Leek.

Fresh Egg Pasta

Mushroom, Hazelnuts, Parmesan

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 Big Table Experience at The Strawberry Tree - €99per person

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.