



Canapé Menu

Cold

“Caprese Crostini” of buffalo mozzarella, roasted tomato, Kalamata tapenade (V)
Vietnamese spring rolls, tamari dipping sauce (V) (FL) (Vegan)
Chargrilled asparagus, air dried Sardinian ham (FL)
Spiced feta cheese, beetroot marmalade, chargrilled aubergine on whole croute (V)
Seared miso beef, avocado, roast shiitake, quinoa nori rolls (FL)
Chargrilled aubergine, red pepper, avocado, roast shiitake, quinoa nori rolls (FL) (V)
Smoked duck, broad bean hummus on croute
Smoked Irish salmon & mustard cream blinis, chive & red salmon roe
Rare beef steak sandwich: onion purée, horseradish cream, watercress
Smoked Irish mackerel and horseradish paté, wholegrain croutes, kale salsa verde

Warm/ Hot

Mini croque monsieurs
“Mushrooms on toast” (V)
Mini Quiche Lorraine tarts
Coconut prawns (€2.00 supplement)
Chicken Yakatori
Mini blue cheese and leek tartlets (V)
Feast mini crab cakes, ginger infused mayonnaise (€2.00 supplement)
Pork belly & wild boar black pudding croquettes, apple jam (€2.00 supplement)

Dessert

Mini peach and raspberry pavlova
Mini lemon and blueberry tarts
Chocolate flourless brownie bombs, chocolate ganache (FL)
Mini apple crumble tarts
Mini bakewell tarts

(V) - vegetarian (FL) - flourless Ingredients and garnishes may vary slightly due to seasonality or availability.

The above menu items may contain: Gluten, Lupin, Eggs, Milk, Fish, Soya, Crustaceans, Molluscs, Peanuts, Nuts, Sesame Seeds, Mustard, Celery, Sulphur Dioxides.

* Prices exclusive of VAT, service and equipment hire



Substantial Canapé Menu

Savoury

Mini croque monsieurs
Pulled pork sliders
Mini cheeseburgers
Buttermilk chicken goujons
Pork belly and wild boar black pudding croquette, apple jam

Hot Pot

Thai green curry with free range Irish chicken and rice
Slow cooked Moroccan style lamb with spiced couscous
Mini old fashioned cottage pie
Beef & Guinness stew with champ
Chicken, leek & mushroom pie with champ
Vegetarian tagine with spiced cous cous (v)
Paleo vegan casserole, coconut milk and ginger

Dessert & mini-globes

Chocolate flourless brownie lollipops (FL)
Mini apple crumbles
Tiramisu
Eton Mess
Alice in Wonderland Lemon Meringue pie, popping candy
Strawberry Cheesecakes

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