



### **Canapés**

**Please choose 5 at €12pp (Min order 50pax)**

### **Vegetarian**

- Pear & Wild Boar Black Pudding Tart **1,3**
- Sautéed Leek & White Onion Tart **1,3,7**
- Fig & Cashel Blue Cheese Tart **1,3,7**
- Beetroot Tarts with Goats Cheese & Orange **1,3**
- Gubbeen Mousse with Pine Nuts on Sable Biscuits **1,3,7,8**
- Tomato Quiches with Basil Pesto **1,3,7,8**
- Irish Rarebit with Smoked Gubbeen (gf) **3,7,10**
- Vegetable Tartar Cone with Root Vegetable Crisps **1,3**

### **Surf**

- House Smoked Mackerel Pate with Micro Herbs on Sable Biscuits **1,3,4,7**
- Kenmare Smoked Salmon Mousse in Seaweed Cones **1,3,4,7**
- Mixed Fish Pies with Mustard Mash & Chives **1,3,4,7,10**
- Potted Dingle Crab with Yellow Tomatoes- Sable Biscuit **1,2,3,7**
- Prawn Salad Cup with Bloody Mary Sauce **1,3,4,9**

### **Turf**

- Dexter Beef Pies with Horseradish Mash **1,3,7**
- Cottage Pies with Cumin Mash **1,3,7**
- Braised Game Pies with Garlic Mash **1,3,7**
- Young Buck Blue Cheese Mousse with Bacon **1,3,7**
- Smoked Chicken with Curry Mayo **1,3,7**
- Pidgeon Wellington Cone with Mushroom Duxelles **1,3**
- Chicken Boucheé with Tarragon Emulsion **1,3,7**

### **Sweet**

- Baileys Cheesecakes with Chocolate Crumble **1,3,7**
- Mixed Berry Tarts with Citrus Spheres **1,3,7**
- Chocolate Tarts with Dried Raspberry **1,3,7**
- Vanilla & Lemon Cones with Diamonds **1,3,7**
- Eclairs with White Chocolate & Strawberry Cream **1,3,7**

All Beef of Irish Origin | **Allergen Info:: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs**