

## Canapés

Parmesan Shortbreads with Olive & Fig Tapenade (v)  
Corn Cakes with Chili & Sun Blushed Tomato (v)  
Mushroom Tarts with Thyme, Marsala & Boursin (v)  
Tomato Tartare Crostini with Basil Oil (vegan)  
Goats Cheese & Red Onion Crostini (v)  
Aubergine Tarts with Pine Nuts & Saffron (v)  
Devilled Quail Eggs with Hollandaise (v)  
Vegetable Tartare Quiches (v)

Blinis with Caviar & Creme Fraiche  
Scallop Puffs with Gruyere & Dijon Mustard  
Smoked Mackerel Paté Toasts  
Crab & Cheddar Rarebits  
Prawn Cocktail with Bloody Mary Dressing

Bacon & Tomato Tarts with Pesto  
Rare Beef Fillet Crostini with Horseradish  
Chicken, Feta and Lemon Skewers  
Meatballs with Spicy Tomato Sauce  
Lamb, Mint & Potato Skewers  
Duck Rilette Crostini with Cornichon

Lemon Posset Cones  
Raspberry Macaroons  
Mini Cheesecakes  
Petit Fours

€15 per person - please choose 5- price ex VAT at 13.5%

Allergens in parenthesis  
Origin

All beef of Irish

Allergens. 1: **Cereals containing 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 & sulphites** 13: **Lupin** 14: **Molluscs**