

## Canapés

Parmesan Shortbreads with Olive & Fig Tapenade 1,7 **(v)**

Corn Cakes with Chili & Sun Blushed Tomato 1,3 **(v)**

Mushroom Tarts with Thyme & Marsala 1, **(vegan)**

Tomato Tartare Crostini with Basil Oil 1 **(vegan)**

Goats Cheese & Red Onion Crostini 1,7 **(v)**

Aubergine Tarts with Pine Nuts & Saffron 1,8 **(vegan)**

Vegetable Tartare Quiches 1,3,7 **(v)**

Blinis with Caviar & Creme Fraiche 1,3,7

Scallop Puffs with Gruyere & Dijon Mustard 1,7,10,14

Smoked Mackerel Paté Toasts 1,4,7

Crab & Cheddar Rarebits 1,2,7,10

Prawn Cocktail with Bloody Mary Dressing 2,9

Bacon & Tomato Tarts with Pesto 1

Rare Beef Fillet Crostini with Horseradish 1

Chicken, Feta and Lemon Skewers 7

Meatballs with Spicy Tomato Sauce

Lamb, Mint & Potato Skewers

Duck Rilette Crostini with Cornichon 1

Lemon Posset Cones 7 **(v)**

Raspberry Macaroons 1,3 **(v)**

Mini Cheesecakes 1,7 **(v)**

Petit Fours 1,3,7,9 **(v)**

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

Allergens in parenthesis

All beef of Irish Origin

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