Canapés

Parmesan Shortbreads with Olive & Fig Tapenade 1,7 (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 Duck Rillette Crostini with Cornichon 1

Lemon Posset Cones 7 (v)
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 Minimum order for 40 people

Finger Food

Individual pieces - choose 3 pieces for €11*

Mini Lamb Burgers with Hummus and Rosemary - (1,11)
Mini Beef Burgers with Cheese & Relish - (1,7,11)
Sausage, Chutney and Black Pudding Rolls - (1,12)
Cured Salmon on Penny Rolls with Horseradish - (1,4,7)
Pear and Scamorza Sourdough Toasts (1,7) (v)
Roast Vegetable Crostini with Basil Pesto - (1,7,8) (vegan)
Irish Rarebits with Wholegrain Mustard & Stout - (1,7,10) (v)
Crispbreads with Goats Curd and Greens - (1,7) (v)

To Share - each serves 4 to 5 people

Roast Sausages with Wholegrain Mustard with Ale & Honey - €15* (10,12) Root Vegetable Crisps with Smoked Salt - €8*(vegan)

Irish Cheese Board with Figs, Honey and Crackers - €14* (1,7) (v)

Charcuterie with Pickles, Oil and Bread - €14* (1)

Prices above are ex VAT at 13.5% Allergens in Parenthesis All beef of Irish Origin All Vegetarian Dishes can be altered to Vegan on request.