

Canape

Seared flat iron steak tartar

capers, parsley & crème fraiche (1 wheat, 7, 10, 12)

Kalamata olive & caper tapenade

semi dried cherry tomatoes (v) (1 wheat, 3, 7, 12)

Salmon & smoked salmon rillette with chervil & horseradish

crème fraiche, caviar (1 wheat, 3, 4 salmon/ roe, 7, 10)

Shredded hoi sin duck

scallion, chili & coriander, cucumber (1 wheat, 6, 9, 11, 12)

Goats cheese mousse with beetroot & dill

little cone, crispy onions (v) (1 wheat, 6, 7, 11)

Tartlet of coronation prawns

fresh coriander & spring onion (1 wheat, 2 prawn, 3, 6, 9, 10, 11)

Brochette of bocconcini mozzarella & cherry tomatoes

basil dressing (v) (gf) (7)

Leek & aged cheddar quiche

apricot & ginger chutney (v) (1 wheat, 3, 6, 7, 10, 12)

Whipped chicken liver parfait tart

sticky fig relish, walnuts (1 wheat, 3, 6, 7, 9, 12)

Smoked chicken “Caesar.”

savoury cone, bacon fry crumb (1 wheat, 3, 6, 7, 10, 11)

Asian cod pate

prawn cracker, tobiko caviar (gf) (2 prawns, 4 cod/ flying fish roe, 6, 7)

Curried aubergine

coriander puree, toasted almond (vgn) (1 wheat, 6, 8 almonds, 11)

Wild mushroom, chestnut & truffle pate

*cranberry pickle, sourdough toast (vgn) * (1 wheat, 12)*

Thai sweet potato tart

black & white sesame (vgn) (1 wheat, 6, 10, 11)



Finger Food

Beef sliders

tomato relish & smoked cheddar (1 wheat, 6,9,10,11,12)

BBQ pulled pork sliders

(1 wheat, 6,9,10,11,12)

Moroccan spiced chicken skewers,

*mango yogurt drizzle (gf) ** (7,12)*

Vegan beetroot & smoked cheese sliders

tomato relish (vgn) (1 wheat, 6,9,10,12)

Spiced lamb kofta

*coriander & cucumber yogurt drizzle (gf) ** (7)*

Black pudding & apple sausage rolls (1 wheat, 3, 7, 12)

Roast pork & sage sausage rolls (1 wheat, 3, 7, 12)

Mini Maine lobster & prawn rolls

(1 wheat, 2 prawns/ lobster, 3, 6,7,9,10, 14 mussels)

Slow cooked pork belly skewers

with apple & soy BBQ glaze (gf)

Thai Style King Prawn Skewer (2 prawn,6,12)

Mini Philly steak baguettes (1 wheat,7)

Mini hot dogs, American mustard & crispy onions (1 wheat, 7, 10)



Mini Desserts

Buttermilk panna cotta with rhubarb & gingernuts (1 wheat, 7)

Chocolate & whiskey ganache tart with hazelnuts */** (1 wheat, 6,7,8 hazelnuts, 12)

Little custard tarts with fresh raspberries * (1 wheat, 3,6,7)

French macarons (gf) (3,6,8 almonds)

Assorted pate de feuilles (gf)(vgn)

Lemon meringue tarts * (1 wheat, 3,6,7)

Chocolate pecan brownies * (1 wheat, 3,6,7,8 pecans)

Vegan raspberry custard tart (vgn) (1 wheat, 6)

Chocolate & black cherry tart */** (1 wheat, 6, 7,12)

Apple & blackberry crumble tart (1 wheat, 6,7)

Mini salted caramel doughnuts (1 wheat, 7)

**- can be made GF / **- can be made dairy free*

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*





www.therightcateringcompany.com

enquiries@therightcateringcompany.com



All Beef is of Irish Origin
All Chicken is Organic
When possible, produce is sourced locally
Allergen Menu available on request