



Canapé Platter Menu

- Goat's cheese and sundried tomato tartlet, finished with basil pesto (1wh,3,7,8 almonds)
- Medium cooked roast beef with a wholegrain crème fraîche in a poppy seed tartlet (1wh,3,7,10)
- Quail egg, salmon roe caviar resting in a shortcrust tart* (1wh,3,4,7)
- Classic prawn cocktail in a cucumber cup (2,3)
- Mini Jalfrezi chicken Empanadas with Mango chutney (1wh)
- Tiny Dill scones with Smoked Salmon & lemon crème fraîche (1wh,3,4,7)
- Decadent Goat's cheese mousse sandwich puff with red onion jam (1wh,7)
- Thai gingered Chicken cakes with a mango salsa (3, 6)
- Warm West Cork black pudding on an herb scented croute with a shallot & apple compote (1oats, 1rye, 1wh, 1bar, 6, 11)
- Beef fillet, wild mushroom & red wine mini pie with an onion glaze (1wh,3,7,12)
- Szechuan chilli tiger prawns with a lime & mango coulis in a shot glass (2,6)
- Greek feta crumble with beetroot hummus on a mini bilini (1wh,7)

*All our meats are quality Irish and locally sourced from the finest purveyors.
All our beef is 100% Irish.*

ALLERGENS: 1bar = Barley • 1oats = Oats • 1rye = Rye • 1wh = Wheat • 2 = Crustaceans • 3 = Eggs • 4 = Fish • 5 = Peanuts • 6 = Soybeans • 7 = Milk • 8 = Nuts • 8al = Almonds 8haz = hazelnuts • 8pine = pinenuts • 8wal = walnuts • 9 = Celery • 10 = Mustard • 11 = Sesame seeds • 12 = Sulphur dioxide & sulphites
13 = Lupins • 14 = Molluscs