Christmas Canapé Menu Selector

2 Hot Canapes & 2 Cold Canapes @ €15.00 plus 9% vat 3 Hot Canapes & 3 Cold Canapes @ €17.00 plus 9% vat

HOT CANAPES

- Cocktail Sausages Wholegrain Mustard & Honey
- Mini Filo Tartlets Roast Turkey, Baked Ham, Cranberry Chutney
- Caramelised Red Onion & Goats Cheese Tartlets
- Camembert & Caramelised Onion served with a Garlic Crostini (V)
- Wicklow Brie Tartlet, Sundried Tomato & Red Pepper Relish
- Smoked Salmon, Scallion & Chive Tartlets with Lemon Aioli
- Goats Cheese & Chilli Jam served on a Pesto & Pinenut Crouton
- Ginger & Hoi Sin Chicken Fillet Goujons
- Thai Vegetable Spring Roll with Sweet Chilli
- · Crispy Prawns in Filo Pastry, Ginger & Lime Dipping Sauce
- Wild Mushrooms, Garlic & Thyme Bouchees.
- Skewered Chicken Satay with Peanut Sauce (C)
- Vegetable Samosa, Hoi Sin Dipping Sauce (V)
- Italian Cherry Tomato Bruschetta with Garlic & Basil (V)
- Balsamic Baked Onion & Tofu Bruschetta (Vegan)
- · Grilled Sun Blushed Tomato and Zucchini Bites (Vegan)

COLD CANAPÉS

- Atlantic Smoked Salmon with Dill & Lemon Mayo on Homemade Soda Bread.
- Crostini of Chicken Live Pate, Red Onion Marmalade
- Seasonal Shrimp Cocktail, Savoury Filo Tartlet, Brandy scented Marie Rose Sauce
- Camembert Crostini with Cranberry Sauce
- Smoked Chicken, Black Olives and Parsley Pesto Tartlet
- Irish Beef Carpaccio, Horseradish Cream & Crisp Capers
- Thai Infused dressed Crabmeat, Chilli and Coriander Crème Fraiche (C)
- Blue Cheese & Pear Bruschetta, Chilli Grape Chutney (V)
- Celery Baguettes with Stilton & Caramelized walnuts (V & C)
- Gorgonzola Crostini served with Fresh parsley, Fig and Red Onion Jam
- · Greek Feta Cheese, Tomato, Figs, Black Olive Tartlets,
- Boston Shrimp Cocktail, Savoury Filo Tartlet & Marie Rose Sauce
- Salmon Teriyaki Skewers, Minted Chilli Dipping Sauce (C)
- White Bean and Sage Crostini (Vegan)
- Aubergine Caviar and Red Amaranth Micro Herb Crostini (Vegan)

PRICE
INCLUDES
Our Culinary Tear
Waiting Staff
Serving Platters
Cocktail



Rental cost to include bar staff and Catering staff is €250 +VAT and minimum amount of people 70

Christmas Menu

Please select One Starter, One Main Course, We carry a Vegetarian Dish of your choice and One Dessert

Starter

Traditional Prawn Cocktail with baby Gem Lettuce & Marie Rose Sauce

Smooth Chicken Liver Pâté Toasted Brioche and Red Onion Marmalade

Lemon and Chilli Darne Salmon, Shaved Fennel and Rocket Salad Herb Crème Fraiche

Creamed Parsnip and Apple Spiced Soup, herb croutons

Main Course

Traditional Roast Crown of Turkey, Baked Wexford Ham, Fresh Herb Stuffing, Fondant Potatoes and Gravy Jus

Braised Daube of Beef, Roasted Garlic Potato and Roast Horseradish Jus Supreme of Chicken, Apricot, Sage & Lemongrass Stuffing, Musket Wine Roast Jus. Roasted Vine Cherry Tomatoes

Oven Baked Salmon with Herb Crust Served with White Wine & Saffron Sauce Baked

**We carry a Vegan dish on the day **

Served with a Selection of Seasonal Market Vegetables

Dessert

Traditional Christmas Pudding with Brandy Cream Sauce Apple Lattice Tart, Crème Fraiche & Lemon Custard Sauce **Eton Mess Crushed Meringues** Seasonal Berries and Whipped Cream

Tea & Coffee served with Mini Mince Pies

CHRISTMAS PARTY BOWLS

Mini Bread Rolls Please Select; Two Main Dishes Plus One Vegan Dish

MINI BOWLS

- Baked Crown of Turkey, Gammon and Cranberry Casserole, Pastry crust, White Wine and Mushroom Sauce
- Mini Bangers n Mash, Caramelised Red Onion Gravy
- Fusion of Seafood with Parmesan & Pesto Crust
- Lamb Rogan Josh, Tender lamb in a Tomato Garam Masala, Cumin & Coriander Sauce
- Spanish Catalan Chicken Stew Marinated Chicken Fillet, Chorizo, Roasted Red pepper, paprika and Oregano
- Chicken & Mushroom Casserole with Mustard and Tarragon
- Aromatic Red Thai Chicken Curry, Lemongrass & Thai Basil
- Beef Stroganoff & Rice
- Beef & Black Bean Sauce & Rice
- Green Thai Chicken Curry & Rice
- Korma Chicken & Rice
- Chicken Cacciatore & Steamed Rice
- · Traditional Irish stew, baby Boiled Potatoes
- Beef & Guinness Stew & Mini Jacket Potatoes

VEGAN OPTION

- Mexican Chickpea & Bean Stew with Red Chilies' (V, C)
- · Potato and Aubergine Curry (V, GF)

Mini Mince Pies Included

** All Dietary Requirements Available on Request

plus 9% vat pp to include:

