

PARTY FOOD

MENU A

SESAME GLAZED COCKTAIL SAUSAGES
HOMEMADE CHICKEN GOJONS & SPICED MAYO
SELECTION OF SANDWICHES
TORTILLA CHIPS & SELECTION OF DIPS

€15 per person

MENU B

ALL OF MENU A, PLUS:
BLACK PUDDING CROQUETTES & MUSHROOM KETCHUP
CHEESE BOARD, GRISSINI & RELISH

€20 per person

MENU C

ALL OF MENU A & B, PLUS:
CHARCUTERIE SELECTION, OLIVES & FLAT BREAD
CHOCOLATE POTS WITH RASPBERRY & HONEYCOMB
MINI CRÈME BRÛLÉE WITH SHORTBREAD BISCUIT

€25 per person

BOUTIQUE BOWL FOOD

STARTERS

Mini Soup Of The Day
Prawn Cocktail & Lemon Mayp
Ham & Cheese Arancini with Mustard Aioli
Black Pudding Sausage Rolls & Red Pepper Relish

MAIN COURSE

Thai Red Curry & Steamed Rice
(Choose Chicken, Prawn or Vegetable)
Braised Lamb Ragout with Fresh Pasta & Parmesan
Beef Tagine, Apricot & Raisin Couscous
Gourmet Hotdog in Brioche Bun, Gherkins & Crispy Onions
Wild Mushroom Risotto with Parmesan Tuille

DESSERTS

Irish Coffee Tiramisu
Caramelised Pineapple, Whipped Cream Cheese & Shortbread Crumb
Lemon Curd, Raspberries & Meringue
Chocolate Pots, Vanilla Cream & Honeycomb

Main Course only - Choose 2 options
20e per person

Any Two Courses - Choose 2 options per course
25e per person

Three Courses - Choose 2 options per course
30e per person

CHOOSING YOUR MENU

Each event deserves the right food, and our menus are designed to make your party delicious and memorable.

Our party food menu offers small finger food bites to whet the appetite, while our boutique bowl food menu is designed to stand & savour while enjoying a gourmet food experience that's perfectly paired with conversation and drinks.