

# PARTY FOOD

## MENU A

SESAME GLAZED COCKTAIL SAUSAGES

HOMEMADE CHICKEN GOUJONS  
& 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.