

Cold Canapes

Goat's cheese and cranberry tart caramelized walnut Curried hummus with crispy Spanish sausage Mozzarella di Bufala & cherry tomato skewer, zucchini Tuna, Kalamata olive & herb mayo pitta bread

Hot Canapes

Provolone cheese bites with homemade tomato chutney
Aubergine & basil mini Parmigiana
Grilled zucchini & prawn beignets, herb emulsion
satay chicken skewers, peanut butter sauce
Beef koftas with honey yogurt
BBQ pulled pork belly & caramelized onions bun

Dessert

Raspberry & pistachio gateau

<u>Coffee Crème brûlée</u>

Dark chocolate and almond brownie

€21 per person Minimum of 30 pax

Some ingredients or items from this menu may change based on availability or seasonality.



Cold Canapes

Wild mushroom & brie tartlet, crispy kale Curried hummus with crispy Spanish sausage, Parma ham & basil pesto on a tomato crostini Prawn, olive & baby spinach tramezzini

Hot Canapes

Mini beef burger, onion jam & provolone cheese
Chicken satay skewers with peanut butter sauce
Aubergine & basil mini Parmigiana
Truffle & mozzarella bonbons
Pea, mushroom and tomato arancini with curried mayo
Pulled duck and spring onion hoisin sauce, pita bread
Breaded prawns with chimichurri
Crab and prawn choux bun, dill mayo

Dessert

Raspberry and pistachio gateau Coffee **Crème brûlée** Dark chocolate and almond brownie

> €24 per person Minimum of 30 pax

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Cold Canapes

Chickpea, prawn and tahini tart

Chicken, pancetta & Parmesan wrap roulade Asparagus & sunflower seed cream on olive crostini Tuna, tomato kunserv and caper tramezzini

Hot Canapes

Feta & spinach filo turnovers
Provolone cheese & speck breaded stick
Beef koftas with honey yogurt
Pita bread filled with beef, feta cheese and onion
Battered cod & chips skewer
Breaded prawn with curry mayo
Pulled duck and hoisin bao buns
Pulled BBQ pork belly in brioche buns
Chicken satay skewer with peanut butter sauce
Truffle & mozzarella bonbons
Arancini with pea, mushrooms & tomato
Aubergine & Parmigiana bites

Dessert

Raspberry & pistachio gateau

Coffee Crème brûlée

Dark chocolate and almond brownie

€30 per person Minimum of 30 pax

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Pasta station

Baked casarecce with local pork sausage, broccoli and cream sauce Acquerello risotto with butternut squash and walnut crumble Cavatelli pasta with beef ragu, local ricotta, tomatoes and garden peas

€18 per person

Carvery station

Slow cooked honey and orange glazed leg of local pork
Roast beef with rosemary and a garlic rub
Traditional roast potatoes and seasonal roasted vegetables

€20 per person

BBQ station

Grilled beef steaks marinated in rosemary and garlic oil
Grilled, corn fed chicken thighs marinated in cumin yogurt and preserved lemon
Grilled local swordfish steak marinated in orange & dill oil
Traditional roast potatoes

3 types of salads and dressings
Cabbage & raisin slaw
Heritage tomato & white onion salad
Summer grilled vegetable salad, feta cheese crumble

Aged balsamic vinaigrette Yogurt & mint dressing

€24 per person

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