

PARTY NIBBLES

€3 each, any 3 for €7.50

- Cocktail Sausages in Honey Mustard Glaze
- Golden Crumbed Chicken Goujons
- Spicy Chicken Wings
- Smoked Trout Pâté Bites
- Sweet Potato Fritters (Vegan)
- Skinny Fries/Spicy Potato Wedges (Vegan)

All served with selection of Sweet Chilli and Garlic Mayo dips

BOUTIQUE PARTY FOOD

€6 each, any 3 for €16

- Thai Red Chicken Curry with Basmati Rice (GF)
- Thai Red Vegetable Curry with Basmati Rice (GF, Vegan)
- Lemon & Pea Risotto with Moroccan Salmon (GF)
- Roasted Ratatouille Penne Pasta with Fresh Basil
- Beer Battered Fish Goujons and Chips
- Spaghetti Bolognese with Parmesan Shavings
- Mini Slider Burgers with Fries
- Baked Stuffed Aubergine with Mixed Vegetables and Grilled Cheese (GF, Vegan option available)



TRIO OF MINI DESSERTS

€3 each

- Chocolate Brownie with Chocolate Ganache (GF)
- Sticky Toffee Pudding Bites
- Mini Fruit Tartlets





BUFFET MENU

3 hot, 3 cold & 3 desserts €16

4 hot, 4 cold & 4 desserts €20

Cold Buffet

Potato Salad (v)
House Red Cabbage Coleslaw (v)
Pesto Pasta Salad (v)
Greek Feta Salad with Pomegranate Dressing (v)
Selection of Cold Meats
Smoked Irish Salmon on Soda Bread with Horseradish Crème Fraiche

Hot Buffet

Braised Irish Beef Cubes in Red Wine Glaze with Champ Mash - **Min numbers of 30**
Kilkenny Ham & Sweet Potato Croquettes with Saffron Mayonnaise
Thai Red Chicken Curry with Basmati Rice
Grilled Salmon with Chive Beurre Blanc and Herbed Baby Potatoes
Wild Mushrooms, Cherry Tomato & Baby Spinach Penne Pasta (v)
Goat's Cheese & Roast Red Pepper Bruschetta with Red Onion Marmalade

All hot & cold selections served with Seasonal Salads, Crusty Bread

Desserts

Cream filled Profiteroles with Chocolate Sauce (v)
Mini Jam Tarts with Cream (v)
Eton Mess Pots

Prices are per person

Items must be selected for entire party size

Final numbers and selections required no later than 72 hours before event

Please advise of special dietary requirements e.g. gluten free, vegan etc