



Hot Canapes:

Vegetable Spring Rolls with Tomato & Sweet Chilli Jam (2 wheat, 12, 13)

Battered Tempura King Prawns with Garlic & Saffron Aioli (2 wheat, 4, 3)

Warm Goat's Cheese Tartlet with Honey-Pickled Beetroot (2 wheat, 7, 14)

Mini Yorkshire pudding with Roast Irish Beef & Creamed Horseradish (1, 2 wheat, 7 milk)

Grilled Chicken Satay Skewer with Peanut Sauce (7 milk, 11, 12, 13)

Chickpea & Coriander Falafel served with Cucumber & Mint Tzatziki (2 wheat, 7 milk)

Cod Croquette with Apple & Ginger Relish (2 wheat, 4, 5)

Cold Canapes:

Irish Oak-Smoked Salmon with Chive Crème Fraiche On Baby New Potato Slice (5,7 milk)

Chicken Liver Parfait with Apricot & Red Onion Chutney On Toasted Brioche (2 wheat, 7 milk)

Bocconcini mozzarella & Cherry Tomato Skewer With Basil Pesto Drizzle (7 milk)

Pea & Mint Bruschetta With Aged Parmesan Cheese (2 wheat, 7 milk)

Cashel Blue Cheese & Grape Skewer (7 milk)

Beetroot Hummus On Guinness Bread With Walnut & Sour Cream (2 wheat, 7 milk, 10 walnut)

Parma Ham & Asparagus Spears

Chocolate Covered Strawberries (7 milk)

Cold Bowls:

Classic Caesar Salad Bowl With Creamy Dressing Aged Parmesan Cheese Herb Croutons & Smoked Bacon Lardons (2 wheat, 4, 7milk, 14)

Budha Bowl - Hummus, Olives, Chickpeas, Cherry Tomato, Beetroot, Butternut Squash, Tahini Sauce (7milk, 12)

Prawns & Orange Salad With Honey & Soya Dressing (3,12,13)

Heirloom Tomato & Buffalo Mozzarella Salad With Basil Pesto & EVO (7)

Christmas Salad Mulled Wine Poached Pear Toasted Walnuts Blue Cheese Dressing (7 milk,10 walnuts,14)

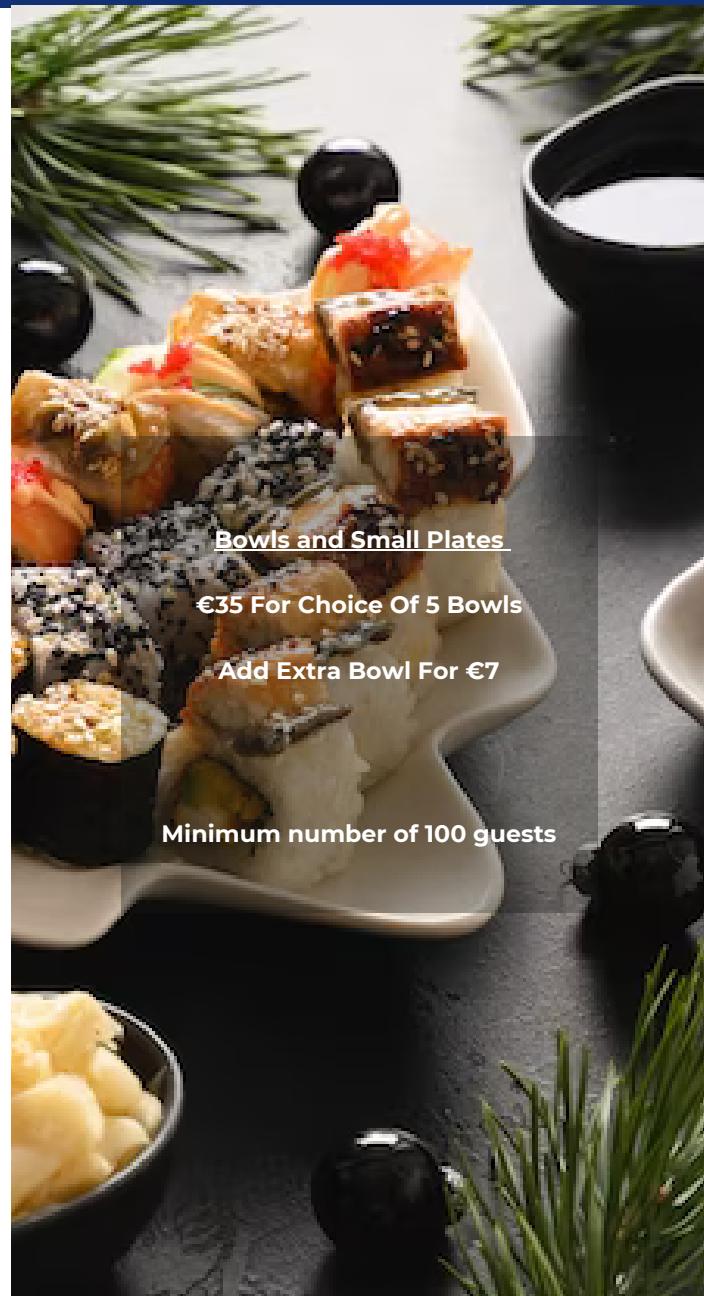
Salad Of Crispy Duck Confit Hoisin Sauce Sesame Seeds Fine Beans & Radish(2wheat, 12,13)

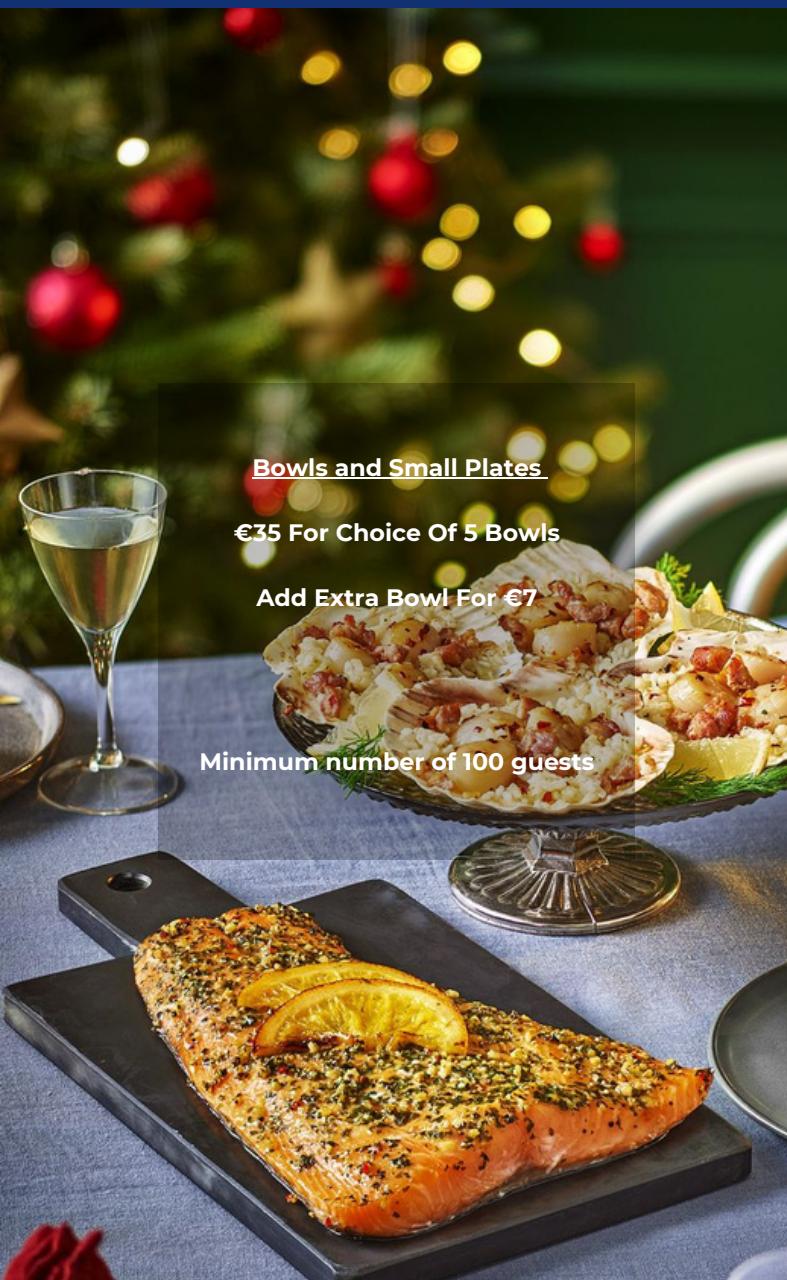
Sushi Dublinifornia Roll, Crab Avocado Guinness Aioli & Cream Cheese (3,7 milk,4,12,13,14)

Smoked Salmon Bruschetta On Grilled Sourdough Bread Chive & Lemon Cream Cheese (2wheat,7milk,5)

Allergens

1.Celery, 2.Cereals contain gluten (oat, wheat, rye, barley)
3.Crustaceans,4.Eggs,5.Fish, 6.Lupin, 7.Milk, 8.Molluscs, 9.mustard,
10.Nuts(pecan, walnut, hazelnut, brazilian nut, pistachio, macadamia,
almond) 11.Peanuts, 12. Sesame seeds,
13.Soya, 14.Sulphur Dioxide





Bowls and Small Plates

€35 For Choice Of 5 Bowls

Add Extra Bowl For €7

Minimum number of 100 guests

Hot Bowls:

Christmas Vegetarian Curry With Pumpkin, Sweet Potato, Chickpeas & Fresh Coriander

Wild Mushroom Risotto Truffle Oil Aged Parmesan Cheese Rocket Leaves (7 milk, 14)

Grilled Teriyaki Glazed Salmon With Champ Mash (5, 7 milk, 12, 13, 14)

Fish & Chips Tartare Sauce Lemon & Mushy Peas (2 wheat, 4, 5, 7, 14)

Turkey & Ham Torsade With Stuffing Cranberry Sauce & Christmas Roast Vegetables (2 wheat, 7 milk)

Beef Bourguignon Carrots Celery Mushrooms & Crispy Flaky Pastry 1, 2 wheat, 4, 7 milk)

Chicken Korma Fragrant Basmati Rice, Mango & Coriander Chutney, Tzatziki (1, 7 Milk)

Chocolate & Chilli Venison Stew Mash Potatoes (1,7,9,14)

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Dessert bowls:

Apple & Mincemeat Crumble

Served With Brandy Custard (2 wheat, 4,7)

Christmas Tiramisu Ginger Bread Biscuit (2 wheat, 4, 7 milk)

Raspberry & White Chocolate Roulade

Toasted Hazelnuts (4, 7, 10 hazelnut, 13)

Oreo Mousse (2 wheat, 4,7 milk)

Classic Crème Brûlée (2 wheat, 4,7 milk)

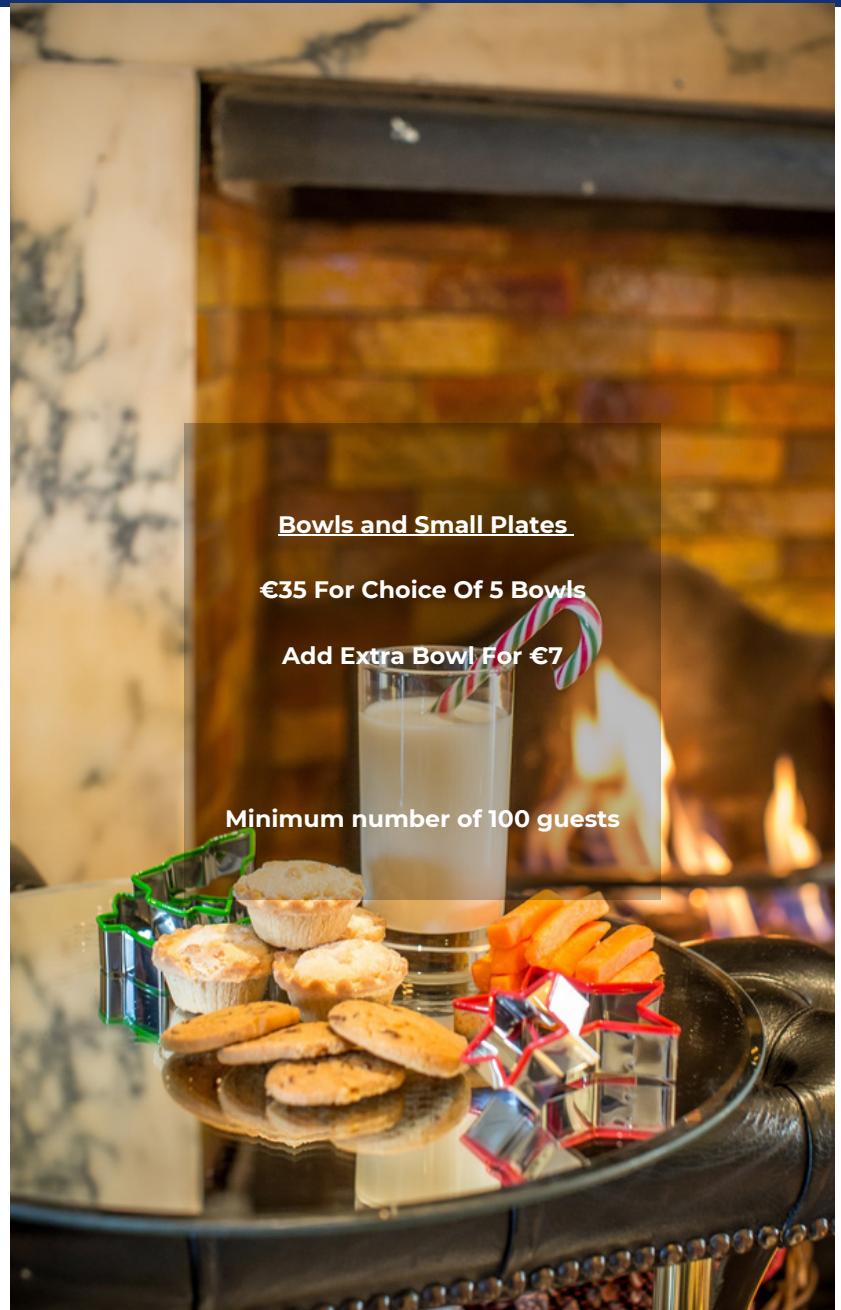
Sticky Toffee Pudding Salty Caramel Sauce (2 wheat, 4, 7)

Opera Cake With Chocolate Sauce (2 wheat, 4, 7 milk, 13)

Sherry Trifle With Whipped Cream (2 wheat, 4, 7)

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Starters:

Roast Butternut Squash & Sweet Potato Soup Parsnip Crisp (1,7milk,14)

Sea Food Platter With Caper Berries, Guinness Bread, Shallots & Lemon Gel (2 wheat 5,14)

Assiete Of Bruschetta's (2 wheat,5,7milk,14)

Greek style salad with feta & Oregano (7milk,14)

Crispy butterbeans, Chorizo, Rocket Leaves & Red Pesto (2 wheat,7milk,14)

Main Courses:

Sea Bass With Sauce Vierge & Wilted Spinach (5,7milk,14)

Roast Striploin Of Irish Beef Three Peppercorn Gravy (1,7,14)

Roast Turkey & Ham With All Trimming Carved By Our Chef (1,2 wheat, 7milk,14)

Ricotta & Spinach Ravioli With Roast Plum Tomato Sauce, Rocket & Basil Pesto Aged

Parmesan Shards (2 wheat,4,7milk,14)

Roast Baby Potatoes With Rosemary & Chives

Fragrant Basmati Rice

Roast Winter Vegetables With Fresh Herbs (14)

Desserts:

White Chocolate & Cranberry Bread & Butter Pudding (2 wheat, oats,4,7 milk,14)

Lime & Coconut Panna Cotta Passion Fruit Syrup (7milk,14)

Sherry Trifle With Vanilla Custard (2 wheat,4,7milk,14)

Salted Caramel Bannofie Pie (2 wheat, 4,7milk,14)

Christmas Plated Menu:

Starters:

Roast Sweet Potato & Ginger Soup with Parsnip Crisp (1,7milk,14)

Mosaic of Honey Roasted Ham & Root Vegetable, Prunes Gel, Grilled Sour Dough (1, 2wheat,7milk, 14)

Tian of Irish Oak Smoked Salmon & Prawns with Mango & Crème Fraiche (3,5,7milk,14)

Smoked Aubergine, Parsnip Puree, Garden Leaves

Mains:

Roast Turkey & Honey Glazed Ham, Spiced Cranberry Compote, Sage Stuffing & Pan Roasting Jus.(1,2 wheat,7,14)

Pan Fried Fillet of Sea Bass, Champ Mash, Prawn Veloute, Fine Beans (3,5,7milk,14)

Risotto with Wild & King Oyster Mushroom Crispy Kale & Aged Parmesan (1,7milk,14)

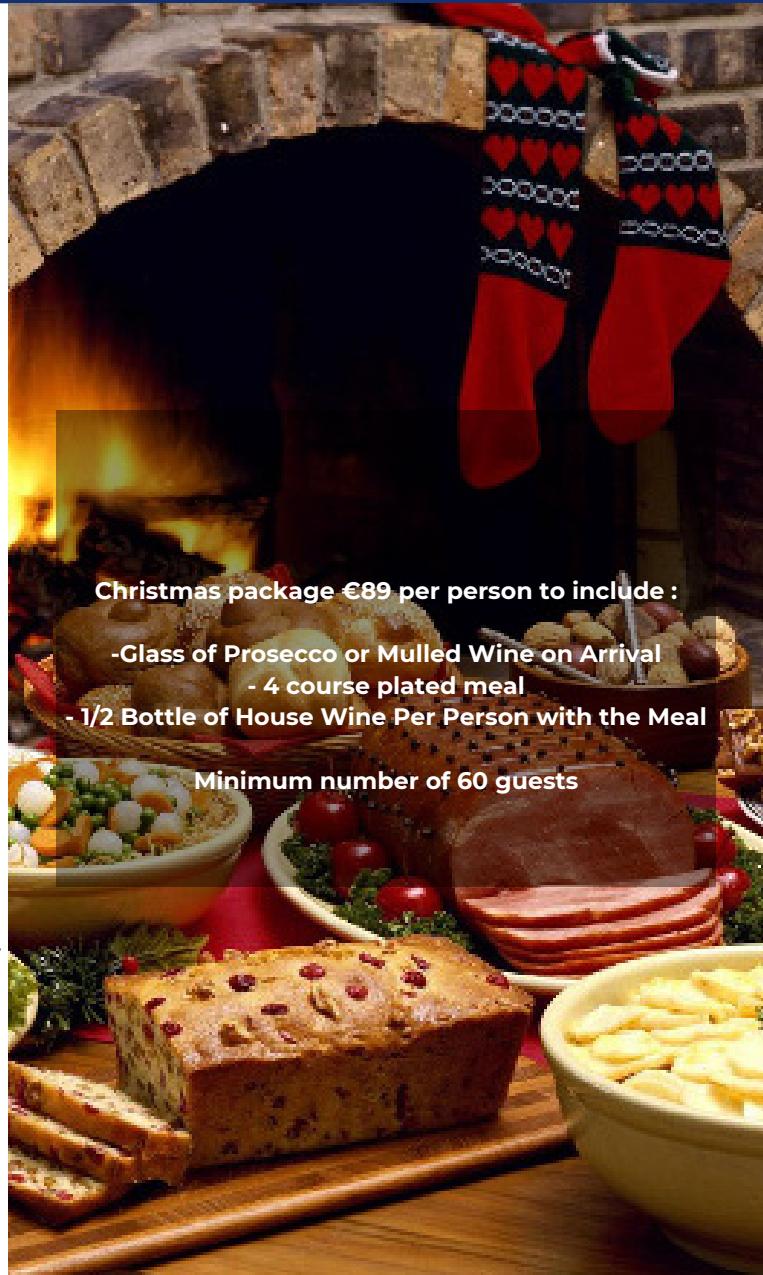
Braised Feather Blade of Irish Beef, Pomme Puree, Deep Kettle Gravy, Horseradish Sauce (1,4,7milk 14)

Grilled Beef Fillet , Potato & Celeriac Gratin, Grilled Baby Vegetables, Creamy Peppercorn & Cognac Sauce (1,7milk,14)
(€8 supplement per person)

All Mains Served with Roast Potatoes & Seasonal Vegetable on the side

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Desserts:

St Helens Christmas Trio

Christmas Sherry Trifle (2 wheat, 4,7milk,14)

Oreo Mousse (2, wheat,4,7milk,14)

Warm Christmas Pudding with Brandy Cream & Vanilla Custard (2 wheat, 4,7milk,10 almonds, walnuts)

To Finish Selection of Flavoured Teas & Freshly Brewed Coffee with Mini Mince Pies (2 wheat,4)

Please Choose:

One Starter / Two Main Courses / One Dessert

Enhance your menu by adding:

Extra starter for €7 per person

Extra main course for €10 per person

Extra dessert for €7 per person

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