

FESTIVE CARNIVAL MENU

Welcome Drink

CANAPÉS

Canapés circulating at the beginning of the event.

Smoked Salmon with citrus cream cheese, soda cracker

Prosciutto & Melon with blue cheese & basil

Rare Roast Beef with horseradish cream crostini

Crab Tart with citrus & chilli crème fraiche

Cajun Chicken Mousse Tartlet

Tiger Prawn Tart with Bloody Mary Salsa

Vegetarian Cheesecake Cone with goats cheese & red onion

Chicken Liver Pate with cranberry compote

Vegan Turmeric & Raisin Falafel with roast red pepper hummus

CARNIVAL FOOD

Small individual bowls circulating.

Ham Hock

with creamed mash & cranberry relish

Beef Bourguignon

with red wine jus, mushroom & puff pastry cap

Vegan Pumpkin & Coconut Curry

with wild red rice

Cajun Chicken Mousse Tartlet

Crab, citrus & chilli crème fraiche

Venison Sausage

with celeriac & potato mash with port gravy

Crispy Duck

with rice & hoisin cherry sauce

Pork Belly

with apple gel, pork scratchings & Irish apple cider sauce

Battered Hake

with chips, peas & tartare sauce

Fishermans Pie

with cod, salmon, tiger prawn, proseccodill cream, citrus & parmesan crumb

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DESSERT CANAPÉS

Mini Christmas Pudding
Raspberry & White Chocolate Cheesecake Mini Cone
Chocolate & Hazelnut Tart
Sicilian Lemon Tart
Mini Macaroon

Freshly Brewed Tea & Coffee

€51 Per Person

ADD ON

LATE BITES

Fish & Chips
with mint pea purée & tartare sauce

Beef Cheek Slider
with Dubliner cheddar & smokey mayo on brioche bun

Thai Red Chicken Curry
with coconut-infused basmati rice

Spinach & Ricotta Ravioli
with pesto cream

Extra €15 Per Person

