



FESTIVE CARNIVAL MENU

Sample Menu - Subject to Change

Welcome Drink

CANAPÉS Circulating at the beginning of the event.

Smoked Salmon with citrus cream cheese, soda cracker (1a, 4, 7)

Prosciutto & Melon with blue cheese & basil (7)

Rare Roast Beef with horseradish cream crostini (1a, 7)

Crab Tart with citrus & chilli crème fraiche (1a, 2, 7)

Cajun Chicken Mousse Tartlet (1a, 7)

Tiger Prawn Tart with Bloody Mary Salsa (1a, 2)

Vegetarian Cheesecake Cone with goats cheese & red onion (1a, 7)

Chicken Liver Pate with cranberry compote (1a, 7)

Vegan Turmeric & Raisin Falafel with roast red pepper hummus (1a)

CARNIVAL FOOD Small Individual bowls circulating.

Ham Hock with creamed mash & cranberry relish (7)

Beef Bourguignon with red wine jus, mushroom & puff pastry cap (1a, 7)

Vegan Pumpkin & Coconut Curry with wild red rice

Cajun Chicken Mousse Tartlet with citrus & chilli crème fraiche (1a, 2, 7)

Venison Sausage with celeriac & potato mash with port gravy (1a, 7)

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 (1, 3, 4)

Fisherman's Pie with cod, salmon, tiger prawn, prosecco dill cream, citrus & parmesan crumb (2, 4, 7)

DESSERTS CANAPÉS Served with Freshly Brewed Tea or Coffee.

Mini Christmas Pudding (1a, 3, 7)

Raspberry & White Chocolate Cheesecake Mini Cone (1a, 7)

Chocolate & Hazelnut Tart (1a, 8 - hazelnut)

Sicilian Lemon Tart (1a)

Mini Macaroon (1a, 8 - almond)

ADD ON Late Night Bites

Fish & Chips with mint pea purée & tartare sauce (3, 4)

Beef Cheek Slider with Dubliner cheddar & smokey mayo on brioche bun (1a, 3, 7)

Thai Red Chicken Curry with coconut-infused basmati rice

Spinach & Ricotta Ravioli with pesto cream (1a, 7)

Additional 15.00 per person