



## Canapé Reception

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The perfect way to start your meal,  
either at a drinks reception  
or instead of a starter.

We recommend serving of 3/4 Canapés per  
person as part of pre-dinner reception  
or 7/8 canapés per person as a starter.

(£2 per canapé)



## Meat Canapés Served Hot

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Scotch Quail Eggs

Armagh Bramley Apple Glazed Pork Belly, Crispy Sage

Spanish Ham Croquetas

Potato Cups, Roast Chicken, Cranberry Sauce

Black Pudding Potato Cups, Armagh Bramley Apple Puree

Spiced Lamb Koftas, Mint Yoghurt

Crispy Chicken Wontons, Chilli Jam

Potato Cups, Braised Beef, Horseradish

Venison Meatballs, Beetroot Horseradish

## Meat Canapés Served Cold

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Duck Liver Pate, Toast, Armagh Bramley Apple

Steak Tartare, Rocket, Toast

Beef Carpaccio, Black Garlic, Parmesan Shortbread

Air-dried Mangalica Pork, Pear, Cashel Blue

Duck Wonton Cups, Cucumber, Spring Onion, Plum Sauce

Mangalica Pork Nduja, Crushed Peas, Feta, Toast

Asian Chicken Salad, Wonton Cup



## Fish Canapés Served Hot

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Thai Fish Cakes, Lime, Chilli

Crab Cakes, Mango Salsa

Kilkeel Fish Cakes, Tartare Sauce

Kilkeel Langoustine Skewers, Courgette, Romesco

Fried Prawn Wonton, Chilli Jam

Monkfish Skewers, Mango Salsa

Squid, Asian Slaw, Wonton Cup

## Fish Canapés Served Cold

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Buckwheat Pancakes, Sour Cream, Trout Caviar, Dill

Kilkeel Crab Tartlets, Cucumber, Mustard, Dill

Kilkeel Fish & Seafood Skewers, Chilli, Lime, Coriander

Tuna Tartare, Green Jalapeno Dressing, Wonton Cup

Kilkeel Langoustine Croustades, Soft Herbs

Home Smoked Lough Neagh Trout Mousse, Cucumber Cup

Home Smoked Lough Neagh Trout, Wheaten Bread,

Pickled Cucumer



## Vegetarian Canapés Served Hot

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Spinach & Young Buck Blue Cheese Croquettes

Courgette & Parmesan Croquettes

Cep Mushroom Tartlets

Feta Stuffed Fried Queen Olives

Ricotta & Spinach Wonton

Leek & Parmesan Arancini

Beetroot 'meatballs', Horseradish Cream

## Vegetarian Canapés Served Cold

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Spanish Tortilla, Tomato Sauce, Manchego

Watermelon, Feta, Burren Balsamic

Gougeres Piped with Goat's Cheese

Bocconcini Mozzarella Skewers, Tomato, Garden Herbs

Parmesan Shortbread, Ardsallagh Goat's Cheese, Onion Jam

Potato Cups, Cream Cheese, Chives

Courgette Rolls, Ardsallagh Goat's Cheese, Tomato

Mushroom Pate, Toast

Dates Stuffed with Goat's Cheese, Pomegranate

Beetroot, Goat's Cheese & Dill Tartlets



# Finger Food

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£3.00 Per Item

min. 5 Items Per Guest. Served Buffet Style

## Savoury

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Spiced Lamb Kofta, Tzatziki

Scotch Eggs, Tomato Relish

Armagh Bramley Apple Glazed Pork Belly, Sage & Onion

Leek & Parmesan Tartlets

Kilkeel Fish Cakes, Tartare Sauce

Leek & Parmesan Arancini

Mushroom Puff Pastry Tartlets

Bocconcini Mozzarella Skewers, Tomato, Garden Herbs

Mini Croissant, Home Smoked Wild Trout, Sauce Gribiche

Mini Croissant, Roast Ham, Hegarty's Cheddar, Pickle

Homemade Fennel & Chilli Sausage Rolls

Medjool Dates, St Tola Goats Cheese, Pomegranate

Spanish Tortilla, Tomato Salsa, Manchego

## Sweet

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Chocolate Brownie, chocolate ganache

Raspberry & Almond Frangipane Bites

Fresh Fig, Mascarpone, Honey & Pistachio Skewers

Mini Cones of Homemade Ice-cream

Tropical Fruit Skewers, Lime, Toasted Coconut



# Irish Cheeses

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Ireland produces the best cheese in the world.

From washed rind, blue veined, sheep's milk, goats cheese, nutty, hard to oosing soft. There is something for everyone so let us create the perfect cheese board for you choosing from:

## Soft Cheese

Ballylisk Triple Rose, Ballylisk Single Rose,  
Wicklow Ban, Cavanbert,

## Semi Soft Cheese

Durrus, Durrus Og, Milleens, St Tola Ash,

## Hard Cheese

Corleggy, Creeny, Hegartys,  
Coolea, Shephard's Store

## Blue Cheese

Cashel Blue, Crozier Blue,  
Young Buck, Kearney Blue

Cheese served with seasonal fruits,  
quince paste, homemade chutney & crispbreads

£5.50 Per Person (4 Cheeses)