

Canape Menu 2026

Choose any 3 for €16.00pp | Choose any 4 for €20.00pp | Choose any 5 for €25.00pp

Minimum number to cater for is 25 guests

Cold Canapes

Balsamic Roasted Figs 1a 2 5 9

Maple flavoured mascarpone, brioche toast

Feuillet of Local Goats Cheese 1a 2 3 5 9

Sundried tomato aioli

Cauliflower & Coconut Yoghurt Tzatziki 1a 2 3 5 9

Mango dip

Smoked Salmon 1a 2 3 5 9 10

Dill cream pickled cucumber, soda bread

Confit of Chicken Saucisson 1a 2 3 5 9

Truffle aioli

Duck Liver Parfait 1a 2 5 9

Onion jam, blackberry en croute

Melon & Parma Ham Skewers

Howth Crab Salad 1a 2 3 5 9 11

Homemade soda bread, raspberry aioli

Warm Canapes

Honey Baked Ham & Cheddar Toastie 1a 2 5 6 9

Crispy Cod Bites 1a 3 5 6 9 10

Caper aioli

Duck Spring Rolls 1a 3 5 6 9

Sweet Chilli Mayonnaise

Wild Mushroom Arancini 1a 2 3 5 9

Truffle Aioli

Sweet Corn & Ginger Fritters 1a 2 3 5 9

Pickled Shitake Mushroom

Tempura Fried Prawns 1a 3 5 9 11

Mango Aioli

Teriyaki Glazed Chicken Skewers 1a 4 5

**Allergen Index: 1. Gluten, 2. Milk, 3. Eggs, 4. Celery, 5. Soya, 6. Mustard, 7. Nuts, 8. Peanuts 9. Sesame,
10. Fish, 11. Crustaceans, 12. Molluscs, 13. Lupin, 14. Sulphites**