



## **Canapé Selection**

### **Cold Canapés:**

Individual Local Crabmeat Brioche

Organic Smoked Salmon on Brown Soda Bread Crouton

Mini Tartlet of Local Prawn Cocktail

Roast Stuffed Cherry Tomato with Crabmeat

Smoked Organic Salmon & Cream Cheese Roulade

Local Goats Cheese & Green Olive Truffle

Tomato & Basil Jelly with Balsamic Foam

Chilled Local Air Dried Beef & Shrimp Roll

Crisp Cheddar Crouton with Smoked Chicken

Mc Geough's Air Dried Lamb with Melon and Mint Yoghurt

Chicken Liver Parfait on Toasted Brioche with Sautéed Apple

### **Hot Canapés:**

Potato Wrapped Prawn Tail

Local Scallop and Black Pudding Skewer

Prawn & Basil Parcel with Tomato Chutney

Smoked Organic Salmon with Scrambled Egg on Melba Toast

Tartlet of Local Goats Cheese and Char Grilled Vegetables

Mushroom Quiche

Potato & Local Cheddar Soufflé

Local Beef 'n Guinness Pie

Char Grilled Local Chicken and Shallot Skewer with Apple

Char Grilled Beef Fillet and Pepper Skewer

**Choice of 4 of the above €12.50 per person**

**Choice of 5 of the above €15.00 per person**

**Chef's Choice Selection of €12.50 per person**

Please Note:

Canapés are small 1 bite sized appetizers suitable to be served during drinks reception prior dinner