



AA



## PARTY MENU A

FINGER FOOD €18 PER PERSON

Tuna Tramezzini G/F  
Aubergine & Hummus wrap V/G  
Falafel G/V  
Salmon Nigiri F  
Vegetables Samosas G/V  
Chicken Spring rolls G  
Arancini beef G/E/M  
Mini Beef Burgers M/G  
Chicken Satay Skewers N  
Corn Ribs G/V  
Tempura Prawns SH/G  
Chicken Gyozas G  
Assorted Petit fours G/M

SELECTION OF DIPPING SAUCES

## BEVERAGE PACKAGE

OPEN BAR 3HRS €25 PER PERSON

Premium Spirits, Beers, Wine, Water, Soft Drinks, Energy Drinks, Mixers, Aperitifs, Liqueurs, Digestives

OR

3HRS €20 PER PERSON

Free Flowing of Wine, Beer, Soft Drinks & Water

V - Vegetarian | VE - Vegan | E - Eggs | S - Spicy | G - Gluten  
N - Nuts | M - Milk | F - Fish | SH - Shellfish



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## PARTY MENU B

**FINGER FOOD €25 PER PERSON**

Aubergine & Hummus wrap V/G  
Spicy Tuna Sushi F/S  
Salmon Nigiri F  
Chicken Katsu Sushi G  
Vegetables Samosas G/V  
Mac & Cheese Bites G/M  
Duck Spring rolls G  
Boa Buns with Pulled pork G/E/M  
Penne Carbonara G/M  
Chicken Satay Skewers N  
Lamb Kofta M  
Tempura Prawns SH/G  
Pork Gyozas G/M  
Mini Beef Burgers M/G  
Assorted Petit fours G/M

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## PARTY MENU C

**FINGER FOOD €35 PER PERSON**

Smoked Salmon & Cream Cheese Rolls V/G

Feta & Spinach Stuffed Mushrooms V

Spicy Tuna Sushi F/S

Fried Roll Prawn Futomaki F/G

Spicy Salmon Uramaki G/F

Fried Haloumi drizzled with spice honey

Panko & Lemon pepper - Chicken G

Teriyaki Beef Skewers G/M

Crispy Pork Belly G

Boa Buns with crispy Duck G/E/M

Carbonara Pizza G/E/M

Chicken Satay Skewers N

Lamb Kofta M

Tempura Prawns SH/G

Chicken korma tarts G

Mini Beef Burgers M/G

Assorted Petit fours G/M

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## SET MENU A €23

### STARTERS TO SHARE

Soup of the Day  
Focaccia dough topped with Bruschetta mix

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### MAIN COURSE

#### Pizza Funghi V/G/M

San Marzano Tomato sauce,  
mozzarella fior di latte, mushrooms

#### Buttermilk Chicken Burger G/M/E

Brioche, crispy chicken, red Leicester cheese,  
slaw and sriracha mayo

#### Pizza BBQ Chicken G/M

San Marzano Tomato sauce, mozzarella fior di latte, smoked cheese,  
grilled chicken, mixed bell papers, onions, bacon & BBQ sauce.

#### Pappardelle Beef ragu G/M

Slowed cooked beef in rich tomato sauce  
finished with nduja and burrata

#### Chicken Parmigiana

Crusted chicken breast, with tomato fondue,  
rucola & mozzarella

#### Vegan Thai Yellow Curry V/VE/G/N

Indian 5 spice, bell peppers, chickpeas,  
tomatoes, aubergine, coconut

#### Classic Beef Burger G/M/E

Brioche bun, 200g Angus beef patty, American cheese, bacon,  
crispy onions, lettuce, tomato & house sauce

#### Bang Bang Prawn Rice G/N

Tossed with Chicken, mix vegetables stir fry, Chili,  
Garlic, Peanut, Sesame & Lime

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### DESSERT

Mqaret

Ice cream / sorbet

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## SET MENU B €35

### STARTERS

#### Tomato & Ricotta Flatbread V/M/G/N

Stone baked flat-bread, bruschetta mix, pistachio pesto, fresh basil, shallots, balsamic glaze & evo.

#### Pulled Pork Boa Buns G/M

Bao Buns with Chinese BBQ Pulled Pork, house pickles, sweet chili & spring onions

#### Grilled Halloumi V/M

Spiced honey and served with lemon yogurt & pickled vegetables

#### Mezzi Rigatoni Chicken & Truffle G/M/E

Tossed in Mushrooms, baby spinach, parmesan cheese and truffle cream

### MAIN COURSE

#### Grilled boneless baby chicken

Brushed with miso & lemon

#### Asian style local Pork Belly G/M

24hr slow cooked belly served with bok choy & baby carrots

#### Char grilled fresh Angus Bavette G

Charred onion, baby carrots served with thyme jus

#### Pan Seared fillet of Seabass F

Served with salsa verde & grilled lemon

### DESSERT

Cannoli ricotta/crushed pistachio

Mqaret with Ice cream

Chocolate Brownie

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## SET MENU C €43

### STARTERS

#### Tomato & Ricotta Flatbread V/M/G/N

Stone baked flat-bread, bruschetta mix, pistachio pesto, fresh basil, shallots, balsamic glaze & evo.

#### Bao Buns Crispy Duck G

House pickles, sweet chili & spring onions

#### Dynamite Prawns SH/G/S

Tempura prawns, dynamite sauce, spring onions & sesame seeds

#### Seared Beef Carpaccio M/E/M

Pickled mushrooms, Hollandaise, parmesan crisp, micro greens

#### Pappardelle Beef Ragu G/M

Slowed cooked beef in rich tomato sauce finished with nduja and burrata

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### MAIN COURSE

#### Asian style local Pork Belly G/M

24hr slow cooked belly served with bok choy & baby carrots

#### Moroccan seasoned Lamb Rump /G/N

Smoked aubergine, Romanesco & jus

#### Pan Seared Miso Salmon F/M

with crunchy dill-marinated kohlrabi and an airy hollandaise enhanced with koji.

#### Char grilled Angus Ribeye M/G

Charred onion, baby carrots served with thyme jus

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### DESSERT

Baked white Chocolate Cheesecake  
Chocolate fondant served with Ice cream

Panna Cotta

Lemon sorbet

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