Cocktail and Canapé Selection

Design Your Own Menu
We encourage our guests to design their own personalised menus, rather than choosing from the specific selections, so that services can be tailor-made to meet individual needs. Listed below are our Chef’s recommendations from which you can design your own menu.

<table>
<thead>
<tr>
<th>Reception</th>
<th>Items</th>
<th>Price per person</th>
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</thead>
<tbody>
<tr>
<td>Reception 1</td>
<td>2 cold and 2 hot canapés</td>
<td>€13</td>
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<tr>
<td>Reception 2</td>
<td>4 cold and 2 hot canapés</td>
<td>€15</td>
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<tr>
<td>Standard Reception</td>
<td>5 cold and 3 hot canapés</td>
<td>€19</td>
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<tr>
<td>Premium Reception</td>
<td>5 cold, 4 hot and 2 dessert canapés</td>
<td>€26</td>
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<tr>
<td>Deluxe Reception</td>
<td>5 cold, 5 hot and 3 dessert canapés</td>
<td>€33</td>
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<tr>
<td>Luxury Reception</td>
<td>6 cold, 5 hot and 5 dessert canapés</td>
<td>€36</td>
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<tr>
<td>Cold or Hot Canapés</td>
<td>1 piece</td>
<td>€3.5</td>
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</tbody>
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Canapé Menu Recommendations

Reception 1 €13 per person

Menu A
- Buffalo mozzarella, arugula and pesto
- Beef carpaccio, tomato salsa and mustard mayonnaise
- Deep-fried cauliflower, mozzarella and risotto balls
- Pan-fried crab cake with mustard grain sauce

Menu B
- Chilled canapé shots of gazpacho with cucumber, red and yellow cherry tomatoes
- Roasted beef with mushroom tartare
- Peking duck spring rolls with hoisin sauce
- Chicken satay with peanut sauce

Reception 2 €15 per person

Menu A
- Buffalo mozzarella, arugula and pesto
- Beef carpaccio, tomato salsa and mustard mayonnaise
- Smoked salmon, cucumber and cream cheese with caviar
- Grissini wrapped in Parma ham
- Deep-fried cauliflower, mozzarella and risotto balls
- Pan-fried crab cake with mustard grain sauce

Menu B
- Asian marinated salmon with sweet and sour relish
- Chilled canapé shots of gazpacho with cucumber, red and yellow cherry tomatoes
- Vegetable spring rolls
- Thai beef salad with mint and grapes
- Peking duck spring rolls with hoisin sauce
- Thai fish cake with sweet and sour sauce

All prices are inclusive of 15% VAT.
A 10% service charge will be added to your bill.
COLD CANAPÉS SELECTION

Beef carpaccio, tomato salsa and mustard mayonnaise
Smoked lamb loin, rosemary and mushrooms
Roulade of foie gras with fried celery leaf
Roulade of foie gras with pistachio crust and cantaloupe melon
Pastrami on rye bread with Thousand Island dressing
Mini croquet-monsieur
Parmesan with aged balsamic
Grissini wrapped in Parma ham
Muffuletta, ham and cheese rolled in baguette

Vegetarian

Baked tomato, olive and pesto tart
Marinated peppers, asparagus with a balsamic reduction
Buffalo mozzarella, arugula and pesto
Chilled canapé shots of gazpacho with cucumber, red and yellow cherry tomatoes

Fish and shellfish

Mille-feuille of smoked salmon, cream cheese and chives
Salmon tartare, poppy seed tuile, caviar cream
Fondue crab, prawn, mayonnaise and asparagus
Poached lobster, avocado guacamole and oven-roasted cherry tomatoes
Smoked trout, caviar and crème fraîche mille-feuille
Poached prawn tail and asparagus
Smoked salmon, cucumber and cream cheese with caviar

Asian canapés

Thai marinated salmon with sweet and sour relish
Coriander-marinated king fish with mung bean salad
Shiitake mushrooms, cilantro and mint rolls with soya dressing
Thai beef salad with mint and grapes

HOT CANAPÉS SELECTION

Vegetarian

Deep-fried cauliflower, mozzarella and risotto balls
Feta cheese, mint and onion in filo pastry
Red onion confit, goat cheese in filo pastry

Fish and shellfish

Pan-fried crab cake with mustard grain sauce
Prawn brochette with mango salsa
Scallop ravioli with parsley cream
Seared scallop with tomato and mint salsa

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Asian canapés

Lamb kebab with spicy pappadam
Lamb kofta and spiced tomato chutney
Vegetarian pakora with mint chutney
Vegetable spring rolls
Asparagus tempura, soya and daikon dip
Cheese, onion and mint sambousek
Prawns and sesame seeds in Chinese pastry with rice wine vinegar
Thai fish cake with sweet and sour sauce
Prawns, spring onions and coriander samosa surcharge €0.50
Peking duck spring rolls with hoisin sauce
Barbecued pork with pickled vegetables
Chicken satay with peanut sauce
Fried chicken in Indian spices with raita
Prawn and mango in Thai red curry surcharge €0.50
Prawn tempura with Japanese mayonnaise surcharge €0.50

DESSERT CANAPÉS SELECTION

Mini-cups of vanilla panna cotta, blackcurrant and strawberry compote
Raspberry madeleines with lemon crème fraîche
Various crème brûlées – pistachio, vanilla and chocolate
Chef’s selection of mini-pastries
Fruit skewers with dipping sauce
Bailey’s and chocolate mille-feuille
Almond tart with marinated pineapple
Mint and chocolate mini-gateaux
Macaroons with various ganache fillings