



PARTY MENU

sharing platters

chicken wings, chorizo hot sauce/whiskey & coke BBQ sauce, blue cheese dip (gfa)(3,7,10,12)

mac-n-cheese bites, truffle aioli (1,3,7,10)

beef sliders, brick mac sauce, dubliner cheddar, leaves, brioche bun (1,3,7,10,12)

char-grilled corn "ribs", chipotle mayo, tajin, coriander (gfa)(10,12)

truffle and parmesan **hand cut fries** (gfa)(3,7,10)

€15 per person

vegetarian platters

homemade falafel, beetroot hummus, cucumber & pomegranate raita (gfa) (va) (7)

mac-n-cheese bites, truffle aioli (1,3,7,10)

char-grilled corn "ribs", chipotle mayo, tajin, coriander (gfa) (va) (10,12)

hand cut fries (gfa) (va)

€15 per person

dessert platters

finger bite **mars bar brownie**, nutella sauce (1,3,6,7,8)

mini beignets, salted caramel, mixed berry, custard (1,3,7,12)

€5 per person

- Platters include **all** of the above items in each category and are available for bookings of 10 or more.
- We try our best to accommodate all dietary requirements. If you have any guests with food allergies or dietary requirements, please let us know in advance.
- Please note a €10 deposit per person is required on all party bookings.

allergen keys (items with numbers contain the following ingredients)

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

*gfa – gluten free available