

**Speciality Catering**  
**Starter Selection**

**Smoked Salmon Salad with Beetroot Crisps Buttered Asparagus & Quail Eggs**

**Filo Wrapped King Prawns set on Seasonal Leaves with  
Sweet Chilli Jam Dipping Sauce**

**Confit Leg of Duckling set on a bed of Savoy Cabbage with Bacon and Drizzled with Clove Jus**

**An Individual Leek & Sun Dried Tomato Tartlet set on a Pesto & Balsamic  
dressed Crispy Salad with Tomato Oil**

**Hors d'oeuvre Selection**

**A Sample Platter of Smooth Chicken Liver Pate with Cranberry, Prawns in Brandy Marie Rose,  
Fine Smoked Salmon & Fresh Salmon with a Lemongrass Drizzle**

**Warm Duck Salad of Seasonal Leaves, with Red Onion & Cherry Tomatoes & an  
Orange & Coriander Dressing**

**King Prawn & Fresh Crab Meat Salad  
Served with a piquant lime & paprika mayonnaise  
Scented with tomato & fine Cognac**



**Smoked Salmon & Prawn Tartlet set on a Pesto & Balsamic  
dressed Crispy Salad with Sun Blushed Tomatoes**

**Goats Cheese & Crab Meat Parcels Heightened on Red Pepper Salsa**

**Crispy Breaded Irish Brie with a Bell Pepper Salsa,  
Red Currant Glaze & Seasonal Leaves.**

**Fan of Melon set on a Duet of Coulis  
with Fresh Fruit.**

**Chicken Liver Pate  
Topped with Cumberland sauce & served with salad & toast**

**Breaded Button Mushrooms  
Served on Seasonal Leaves with Garlic Dip**

**Garlic Chicken Goujons  
set on Basil Dressed Salad & coated with Garlic Butter**

**Breast of Smoked Chicken set on a Pesto & Balsamic  
dressed Crispy Salad with Sun Dried Tomatoes and Feta Cheese**

**Salad of Fresh Atlantic Salmon with Seasonal Leaves  
And a Mayonnaise Drizzle**

**Traditional Irish Smoked Salmon  
with Home Baked Wheaten Bread, Salad Leaves and Cherry Tomatoes, Red Onion & Balsamic Drizzle**

**Smoked Bacon & Blue Cheese Warm Salad with Rosemary Croutons**

**Grilled Goats Cheese set on a Red Onion Marmalade Brochette  
& a Bed of Balsamic dressed Salad Leaves**

**Fermanagh Black Bacon & Blue Cheese Warm Salad**

**Fresh Salmon & Chive Mousse Encased in a Smoked Salmon Heightened on Basil Dressed Crunchy  
Salad Accompanied with Traditional Irish Wheaten**

**Gravlax of Smoked Salmon with Warm Hollandaise  
Heightened on a Crispy Salad of Red Onion, Cherry Vine Tomatoes and Crispy Leaves**

**Pan Seared King Escallops Enhanced with Sweet Potato Puree set up on Crisped Irish Black Pudding  
With Honey Parsnip Ribbons**

**Salmon, Lemon & Dill Fish Cakes with Chilli Jam & Balsamic Dressed Crispy Seasonal Salad**

### **Table Sharing Starters**

**Platter of Sliced Pancetta , Chorizo, Mini Glasses of Prawns Marie rose with Wheaten and Cibabatta  
and Black Olive Tapenade, Sun ripened Tomatoes and Mini Bell Peppers & Butter Rosettes  
&**

**Platter of Smoked Salmon, Prawns Marie rose on Wheaten and Melon to be shared**



**To be shared 4 guests per platter**

**Like something different just ask!**