

THE WESTBURY

THE DOYLE COLLECTION • DUBLIN

FESTIVE CANAPÉ MENU

COLD

Ham hock & pistachio ballotine, *sourdough* 1 (wheat), 3, 7, 8 (pistachio) 9, 10

Smoked salmon & chive cream, *homemade brown bread* 1 (wheat, oat), 7, 4

Stone fruit & nut quinoa, *crumbled feta* V/VE 7, 12

Bere Island crab salad, *raspberry sauce*, *Guinness bread* 1 (wheat, barley, oat), 2, 3, 7, 10

Balsamic roasted figs & goat's cheese, *brioche toast* V 1 (wheat) 3, 7, 8 (almond, cashew, hazelnut, pistachio), 12

Gordal olive, parma ham & gnocchi skewer 1 (wheat), 3, 7

HOT

Teriyaki chicken skewers, *toasted sesame seeds* 1 (wheat), 6, 10, 11

Tempura prawn, *mango & chilli mayonnaise* 1 (wheat), 2, 3, 10

Wild mushroom & parmesan arancini, *truffle aioli* 1 (wheat), 3, 7, 10

Honey baked ham & aged Irish cheddar croque monsieur 1 (wheat), 6, 7, 10, 11

Brie & caramelised onion tart V 1 (wheat), 3, 6, 7

Corn & ginger fritter, *Teriyaki dip* V 1 (wheat), 3, 6

John Stone sirloin steak bites, *wild smoked steak sauce* 1 (barley), 4, 7, 9, 10

DESSERT

Lemon meringue tart 1 (wheat), 3, 6, 7, 8 (almond)

Apple & custard crumble V 1 (wheat), 3, 6, 7, 8 (almond)

Valrhona chocolate tart, *raspberry sauce* V 1 (wheat), 3, 6, 7, 8 (almond)

Strawberry & custard tart V 1 (wheat), 3, 6, 7, 8 (almond)

Chocolate lollipops V 6, 7, 8 (almond, hazelnut)

Mini mince pies V 1 (wheat), 3, 6, 7, 8 (almond), 12

Maple & Pecan tart V 1 (wheat), 3, 6, 7, 8 (pecan)

Choose any of the above

6 for €32.00 per person | 8 for €40.00 per person | 12 for €60.00 per person

All of the above prices include VAT @ 13.5%. All our meat and poultry is 100% Irish and is traceable from farm to fork. Guests with special dietary requirements or allergies please refer to our allergen book.

List of allergen: 1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy - 7 Dairy & Milk - 8 Nuts
9 Celery - 10 Mustard - 11 Sesame - 12 Sulphur Dioxide & Sulphites - 13 Lupin - 14 Mollusc

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DESSERT

Please choose one – add choice for €10.00 per person

Miniature handmade desserts (5 pieces) v

1 (wheat), 3, 6, 7, 8 (variable), 12

Crème brûlée, *seasonal berries*

3, 7

Valrhona triple chocolate mousse, *raspberry gel* v

1 (wheat), 3, 6, 7

Apple & blackberry crumble pie, *vanilla bean ice cream* v

1 (wheat) 3, 6, 7, 8 (almond)

Pear & almond tart, *salted caramel ice cream* v

1 (wheat), 3, 6, 7, 8 (almond)

Christmas pudding, *brandy custard, red berries* v

1 (wheat), 3, 6, 7, 8 (almond), 12

Maple & Pecan tart, *cinnamon cream* v

1 (wheat), 3, 6, 7, 8 (pecan)

Selection of fine teas & freshly brewed coffee

Mini mince pies v

1 (wheat), 3, 6, 7, 8 (almond), 12

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