

# WEDDING MENU

## CANAPÉS

Smoked salmon blini with dill crème fraiche

Duck liver pate on a rye crostini with apple and clementine chutney

Black pudding and spiced apple tartlet

Manchego and roasted red pepper crostini

\*A VARIETY OF CANAPÉ OPTIONS AVAILABLE ON REQUEST

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## **MAINS**

Free-Range Wicklow Hog Roast & crackling, bramley apple sauce and smoked BBQ sauce served on freshly baked brioche buns

Roasted balsamic and herbed baby potatoes

Beef tomato, Mozzarella and basil salad

Pasta, basil pesto, roasted pine nuts, semi sundried tomatoes & parmesan shavings

Beetroot, avocado & edamame bean salad

Selection of fresh baked breads and homemade condiments

\*a variety of salad options available on request



## DESSERT BOARD

Chocolate and ginger mousse

Raspberry cheesecake

Lemon posset

\*a variety of dessert options available on request

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# TEA & COFFEE

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\*Please contact one of our Hogfather team to get a personalized quote as price varies based on venue and location