



# **FINGER FOOD OPTIONS**

Our menus cater for 5 guests

#### OPTION A | €40

CHICKEN GOUJONS (1A)(4)(7)
COCKTAIL SAUSAGES (3)(4)(7)(10)(12)(13)
POTATO WEDGES
ONION RINGS (1A)(13)
SELECTION OF DIPPING SAUCES

### **OPTION B | €50**

CHICKEN WINGS (4)(9)13)

VEGETABLE SPRING ROLLS (1a)(9)(10)13)

CHICKEN GOUJONS (1A)(4)(7)

COCKTAIL SAUSAGES (3)(4)(7)(10)(12)(13)

SELECTION OF DIPPING SAUCES

## OPTION C | €60

CHICKEN WINGS (4)(9)13)
BEEF SLIDERS (1A)(4)(7)(11)(12) (13)
TEMPURA PRAWNS (1A)(5)
CHICKEN GOUJONS (1A)(4)(7)
POTATO WEDGES
SELECTION OF DIPPING SAUCES

#### **VEGETARIAN OPTION | €40**

VEGETABLE SPRING ROLLS (1a)(9)(10)13)
VEGAN SLIDERS (1A)(11)(12) (13)
POTATO WEDGES
ONION RINGS (1A) (13)

If you have a food allergy or intolerance, please speak to a member of staff before ordering your food or drink. The following allergen key is designed to help you understand which allergens are presented in individual dishes. Our staff have been trained to follow safe food guidelines. However, because this is a mixed food preparation environment is not possible for us to totally isolate allergens.

1. Gluten. (A wheat, B. spelt, C. Khorasan, D. Rye, E. Barley, F. Oats) 2. Peanuts. 3. Nuts (A. almonds, B. Hazelnuts, C. Walnuts, D. Chestnuts F Cashew F Pecan C Braail H Pistachio T Macadamia A Milk S Crustaceans (A Cash B Lobster 1 Crow Shrimp) 6. Molluscs. 7. Eggs. 8á. Fish. 9. Celery. 10. Soy. 11. Sesame Seeds. 12. Mustard. 13. Sulphur Dioxides & Sulphites 14 Lupin \* Vegetarian \*\* Vegan