



Corporate Menu

Taste of Ireland



Bowl food Served with Selection of Salads

Burren Lamb Stew, Delicious new Season Potatoes

Gaelic Char-Grilled Chicken, Mild Irish Whiskey Cream Sauce

Beef and Guinness Pie, Creamy Mashed Potato

Handheld Pies filled with Woodland Mushrooms, Brie & Hazelnut

Seafood Bake, Topped with Toasted Crumb

Tempura of Hake, Skin on Fries

Composition of Local Seafood in a White Wine Sauce, Herb Crust

Pumpkin, Chestnut & Cranberry Risotto

Chicken Breast stuffed with Ricotta Sun Dried Tomato

Lemon and Garlic Chicken with Sautéed Leeks,

Salad Selection

Crumbled St. Tola's Goat's Cheese Salad, Cherry Tomatoes, Cucumber, Balsamic Dressing

Burren Smokehouse Salmon, Cucumber, Seasonal Garden Leaves, Cherry Tomatoes

Roasted Cauliflower with Red Onion, French Beans and Quinoa

Mini Dessert Selection

Seasonal Mixed Berry & Custard Tartlet

Chocolate Vegan Cake

Light Apple and Blackberry Tartlet

Zesty Lemon Curd Pie, topped with Soft Italian Meringue

Delicious Rhubarb Tartlet

Baileys Liquor Cups

Miniature Choux Buns

Mini Apple Pies

Blueberry and Lemon Bites

Apple & Blackberry Choux Buns

Flourless Chocolate Brownies

GF - Gluten Free (V) - Vegan (v) - Vegetarian

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



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Sample Menu

Seafood Bake (GF)

Seafood Bake- Fresh, Smoked & Organic Clare Seafood,
Fresh Leeks, Mushrooms, Cream & Dill

Hearty Beef Casserole (GF)

Slow Cooked Irish Beef, Smoked Bacon, Roast Root Vegetables,
Mushrooms, Red Wine Jus, Served with Baby Potatoes

Vegetarian & Vegan

Roast Composition of Irish Seasonal Vegetables, Best of Season
Vegetables Finished with a Light Spicy Tomato Sauce
Served with Nutty Brown Rice

Dessert

Apple & Blackberry Choux Buns

Flourless Chocolate Brownies

Chocolate Vegan Cake

Cliffs view cafe available after 6pm- for Corporate Events

Prices available on request ☎00353 65 7080908

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Corporate Menu

Registration & Coffee



Fresh Fruit Basket

Freshly Baked Mini Scones (Including GF)
Raspberry, Rhubarb, Fruit, Apple & Cinnamon

Miniature Butter Croissants (Including Vegan)
Miniature Danish Pastries

Homemade Berry Compote
Dairy Butter, Whipped Cream

Cranberry and Orange Muffins
Mini Vegan Chocolate Bites
Orange and Almond Bites

Mini Sweet Anzac Biscuit
Buttery Shortbread
Chocolate Chip Cookies
Lemon Shortbread

Fresh Fruit Juices
Jugs of filtered Water
Tea Coffee
Herbal Teas
Milk & Milk Alternatives

Prices available on request ☎ 00353 65 7080908



Corporate Menu

Lunch Menu



Selection of open-faced sandwiches to include
Baby Brioche, Homemade seeded brown bread, crusty freshly baked rolls
Vegan and Gluten Free Breads and Wraps

Sandwich Selection

Chickpea and Sweet Potato, Coriander,
Cumin, Leaves

Grilled Chicken Herb Pesto, Relish

Burren Smoked Seafood Mousse

Cratloe Farm Cheese, Leaves, Baby
Spinach, Red Cabbage Slaw, Toasted
Seeds, Spinach Wrap

Marinated Mediterranean Vegetable,
Hummus, Rocket

Salads

Chickpea & Butterbean in a Parsley, Garlic Oil
Superfood Salad Bowl

Moy Farm Leaves, Balsamic Reduction
Baked Cauliflower, Spiced yogurt, Multi Seeds,
Fresh Coriander

Selection of Warm Mini Tartlets

St Tola's Cheese & Red Onion
Woodland Mushroom, Hazelnut & Wilted Spinach
Caramelised Vegetable, Roast Tomatoes
Spinach & Nutmeg

Mini Bowls / Small Plates

Seafood Bake
Seafood Bake- Fresh & Smoked Seafood, Fresh Leeks, Mushrooms, Cream
& Dill, GF Crumb

Organic Salmon
Herb Topped Organic Burren Smokehouse Salmon, Pick of the Garden

Gaelic Chicken
Sautéed Mushrooms, JJ Corry's Irish Whiskey Sauce

Chicken Cacciatore
Slow Cooked Irish Chicken, Fresh Basil, Rich Tomato Sauce, Rosemary, Garlic,

Garden of Ireland Frittata
Leaves from Moy Farm, Baby Spinach, Garden Peas, Baby Potatoes, Herbs

Vegan Falafels
Falafels served with Vegan dressing, Spinach, Toasted Nuts

Vegan Tagine
Chickpeas, Peppers, Spicy Harissa Sauce, Fresh Coriander

Accompaniments

Rosemary Baby Potatoes
Nutty Brown Rice
Cous Cous

Dessert options

Spiced Rhubarb
Choux Buns with new Season Strawberries
Chocolate Vegan Cake
Fresh Raspberry and Lemon Bites

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Special Occasion

canape menu



Savoury Options

- Lemon Peppered Chicken Skewers with Cucumber & Mint Dip (H)
- Burren Smokehouse Salmon, Fresh Dill, Compsey Cream Cheese, Guinness Bread (C)
- Sticky Herb Coated Sausages with Dipping Sauce (H)
- Smoked Chicken Filo Baskets with Fresh Coriander and Lime Zest (C)
- Signature Black Pudding & Apple Mini Tartlets (H/C)
- Filo Basket of Smoked Chicken and Roasted Red Pepper (C)
- Irish Whiskey Parfait on Melba Toast with Red Currant Jelly (C)
- Lamb Kofta with Tzatziki Dip (H)
- Flaked Confit Duck with Coriander, Plum Jelly on Toasted Brioche (C)
- St. Tola's Goats Cheese Croquette, Burren Gold Honey & Sherry Vinegar (v)
- Moy Hill Farm Vegetarian Filo Cigars, Yoghurt Dressing (v)
- Roast Cauliflower and Butternut Squash Fritters (V)
- Kale, Basil Pesto & Cauliflower Bites (V)
- Flaked Duck, Irish Farm Plum Chutney
- Spinach and Ricotta Bites (C)
- Spinach Roulade with Compsey Cheese (C)
- Ham Hock Bites, Cratloe Farm Cheese
- Prawn, Baby Gem, Marie Rose (C)
- Smoked and Fresh Haddock Mini Fish Cakes (H)
- Skewered Prawns Marinated in Chilli, Coriander & Ginger (H)
- Quenelle Smoked Mackerel, Red Currant, Melba Toast (C)
- Poached Salmon, Dill, Pickled Cucumber, Brown Bread (C)
- Mackerel on Cucumber Slices with fresh Chives (C)

Vegan

- Roast Cauliflower and Butternut Squash Fritters (H)
- Fritos with Chickpeas & Cumin (H)
- Vegan Mushroom Arancini Balls (H)
- Vegan Filo Parcels with Sweet Chutney (H)
- Stuffed Kerrigan's Mushrooms (H)
- Money Bags with Spinach, Courgettes, Toasted Pinenut (H)
- Herbed Falafels with a Tomato and Coriander Dip (H)
- Kale, Pesto and Cauliflower Bites (H)

(C) Served Cold (H) Served Hot

Vegetarian

Wild Mushroom Tartlets, Parmesan and Chives (H/C)
Asparagus and Parmesan Tartlets (C)
Spinach & Ricotta Bites (H)
Cooleeney Farm Brie and Cranberry Parcels (H)
St. Tola's Goats Cheese Croquette, Burren Gold Honey (v)
Spinach and Courgette Pancake with Cream Cheese and Red Pepper (C)
Filo Parcels with Spinach, Cratloe Hills Cheese & Pumpkin Seeds (H)
Macroon Buffalo Mozzarella, Baby Tomato, Fresh Basil Leaves (C)
Roast Red Pepper, St. Tola's Goats Cheese, Red Onion Tartlet (C)
Homemade Vegetarian Spring Rolls with Dipping Sauce (H)
Spring Onion and Bean Sprout encased in Filo Pastry (C)
Cherry Tomato, Basil and Mozzarella Stick (C)
Mini Savoury Scones (C)

Dessert

Lemon & Blueberry bites
Mini Apple & Raspberry Profiteroles
Mini Meringues Fresh Cream, Fresh Fruits
Chocolate Brownies
Chocolate Coated Wexford Strawberries
Baileys Filled Chocolate Cups
Raspberry Mousse Chocolate cups
Mini Doughnuts
Seasonal Mixed Berry & Custard Tartlet
Chocolate Vegan Cake
Light Apple and Blackberry Tartlet
Zesty Lemon Curd Pie, topped with Soft Italian Meringue
Delicious Rhubarb Tartlet
Baileys Liquor Cups
Miniature Choux Buns
Mini Apple Pies
Blueberry and Lemon Bites
Apple & Blackberry Choux Buns

(C) Served Cold (H) Served Hot

Celebrate in Style at the



Selection of 8 Canapes is €35.00 per person