

COLD CANAPE MENU

COLD CANAPES *(gluten-free alternatives available)*

Smoked Salmon Bilini with Marinated Radish and Lime Sour Cream.

Charred Sirloin Steak and Horseradish Cream Bilini

Smoked Cherry Tomato and Olive Tapenade Pinxos.

Pan Catalan with Red Prawns and Tarragon Aioli

Mini Smashed Avocado on Toast with Pico De Gallo.

Heirloom Tomato and Tarragon Bruschetta.

Charred Pear, Blue Cheese and Walnut Bruschetta.

Charred Octopus and Jalapeno Mayo Bruschetta

Connemara Oysters with Lemon and Tobacco

Connemara Oysters with Soy, Ginger and Chill

Connemara Oysters with Pickled Apple and Cucumber

Our dishes are based around fresh seasonal produce meaning that some are only available at certain times of the year.

Contact:

086 886 7152

www.thegourmetkitchen.ie

gourmetkitchenireland@gmail.com

 [gourmetkitchen9](https://www.instagram.com/gourmetkitchen9)

 [gourmetkitchen99](https://www.facebook.com/gourmetkitchen99)

HOT CANAPE MENU

HOT CANAPES

Lemon and Pecorino Arancini with Candied Lemon Peel.

Smoked Tomato, Basil and Parmesan Arancini

Artichoke and Sage croquette (if in season)

Grilled Halloumi and Smoked Tomato

Southern Fried Chicken Lollipop with Lemon Mayonnaise, Tomato and Pickles.

Falafel Taco with Tahini, Charred Tomato Salsa, Diced White Onion & Mint.

SLIDERS *(Hot)*

Dry-aged Beef Patty, American Cheese, Pickles, Onions and Tomato.

Pulled Beef with Guinness Jus, Pink Onions, Horseradish Cream and Tomato.

Barbecue Beef with Signature Slaw and Pickles

Pork Belly with Poached Plums and Salsa Verde.

Falafel Patty, Orange Yoghurt Sauce and Rocket

Portobello Mushroom with Blue Cheese, Rocket and Truffle Mayo.

Our dishes are based around fresh seasonal produce meaning that some are only available at certain times of the year.

Contact:

086 886 7152

www.thegourmetkitchen.ie

gourmetkitchenireland@gmail.com

 [gourmetkitchen9](https://www.instagram.com/gourmetkitchen9)

 [gourmetkitchen99](https://www.facebook.com/gourmetkitchen9)