



THE BANKING HALL

Canapé Sample Menu

Cold Canapés

Spiced crab mayonnaise on focaccia croute, roasted Spanish peppers

Goat's cheese cream, oven-dried tomato puree and garlic baguette croute, basil pesto

House spiced roast beef, horseradish cream, red onion compote, brown loaf croute

Chicken liver parfait, fig chutney, toasted brioche bread

Mini tomato basket with guacamole, blue cheese and pear and lime chutney

Homemade brown scone with oak smoked salmon, lemon and dill cream cheese

Hot canapés:

Chorizo sausage and mozzarella stuffed baby potatoes, basil and tomato soured cream

Crisp marinated Mediterranean crevettes, jalapeno relish

Smoked Atlantic cod and mini caper fish cakes, minted pea remoulade sauce

Chargrilled marinated chicken skewers with lemon, honey and garlic drizzle

Vegetable spring rolls, spring onion, chilli and sesame dipping sauce

Fresh coriander and cumin spiced lamb koftas, pomegranate and mint dip

Homemade mini quiche with tomato, gruyere cheese and honey baked ham

Marinated chicken skewers with sticky hoi sin sauce and green onions

Fresh cod cake in lime and black pepper panko crust, homemade tartar sauce

Garlic and thyme baked new potato wedges

Pork and sage sausage roll with red onion marmalade

Mini Angus beef sliders with vintage cheddar and tomato relish





Supplementary Canapés

Selection of finger sandwiches with assorted fillings

Dessert Canapés

Mini Sicilian lemon tarts

Chocolate brownie bites

Opera gateaux

Assorted mini macaroons

Chantilly cream filled profiteroles, dark chocolate sauce

Select a number of canapés for your group requirements
(Minimum numbers of 20 guests)

The Banking Hall

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