

CAFE en SEINE

EVENT MENU

LUNCH €25PP / DINNER €28PP

CANAPÉ STARTERS (Select 3)

Scampi, caper mayo, pickled cucumber ^{3, 4, 7, 9, 10, 12}

Triple Cooked Fries, chipotle mayo ^{10, 12}

Black Pudding Sausage Roll, brown sauce ^{1a, 3}

Butternut Squash Arancini, smoked burrata, fried sage ^{3, 7, 8, 10, 12}

Mexican Pork Buns, pickled red onion, lime, chipotle, coriander ^{1a}

Chicken Wings, chilli miso, sesame ^{6, 11, 12}

MAINS (Select 3)

Thai Green Curry, chicken, basmati rice

Slow Cooked Short Rib, smoked potato purée, baby onions, pancetta & mushrooms ^{7, 12}

Moroccan Vegetable Tagine, giant cous cous ^{1a, 9}

Lentil Dahl, roast cauliflower, vegan yoghurt, puffed wild rice n' seeds ^{6, 13}

Confit Duck Leg & Toulouse Sausage Cassoulet, sauerkraut, crusty herbs ^{10, 12}

Beer Battered Fish, triple cooked chips, tartare sauce ^{1a, 3, 4, 7, 10}

CANAPÉ DESSERTS (Select 2)

Chocolate Brownie, salted caramel ^{1a, 3, 7, 8a}

Lemon Tart, toasted meringue & raspberry ^{1a, 3, 7}

White Chocolate Cheesecake, passionfruit & mango salsa ^{1a, 3, 7}

All beef used on site is of Irish origin | 100% of tips are received by staff

Allergen Information

(1a) Wheat, (1b) Rye, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds, (8b) Walnuts, (8c) Chestnuts, (8d) Pinenut, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio, (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs