



WEDDING MENU

CANAPÉS

SMOKED SALMON AND CRÈME FRAICHE

DUCK LIVER PATE ON A RYE BREAD CROSTINI WITH APPLE
& CLEMENTINE CHUTNEY

BLACK PUDDING & SPICED APPLE TARTLET

MANCHEGO & ROASTED RED PEPPER CROSTINI

**A VARIETY OF CANAPÉ OPTIONS AVAILABLE ON REQUEST*

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MAINS

Free-Range Wicklow Hog Roast & crackling, bramley apple sauce and smoked BBQ sauce served
on freshly baked firehouse buns

Baked hake fillet with roasted carrots, edamame beans, spinach, chorizo and potato

Roasted balsamic and herbed baby potatoes



Halloumi and Courgette Skewers (Veggie Option)

Beef tomato, Mozzarella and basil salad

Pasta, basil pesto, roasted pine nuts, semi sundried tomatoes

& parmesan shavings

Gold river farm mixed leaf salad with caramelized onions

& sundried tomatoes

Beetroot, avocado & edamame bean salad

Selection of fresh baked breads and homemade condiments

**a variety of salad options available on request*

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DESSERT BOARD

Chocolate and ginger mousse

Raspberry Cheesecake

Lemon Posset

**a variety of dessert options available on request*

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TEA & COFFEE

Tea and coffee station set up

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***Please contact one of our Hogfather team to get a personalized quote as price varies based on venue and location**