

SHELBOURNE

S O C I A L

BY DYLAN MCGRATH

FINGER FOOD

EURO 25 pp
Please choose 4

EURO 30 pp
Please choose 5

EURO 35 pp
Please choose 6

Fried steamed **bao bun** with sticky smoked short rib, gruyere cheese

Buttermilk **chicken** with truffle and crème fraiche

Ribbons of **smoked salmon** with hot curd bread and pressed caviar

Hot curd bread with sesame seed **hummus**, fried garlic and sesame oil

Duck sausage rolls with Shelbourne relish

Chicken liver **parfait** with pickled grapes, crispy shallot and hot curd bread

Lemon infused **olives**

Iberico ham croquettes with shallot and parsley

Smoked **almonds**

Grilled baby **courgette** with basil and black olive tapenade

Smoked salmon mousse with puff pastry

Fried steamed boa buns with **pork belly**, grilled comte cheese and truffle

Crudité of pickled red peppers, olives, carrot, baby courgette, turnip, radish and heirloom tomato with basil mayo

Duck spring rolls with roasted garlic and mayo

Hot curd bread with truffle crème fraiche

Sourdough toast with onion and **lardo**

Pickled **red pepper** and pesto

Cod and **smoked salmon** brandade in puff pastry with lemon and herb cream cheese

Fried smoked **black pudding** balls with apple sauce

Lemon infused **olives**

Pressed **cucumber** with avocado, almond and togarashi

DESSERT

+ EURO 7 pp
Please choose 2

Lemon drizzle cake

Apple and armagnac custard

Chocolate financier with spiced Chantilly cream

Donuts with vanilla cream cheese

Pistachio and **strawberry** choux