

THE *good eating* CO.

HOSPITALITY BROCHURE

ARUP DUBLIN

FINGER FOOD

Minimum order of 5 per menu items, we suggest - designed for working lunches or tray served substantial option

MEAT

Chicken Rilette on Toast
Dry Aged Beef Slider, Coffee & Bacon Jam
Cumbrian Lamb Rib, Rose Harissa
Smoked Ham Hock Terrine, Sweet Mustard
Scotch Egg, Wholegrain Mustard Mayonnaise

FISH

Chapel & Swan Smoked Salmon, Cream Cheese Blini
White Crab, Salad Cream & Celery
Crayfish & Lobster Roll, Bisque Mayonnaise
Smoked Mackerel, Toasted Rye & Pickled Cucumber
Tempura Prawn, Homemade Chilli Jam

MEAT FREE

Courgette & Goat Cheese Quiche,
Tomato Chutney (v)
Cauliflower Pakora, Green Chilli Chutney (vg)
Cheese & Pea Vol au Vent (v)
Stuffed Aubergine 'Imam Biyaldi' (vg)
Aloo Tikki, Green Chutney (vg)

SWEET

Blueberry Clafoutis (V)
Cardamom Babka (V)

Raspberry & Chocolate Matcha Cookie (V)

Miso Salted Caramel Brownie (V)
Flourless Chocolate Cake (vg gf)





AMBIENT FORK MENU

Indicative Menu. Minimum Six Covers.

SALAD MAIN

Chicken Escalope, Petit Salad, Caesar Dressing
Smoked Arctic Char Fishcake with Citrus
& Mustard Mayo
Grilled Aubergine
with Black Garlic Salsa & Yoghurt (VG)

Seared Beef, Seed Romesco & Watercress
Hot Smoked Salmon, Organic Crème Fraîche
Spanish Tortilla with Aioli (V)

SALADS

GEC Caesar Salad
Little Gem with Mustard Vinaigrette (VG)
Virgin Nicoise Salad, Soft Boiled St Ewes Egg (VG)
Classic Greek Salad (V)

Conchiglie Genovese Salad (V)
Apple & Kale Slaw (VG)
Rainbow Lentil Salad (VG)
French Beans, Toasted Walnuts Bitter Leaves,
Mustard Dressing (VG)

SWEET TREAT

Miso Salted Caramel Brownie (V)
Tahini & Raspberry Blondie (V)
Carrot Cake with Cream Cheese Frosting (V)
Organic Milk Chocolate Cookie (V)
Blackberry & Almond Bakewell (vg)



CANAPES

*When booking a canape menu, service staff will be required at an additional cost. For delivery only, please refer to the finger food menu.
Minimum 10 pieces per item . We suggest 6 to 8 pieces per person. Premium tray service with seasonal changes perfect from pre dinner or drinks reception*

MEAT

Braised Beef Croquette, Mushroom Ketchup
Seared Lamb, Dijon Mustard & Soft Herbs
Quail Scotch Egg
Chicken Liver Parfait, Crisp Pastry, Pickled Cherry

FISH

Cornish Crab, Brown Crab Mayonnaise, Pickled Cucumber
Seared Tuna, Wasabi & Sesame
King Prawns Pinchos
Cods Roe Tarama, Sesame Crisp

MEAT FREE

Popponcini Pepper, Labneh, Nut Free Za'atar (V)
Ricotta, Broad Beans, Pea & Mint Toast (V)
Grilled Polenta, Artichokes Pâté (V)
Aubergine, Black Garlic, Yoghurt, Pine Nuts (VG)

SWEET

Paris Brest
Lemon Meringue Tart

Dark Chocolate & Salt Truffle (V & GF)
Blood orange pate choux(V)



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THANK YOU