



Farrier & Draper

POWERSCOURT TOWNHOUSE

Christmas Packages

The Late Night Cocktail Bar on South William Street. Encompassing all that one could wish for of a venue to celebrate the Festive Season, Farrier & Draper offers all those who walk through its doors a world class experience from food, drinks, service and atmosphere.



FINGER FOOD PACKAGES



The Farrier

House Drink on arrival
Italian Tapas Selection
(6 pieces)
€20 per person

The Draper

Christmas Cocktail on arrival
Premium Italian Tapas Selection
(8 pieces)
€25 per person

The Wingfield

Christmas Cocktail on arrival
Premium Italian Tapas or
Traditional Canapé Selection
(8 pieces)
Supper Bowl (1 per person)
Dessert Canapés (2 pieces)
€43 per person

Add a Little Extra

House Drink Token	€6.50
<i>(to include a glass of house wine, house draught beer, bottled beer, spirit & dash)</i>	
Extra Supper Bowls	€12.00 (each)
Dessert Canapés	€6.00 (2 per person)
Prosecco Reception	€7.00 (per person)

ALL FINGER FOOD PACKAGES INCLUDE A RESERVED AREA, LATE NIGHT BAR WITH DJ & FESTIVE DECOR.



**FOR ALL BOOKING ENQUIRIES OR TO ARRANGE A VIEWING
PLEASE EMAIL BOOKINGS@FARRIERANDDRAPER.IE OR CALL 01 677 1220**

POWERSCOURT TOWNHOUSE CENTRE, WILLIAM STREET SOUTH, DUBLIN 2. WWW.FARRIERANDDRAPER.IE

T&C's apply, please contact us for full list - Deposit of €10 per person is required to place and secure the reservation - which is fully redeemable on the night.



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Food Options

The Farrier Italian Tapas Selection

- Arancini - Panko fired risotto balls with truffle, wild mushroom & buffalo mozzarella (v)
- Bruschetta - Toasted Sourdough, vine tomatoes, basil & garlic (v)
- Prosciutto - Crudo, Irish buffalo mozzarella, heirloom tomatoes, basil & garlic (GF)
- Crostini - Virgin olive oil, garlic, roast peppers & mozzarella (v)
- Pepperoni - Mini brioche, pepperoni, aioli, scarmorza & pesto
- Rosemary Wedges (v)

The Draper Premium Italian Tapas

- Gamberi - Grilled tiger prawns & gremolata (GF)
- Parfait - Toasted ciabatta, rustic chicken liver & red onion marmalade
- Arancini - Panko fired risotto balls with truffle, wild mushroom & buffalo mozzarella (v)
- Bruschetta - Toasted Sourdough, vine tomatoes, basil & garlic (v)
- Prosciutto - Crudo, Irish buffalo mozzarella, heirloom tomatoes, basil & garlic (GF)
- Crostini - Virgin olive oil, garlic, roast peppers & mozzarella
- Pepperoni - Mini brioche, pepperoni, aioli, scarmorza & pesto
- Rosemary Wedges (v)

The Wingfield Traditional Canapé Selection

- Smoked Irish salmon, chive cream cheese, potato farl
- Organic chicken skewers, Irish whisky & honey marinade (GF)
- Arancini with Toonsbridge mozzarella & roast pepper (v)
- Vine ripened cherry tomato bruschetta (v)
- Mini Cheese Burgers with Crisp Lettuce and Tomato Chutney
- Seared Scallops with Chorizo with Apple Dressing
- Chicken Liver Parfait - Toasted Ciabatta, Rustic Chicken Liver & Red Onion Marmalade
- Rosemary Wedges

Supper Bowl Options

Choose 3 of the below & your preferred breakdown amounts of each.
Please note we can cater for specific dietary requirements with advance notice.

- Risotto - Butter poached prawn, baby spinach, saffron, preserved lemon, crisp radicchio (GF)
- Stracotto - Beef cheek in Barolo sauce, baby carrots, pearl onion and polenta (GF)
- Pappardelle - Pulled organic pork, Nduja, smoked garlic, tomato, pecorino Romano
- Gnocchi - Smoked buffalo mozzarella, tomato sauce, basil (V)

Dessert Canapés

Tiramisu · Panna Cotta · Chocolate Brownie



EAT · DRINK · SOCIALISE

