



**THOMOND PARK STADIUM™**

YOUR ULTIMATE VENUE

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## **MENU OPTIONS**

# *Buffet Menu Selector*

## *Cold Platter Selection:*

### **Cold Assiette of Salmon**

Dressed Whole Poached Salmon, Poached Salmon Mayonnaise, Oak Smoked Burren Salmon Rosettes, Marinated Gravdax, Poached Salmon & Leek Terrine, Served with Lemon Vinaigrette, Marie Rose and Brown Soda Bread.

### **West Coast Shellfish Platter**

Fresh Native Rock Oysters With Bloody Mary Vinaigrette, Wild Mussels With Parsley & Lemon, Dublin Bay Prawns, Grilled Black Tiger Prawns with Garlic Aioli, Dressed Crab Meat & Marinated Crab Claws.

Poached Lobster is available on request at a supplement

### **Platter of Charcuteries**

Air Dried Connemara Ham, Carpaccio of Beef, Peppered Salami, Spicy Chorizo, Smoked Connemara Lamb, Sun-dried Tomatoes, Marinated Olives & Parmesan Shavings, Tapenade and Rocket Pesto.

### **Ploughman's Platter**

Roast aged Sirloin of Beef, Crown of Turkey, Honey Glazed Kassler, Tandoori Spiced Corn-fed Chicken with Cahills Porter Cheese, Cashel Blue and Bandon Vale Vintage Cheddar Pickles & Red Onion Chutney, served with Crusty Sourdough.

## *Carved Selection*

**Roast Peppered Sirloin of Irish Beef**, Yorkshire Pudding, glazed Sweet Shallots, Cracked Black Pepper & Thyme Jus, Fondant Potatoes

**Roast Prime Rib of Irish Beef on the Bone**, Yorkshire Puddings, Caramelised Onion Gravy & Spring Onion Champ



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**Honey Glazed Limerick Gammon on the Bone**, Studded with Cloves, Dijon Mustard, Apple Cider Jus & Sautéed Herb Potatoes

**Roast Loin of Irish Pork**, Maple & Mustard Glaze, Apricot & Pinenut Stuffing, Apple Jam & Pomme Lyonnaise

**Roast Leg of Connemara Lamb on the Bone**, Marinated in Garlic, Rosemary, Red Currant & Port Wine Jus & Boulangère Potatoes

**Roast Crown of Irish Turkey**, Smoked Bacon & Chipolatas, Sage & Onion Stuffing, Château Potatoes & Cranberry Jus

**Spit Roasted Irish Pig**, Sweet Apple & Onion Relish, Roasted Garlic & Thyme Baby Potatoes

## *Meat Selection*

**Sauté of Angus Beef Fillet Stroganoff**, finished with Cognac Cream, Field Mushrooms, Gherkins & Braised Saffron Rice

**Pan Fried Medallions of Angus Beef**, with Wild Forest Mushrooms in a Black Pepper Cognac Cream & Pomme Lyonnaise

**Braised Angus Beef Bourguignon**, Tender Irish Beef, Button Mushrooms, Pearl Onions, Smoked Bacon Lardons in a rich Burgundy Sauce with Mustard and Herb Dumplings

**Braised Angus Beef Provencal**, Tender Beef Braised in Tomatoes, Red Wine Baby Onions, and Garlic, finished with Roast Peppers, Black Olives and Fresh Basil.

**Braised Navarin of Wexford Lamb**, Tender Irish Lamb slow cooked in Red Wine with Root Vegetables, Barley & Fresh Rosemary.

**Braised Shanks of Wexford Lamb**, Slow cooked in Red Wine, Baby Vegetables, Fresh Basil & Tomatoes

**Char-grilled Rosemary and Garlic Marinated Irish Lamb Cutlets** Spiced Cous Cous, Harissa & Spiced Potato Wedges.



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**Sauté of Free Range Chicken “Coq au Vin”** Chicken on the bone sautéed in Smoked Bacon Lardons, Baby Onions, Button Mushrooms & Rich Burgundy Wine.

**Chicken Fillet Rogan Josh**, Slow cooked in Tomatoes, Onion, Garlic, Ginger & Indian Spices finished with Fresh Coriander & Served with Cardamom Scented Pilau Rice and Poppadoms.

**Sautéed Chicken and Wild Mushroom**, in a Parmesan and Basil Veloute served with Braised Herb Rice.

**Thai Green Chicken Curry**, Flavoured with Green Chilli, Coriander and Garlic Finished with Aubergine and Coconut Cream served with Steamed Rice.

### *Hot Fish Selection*

**West Coast Seafood and Braised Fennel**, in a Chablis and Oyster Mushroom Veloute Finished with Double Cream.

**Poached Dorne of Atlantic Salmon**, Mushroom Veloute and Creamed Baby Spinach

**Pan Seared Fillets of Seabass**, Warm Salad of Baby Potatoes, Black Olives, Sun-dried Tomatoes, Baby Capers, Rosemary, Roast Pepper & Tomato Salsa

**Poached Paupiettes of Fresh Plaice**, Prawn Mousseline, Sauce Bouillabaisse with Fresh Shellfish.

**Individual Fisherman’s Pie**, Chunky Salmon, Smoked Haddock, Hake and Shrimp, gently poached in Onions, Herbs & Milk & topped with Creamy Parmesan Mash.

**Deep Fried Beer Battered Lemon Sole**, with Homemade Chips, Pea Puree and Tartare Sauce.

### *Vegetarian Selection*

**Risotto of Wild Mushrooms**, Baby Spinach & Leeks, Finished with Aged Parmesan & Herb Oil, Tempura of Red Onion

**Gratin of Roast Pumpkin, Leeks & Sweetcorn**, toasted Pinenuts with a Hazelnuts & Parmesan Crumble



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**Tartlet of Courgettes, Aubergines Roasted Sweet Peppers** flavoured with Sun-dried Tomato Pesto, Buffalo Mozzarella, Tomato & Basil Fondue

**Bluebell Falls Organic Goats Cheese Tart**, Caramelised Onions & Baby Spinach, Saffron Aioli & Baked Field Mushrooms

**Gratinated Macaroni Cheese**, Flavoured with Broccoli and Cashel Blue Cheese, with a Golden Crust.

### *Salad Selection*

**Roasted Mediterranean Vegetables**

Goats Cheese, Black Olives, Semi Sun-dried Tomatoes & Sweet Basil Pesto

**Indian Spiced Couscous**, with fresh Coriander and Mango Chutney.

**Mixed Bean Salad**, in a Fresh Tomato & Herb Sauce.

**Noodle & Crispy Chinese Vegetable Salad**, with Toasted Sesame and Chilli.

**German Style Potato Salad**, flavoured with Capers, Parsley, Bacon and Mustard.

**Crispy Asian Green Salad**, Chinese Leaves, Mangetout, Beansprouts, Baby Corn, Honey, Toasted Sesame & Soy Dressing

**Mixed Tomato Salad**, Ripe Plum Vine Tomatoes, Cherry, Semi Sun-dried & Beef Tomatoes, Sea Salt, Cracked Pepper & Aged Balsamic with Fresh Basil Leaves.

**Penne Pasta Salad**, Sun-dried Tomatoes, Marinated Olives, Sun-dried Peppers, Rocket & Pine Nut Pesto

**Spaghetti of Cucumber**, Mint, Lime & Crème Fraiche

**Crisp Caesar Salad**, Baby gem, Crisp Croutons, Aged Parmesan Shavings, Crispy Bacon Bits & Creamy Caesar Dressing

**Salad of Baby Leaves**, Mizuna, Rocket, Red Chard & Curly Endive, Cherry Tomatoes, Cucumber, Carrot & Red Onion, Honey & Mustard Dressing

**Rocket and Baby Spinach Salad**, with Crisp Green Beans, Pecorino Romano, Toasted Seeds, Crispy Bacon and a Hazelnut Cream Dressing.



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**Apple Celery and Toasted Hazelnut Salad**, with Cashel Blue Cheese and Honey & Mustard Vinaigrette

**Herb & Nut Coleslaw**, Dutch Cabbage and Shredded Carrot with Toasted Seeds & Nuts in a Herb Mayonnaise.

### *Potato Selection*

Garlic & Rosemary Roasted New potatoes

Whipped Spring Onion & Double Cream Mash

Gratin Dauphinoise, Garlic, Herbs, Cream, Mature Cheese Crust

Pomme Lyonnaise, Potatoes Sautéed with Onions & Chives

Château Potatoes, Roasted in Duck Fat

Boulangère Potatoes, Onions, Rosemary, Thyme, Braised in Chicken Stock

Pomme Fondant, Turned Potatoes Braised in Chicken Stock

Parsley Potatoes, Floury Potato, Butter & Parsley

### *Vegetable Selection*

Roasted Root Vegetables with Garlic Cumin & Fresh herbs

Mixed Beans, Mangetout, Sugar Snaps, Fine Beans, Toasted Almonds, Crispy Smoked Bacon

Braised Red cabbage, Sultanas & Apples, Toasted Pine Nuts

Puree of Carrot & Parsnip

Ratatouille, Courgettes, Aubergines, Red Pepper, Red Onions in a Rich Plum Tomato & Basil Sauce

Stir Fried Crispy Vegetables in Honey, Ginger, Garlic & Soy, Toasted Sesame Seeds

Braised Fennel, Courgette & Onions



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## **MENU OPTIONS**

### *Dessert Selection*

Masterchefs Assiette De Pâtisserie

Classic Lemon Cheese Cake

Raspberry and White Chocolate Cheesecake Raspberry Compote

Tart Au Citron

Pear Torte Tatin, Rum Butterscotch Sauce

Raspberry & Blueberry Pavlova

Vanilla Crème Brûlée, Shortbread.

Dark & White Chocolate Bavaois

Tropical Fruits in Citrus Flavoured Syrup

Raspberry Crushed Meringue with Chantilly Mascarpone.

Classic Tiramisu

Berry Trifle with Crème Patisserie and Chantilly Cream.

### *Irish Cheese Selection*

Mature Cashel Blue, Cahills Plain Porter, Cooleeney, Carrigaline Garlic & Herb  
& Bandon Vale Cheddar

Selection of Flavoured Breads & Crackers, Home Made Chutneys and Grapes