



THOMOND PARK STADIUM™

YOUR ULTIMATE VENUE

MENU OPTIONS

Canapés Served Warm

Duck Chilli and Ginger Sausage, Soy Glazed Foie Gras, Mulled Plum Chutney.

Moroccan Spiced Lamb Burger, Garlic Naan, Coriander and Chilli Harrisra.

Confit De Canard in Crisp Tartlets, Slow Roast Cherry Tomato, Rocket Shoots, Port Wine Jus.

Cottage Pie, Beef with Parmesan Mash in a Crisp Pastry Shell.

Aromatic Crispy Duck, Spring Onion and Cucumber Noodles, Black Sesame Cornet.

Ham Hock Croquette with a Pea Purée.

Roast Rare Beef in a Tiny Yorkshire Pudding with Horseradish and Watercress Sauce.

Fillet of Wexford Lamb Marinated in Honey and Lemon Roasted Pink and served on Rosemary Sticks.

Mc Geogh's Black Pudding and Cahill's Porter Cheese Filo, Red Onion Jam.

Native Oysters, Creamed Cabbage, Glazed with a Guinness Hollandaise.

Smoked Salmon and Creamed Leek Tart, Wild Chives.

Seared King Scallop, Truffled Savoy, Parma Crisps.

Sesame Tempura Dublin Bay Prawns, Teriyaki Dipping Sauce.

Stilton and Walnut Quiche, Red Pepper Salad. V

Boillie Goats Cheese and Spinach Tart with Red Onion Confit. V

Buffalo Mozzarella, Basil & Sun-dried Tomato Calzone. V

Feta Cheese Filo Empanada, Black Olive Tapenade. V

Artichoke, Parmesan & Oregano Risotto in a Crisp Cornet, Crispy Leeks. V



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Canapés Served Cold

Bluebell Falls Goats Cheese, Slow Roast Tomato & Basil in a Crisp Tomato Cornet. V

Tartar of Salmon with Soured Cream, Shallots & Capers on a Toasted Croute.

Air Dried Connemara Beef, Cantaloupe Melon and Glazed Fig Brochette, Rosemary Syrup.

Smoked Chicken and Roast Pepper Terrine, Mango and Basil Salsa, Cured Connemara Ham.

Oysters Au Natural, With A Bloody Mary Vinaigrette .

Organic Smoked Salmon, Dill Blini, Horseradish Crème Fraiche and Celery Shoots.

Duck Liver Parfait, Beetroot Jelly, Garlic Crostini, Red Beet Shoots.

Marinated Salmon Gravadlax, Pickled Cucumber and Wasabi.

Peppered Carpaccio of Angus Beef, with Rocket and Mascarpone, on a Croute Drizzled with White Truffle Oil and Fresh Parmesan.

Curried Quail Egg Mayonnaise, Crispy Baby Gem and a Light Pastry Cone. V

Potted Dingle Bay Crab on a Melba Toast Wafer with Rocket Cress.

Cray Fish Cocktail with Crispy Cos, Sauce Rouille, in a Filo Cup.

Crostini with Char-grilled Vegetables and Basil Pesto. V

Parmesan and Black Pepper Shortbread with Creamed Goats Cheese and Red Onion Marmalade. V

Cashel Blue on a Parmesan Shortbread with Toasted Walnut & Quince Jelly. V



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Sweet Canapés

Dark Chocolate Mocha Mousse in a Chocolate Cup with White Chocolate Curls.

Raspberry Shortbread Tartlet, Vanilla Crème Patisserie.

Choux Bun, Crème Chiboust and Chocolate Sauce.

Chocolate Gateaux, Raspberry Mascarpone.

Carrot Cake, Vanilla Butter Cream.

Apple and Blackberry Ginger Crumble Tart.

Mini Tartlet Au Citron.

Strawberries in Chocolate. (Seasonal)

Rhubarb and Ginger Crumble.

Tiramisu in a Chocolate Wafer Cornet.

Strawberry Crème Brulee.

Pecan Tartlet, Chocolate Fudge.

Passion Fruit and Mango Pavlova.