



THOMOND PARK STADIUM™

YOUR ULTIMATE VENUE

MENU OPTIONS

Starters

Confit of Moulard Duck Tartlet

Red Onion and Plum Chutney, Slow Roast Vine Tomato, Rocket Salad, Port Wine Sauce.

Tian of Dingle Bay Crab & Avocado*

With Watermelon and Caviar, Gazpacho Sauce, Celery Cress.

Grilled Marinated Tiger Prawn and Crispy Bacon Salad*

Baby Gem Lettuce, Roast Cherry Tomatoes, Toasted Macadamia Nuts and Garlic Croutes, Lemon Citrus Vinaigrette.

Confit Free Range Chicken Terrine

Iberico Ham, Pickled Baby Leek, Caper and Parsley Petit Salad.

Smoked Haddock and Gruyere Tart

With Poached Hens Egg, Baby Spinach and Wild Chives.

Carpaccio of 28 Day Aged Angus Beef

Pecorino Romano Shavings, Watercress Dressing Served With Crisp Crostini.

Ham Hock Terrine

Wrapped in Savoy Cabbage with Grilled Scallions and Parsley Salsa Verde.

Marinated Atlantic Salmon Gravdlax

Cured with Sea Salt, Citrus and Dill, Cucumber Noodle Salad, Wasabi Mustard Cream.

Charcuterie Plate*

Air Dried Connemara Ham, Connemara Dried Lamb, Chorizo, Garlic Sausage and Mc Geogh's Black Pudding Pate, served with Cornichons, Soused Vegetables and Crusty Sourdough.

Chicken and Wild Mushroom Filo Tart

In a Parmesan and Basil Veloute Topped with Crispy Cured Ham.

Chilled Assiette of Melon Rose

With Champagne Macerated Strawberries and a Balsamic Glaze.

Warm Salad of Creole Spiced Chicken Fillet



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Baby Gem, Aged Parmesan Shavings, Black Pepper Croutons & Semi dried Tomatoes with a Creamy Caesar Dressing.

Baked Goats Cheese and Red Onion Filo Tart

With Pickled Baby Beetroot and Organic Salad Leaves.

Char- Grilled Vegetable Tian with Black Olive Tapenade, Brochette and Buffalo Mozzarella, Basil Pesto.

Mille Feuille of Grilled Asparagus

Roasted Plum Tomatoes & Poached Egg with Saffron Scented Hollandaise Sauce.

Slow

Soups

Roasted Courgette and Fennel, Garlic Ciabatta

Wild Mushroom & Dill with White Truffle Oil

Roasted Butternut Squash, Sweet Potato and Rosemary, Chive Crème Fraiche

Cream of Potato and Sweet Onion, Fried Onion Crisps

Slow Roasted Plum Tomato and Red Pepper, Sweet Basil Oil

Wild Native Mussel and Clam Chowder, Prawn Dumpling

French Onion Soup, Parmesan Rarebit.

Cumin Spiced Roasted Vegetable Soup with a Coriander Crème Fraiche

Veloute of Roast Celeriac & Sweet Garlic with Crispy Bacon.

Green Pea and Ham Hock Soup, Fresh Herbs & Toasted Croutes.

Roast Carrot and Wild Tarragon with Parsnip Crisps.

Asian Style Prawn and Chilli Glass Noodle Broth, Crispy Shredded Wonton



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Sorbets

Raspberry

Classic lemon

Green Apple

Mango

Grapefruit and Orange

Kir Royale, Blackcurrant and Champagne



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Main Courses

28 Day Aged Angus Rib Eye of Beef *

Roasted Pink, Thyme and Mustard Yorkshire Pudding, Spring Onion Pomme Mouseline, Claret Jus Roti.

Seared 10 oz Rib Eye of Angus Beef *

Pomme Pont Neuf, Red Onion Tempura, Grilled Field Mushroom and Béarnaise Sauce.

Seared 12 oz Angus Sirloin "Au Poivre" *

With a Celeriac Gratin Dauphinoise, Glazed Baby Carrots and Bordeaux Jus.

Pan Seared 8oz Fillet of Dry Aged Irish Angus Beef *

Fondant Potato, Cassis Glazed Shallots, Roast Parsnip and a Black Pepper Cream Sauce.

Honey and Mustard Glazed Rack of Wexford Lamb*

Lemon and Rosemary Polenta, Stir Fried Cabbage with Smoked Bacon, Natural Jus.

Slow Braised Rump of Wexford Lamb

In Red Wine and Rosemary, Braised Puy Lentils and Grilled Baby Leeks, Preserved Lemon Jus.

Roast Roulade Of Bronze Turkey Leek, Sage and Pine Nut Farce, Wrapped in Smoked Bacon Served on a Crisp Potato Rosti with Natural Jus Roti.

Honey Glazed Loin of Smoked Connemara Kassler

Whipped Mustard Mash, Curly Kale and a Parsley & Caper Sauce.

Roast Ballotine of Silverhill Duck

With an Apricot & Herb Stuffing, Crispy Chateau Potatoes, Plum and Red Onion Chutney, Star Anise Jus.

Seared Supreme of Free Range Chicken

Whipped Pea And Smoked Bacon Mash, Crispy Pudding Grilled Field Mushroom And Thyme Scented Broth.

Lemon Roasted Supreme of Corn-fed Chicken

Crispy Chorizo Risotto Infused with Barolo Wine and finished with Pecorino Romano & Fresh Basil.



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Poached Paupiettes of Lemon Sole

With a Prawn Mousseline, Sauce Bouillabaisse with Fresh Mussels and Clams.

Pan Seared Fillet of Atlantic Salmon

Grilled Asparagus Spears, Slow Roast Cherry Vine Tomatoes, Roast Pepper Escabeche and Hollandaise Sauce.

Grilled Fillet Of Fresh Cod

Warm Salad of Ratte Potatoes flavoured with Baby Capers, Kalamata Olives, Cherry Vine Tomatoes and Fresh Herbs, Roast Pepper, Tomato & Basil Salsa.

Pan Roasted Tranche of Halibut

With a Ragout of Chorizo, Fennel and Butter Beans, Crispy Green Salad.

Pan Seared Fillet of Sea Bass

Caramelised Fennel, Fennel Puree, Seared Scallop and a Lemongrass Foam.

Vegetarian Options

Organic Goats Cheese and Baby Spinach Crepe Pudding

Slow Roast Tomato and Basil Ragout, Baby Rocket Salad.

Shitake Mushroom and Baby Spinach Risotto

Grilled Field Mushroom and Crispy Fried Red Onion, Parmesan Shavings.

Crispy Fried Lemon and Herb Polenta Cake

With Aubergine Fritters, Spiced Chilli Salsa and a Saffron Aioli.

Grilled HARRISA Zucchini

With Tabbouleh, Greek Feta and Grilled Flatbread.



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Desserts

Masterchefs Assiette Plate, Chefs Selection of Miniature Desserts.

Individual Exotic Fruit Pavlova, Passion Fruit and Mango Mascarpone, Mango Sauce.

Rhubarb and Ginger Crème Brulee, Shortbread and Vanilla Ice Cream.

Frosted Raspberry Chocolate Tartlet with Crème Patisserie and Raspberry Glaze.

Sticky Toffee Pudding with Rum Butterscotch Sauce and Clotted Cream.

Raspberry and White Chocolate Cheesecake, Raspberry Mascarpone, Berry Compote.

Warm Pear and Almond Tart with Cardamom Anglaise and Chantilly Cream.

Apple Tarte Tatin with Chocolate Butterscotch and Pistachio Ice Cream.

Apple and Blackberry Crumble in a Pastry Case with a Cinnamon Anglaise, Maple & Walnut Ice Cream.

Fresh Seasonal Berry Tiramisu, Flavoured with Vanilla Mascarpone, served with White Chocolate and a Raspberry Sorbet.

Selection of Irish Farmhouse Cheeses with Crackers, Chutneys and Quince Jelly