

AUTUMN/WINTER EDITION



OUR MENUS

SEASONAL, SUSTAINABLE,
SENSATIONAL.



Featuring dishes
from our
50 Mile Menu



SUSTAINABILITY CHAMPIONS

Like all good teams,
we lead by example.



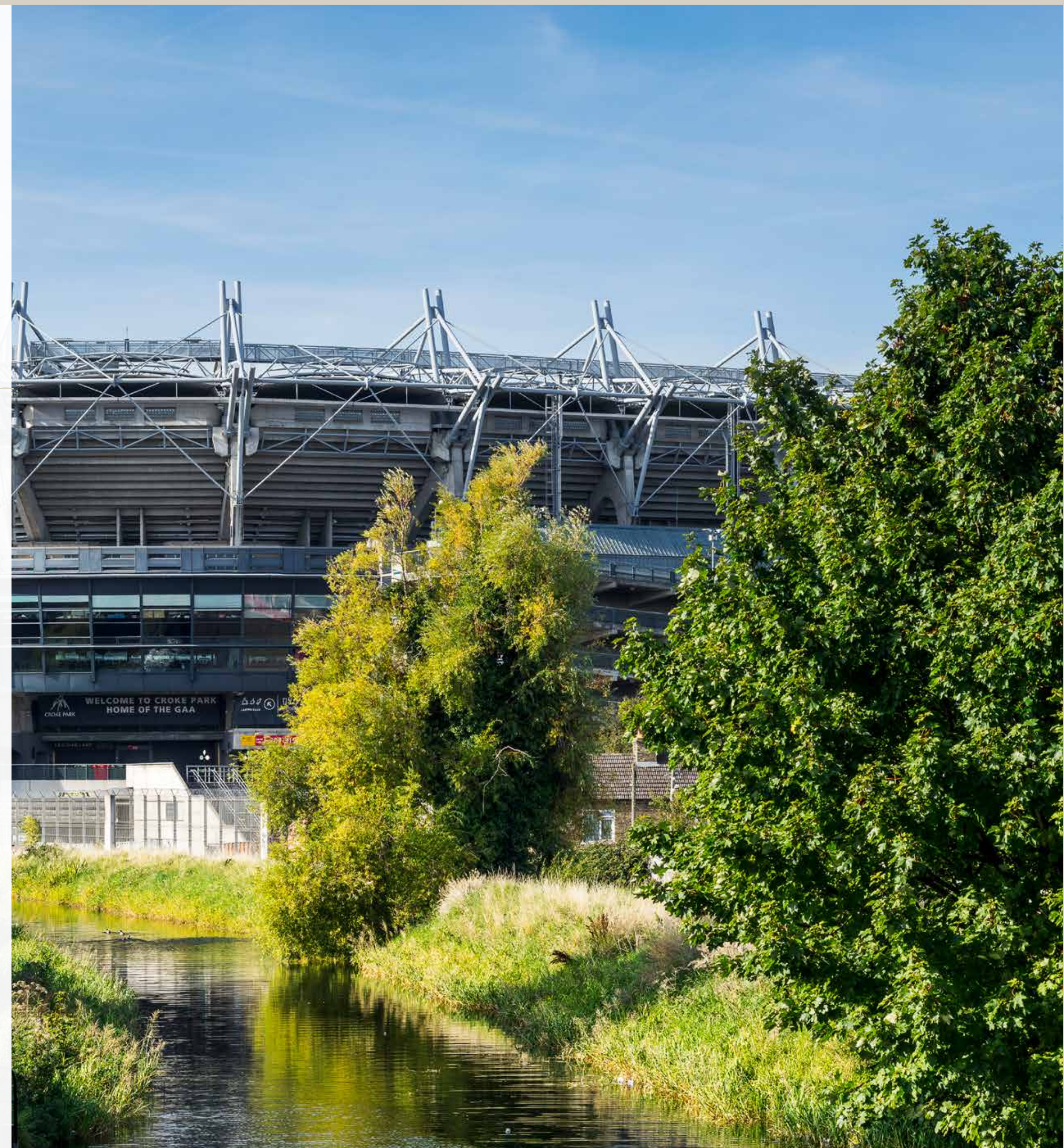
At Croke Park, we take our sustainability as seriously as our sports. Not only do we have a world-class stadium, we're also proud to be a world leader in sustainable events.

Our sustainability journey started back in 2007 and it's been one of our core values ever since. By making it a key part of our culture stadium-wide, it's become a way of life, putting us ahead of the game and allowing us to smash our sustainability goals at every turn.

Like all of the incredible teams who've played on our grounds, we lead by example, inspiring others through our commitment and our actions.

In 2014, six years ahead of target, we became a zero waste stadium, with 100% of our waste being recycled, reused or recovered. Croke Park was also the first stadium in Ireland and Britain to secure both ISO 14001 and ISO 20121 standards. Taking our achievements to the world stage, we became the very first stadium in the world to obtain certification to the newest International Environmental Standard, ISO 14001:2015.

Croke Park Meetings & Events is a state-of-the-art sustainable campus, committed to managing our impact on the natural world and influencing others to do the same.



GROWING AMBITIONS

The Croke Park Farm

You might be surprised to know that we even have our own turf farm in North County Dublin. Growing the turf locally benefits both pitch quality and control, while reducing the carbon emissions associated with importing.

However, the turf is just the beginning of our farming story. We're now food producers in our own right! Having farmland presents new sustainability opportunities for our menus, which we've embraced by starting to grow our own vegetables, fruit and herbs. And through a collaboration with Fingal Beekeepers' Association, we have beehives on the farm producing the most incredible tasting local honey. It's all on a small scale for now, but watch this space.

SUSTAINABILITY FROM THE GROUND UP

Our Food Story



The next chapter of our story is all about transforming our food menus to champion sustainability in every plate we serve. By considering where all of our food comes from, we can support both the earth and local suppliers through our choices.

Our main focus is on sourcing the freshest of ingredients. We're proud to say that 85% of all ingredients in our new menus are sourced from the island of Ireland. Better again, 70% are actually sourced from within just 50 miles of the stadium. This is without a doubt our proudest food achievement to date and it has allowed us to create our exciting and ground-breaking 50 Mile Menu.

85%

of all ingredients in
our new menus are
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island of Ireland.

70%

of all ingredients
are sourced within
just 50 miles
of the stadium.



OUR 50 MILE MENU

**Seasonally inspired,
locally acquired.**

**It's now possible to build your entire event menu from our
50 Mile Menu offering!**

All 50 Mile Menu dishes come with a guarantee that every single ingredient used has been sourced within 50 miles of the stadium, including from Croke Park's own farm in North County Dublin.

In terms of flavour, it doesn't get fresher than this. And in terms of sustainability, it doesn't get better than this either.

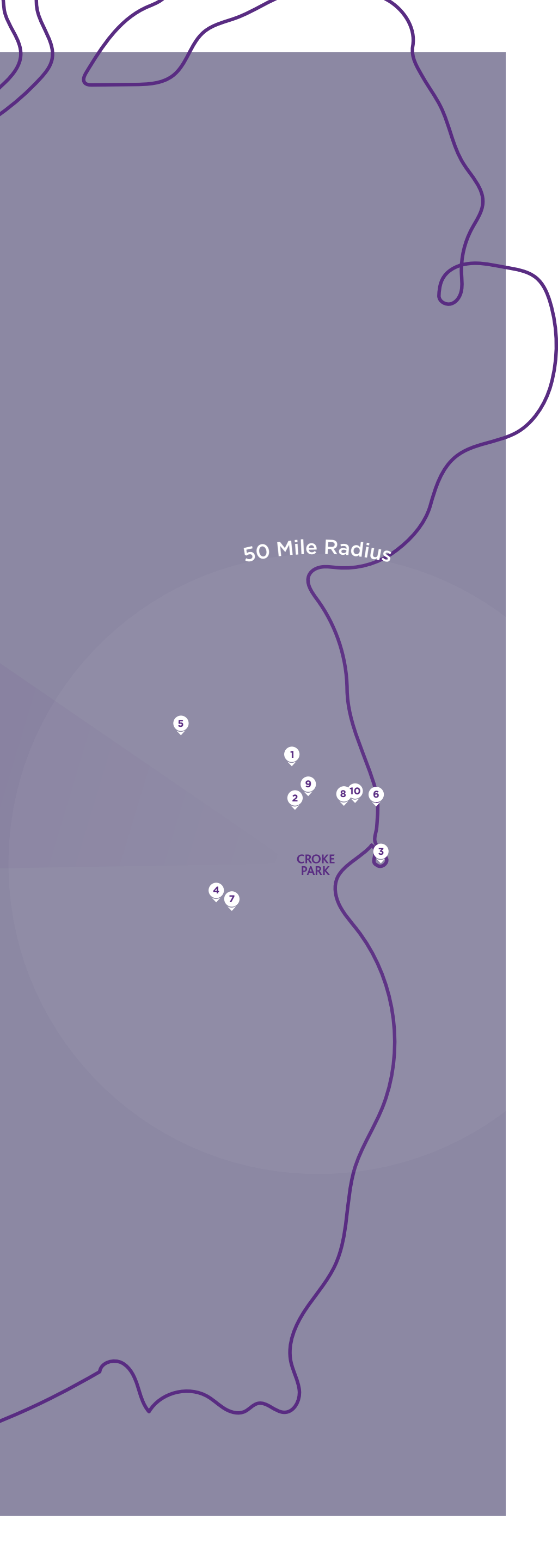
Dishes from our 50 Mile Menu will be clearly labelled with our icon.



OUR 50 MILE MAP

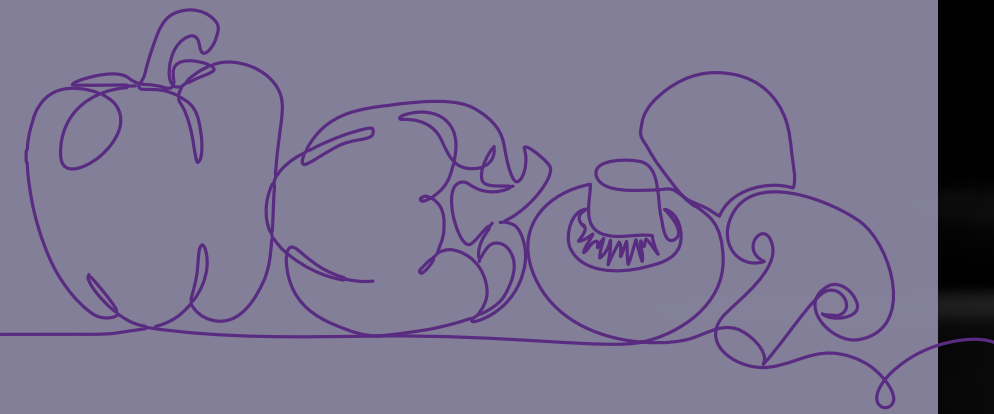
The freshest ingredients,
locally sourced.

1. **Boyne Valley Meats** – Garristown, Co. Meath
2. **Hugh Maguire Butchers** – Highstreet, Ashbourne, Co. Meath
3. **Kish Fish** – Howth's West Pier, Co. Dublin
4. **Ballymooney Foods** – College Road, Clane, Co. Kildare
5. **Kerrigan's Mushrooms** – Cortown, Kells, Co. Meath
6. **Garden of Eden Herbs** – Rush, Co. Dublin
7. **McCarthy's Strawberry Farm** – Sallins, Co. Kildare
8. **Taylor's of Lusk** – Chapel Farm, Lusk, Co. Dublin
9. **Iona Fruit Farm** – Oldtown, Co. Dublin
10. **John Thorne of Lusk** – North County Dublin



A FLAVOUR OF **OUR ETHOS**

**Showcasing the
best of the season**



Our ethos is far from just words you can read, it's flavours you can taste. Our Executive Chef, Ruairi Boyce, and his team always prioritise seasonal produce and regional sourcing of ingredients. In fact, our menus are now all seasonal, which means we put local produce at the heart of each dish, creating exceptional meals from the nourishing produce growing around us.

Depending on the time of your event, you'll choose from our Spring/Summer menus or our Autumn/Winter menus. No matter which menu you're choosing from, every single dish has a 'Carbon Foodprint' score, plus details of all allergens, so that your choice is always an informed one.



CARBON FOODPRINT

Make informed decisions
and make a difference.

We all know we need to reduce our carbon footprint, but when you're ordering off a menu, it can be hard to understand the impact of your choices. Together with our on-site catering partners, Aramark, we're changing the game by giving you the ability to calculate the carbon impact of your menu choices.

Using Aramark's 'Foodprint' labelling system, all of our menu items now come with a carbon impact score. This score gives you the knowledge you need to make environmentally conscious decisions, empowering you to plan your event with a greater understanding of its environmental and economic impact.

Foodprint uses cutting-edge technology and the most reliable data available to support our

combined efforts to get to Net Zero. We believe that this transparency will increase awareness and drive real change.

How it works

Foodprint generates a score taking into consideration the environmental impact of each ingredient.

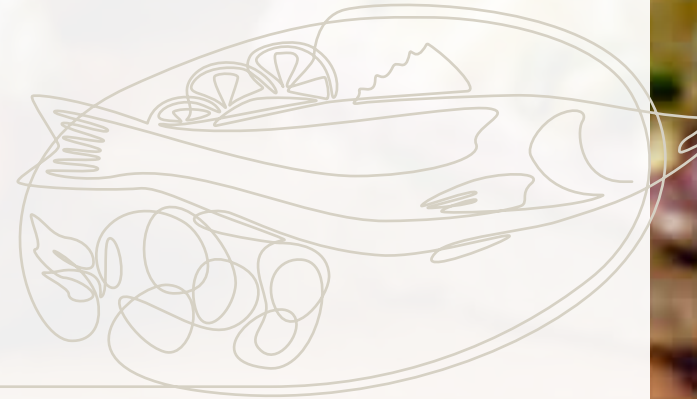
THE SCORE MEASURES THE IMPACT OF AGRICULTURE, PROCESSING, PACKAGING AND TRANSPORT.

Beside each of our dishes, you'll see a Foodprint letter. Each letter gives a rating on a scale between A and E, with A being a 'Very Low Carbon Foodprint' and E being a 'Very High Carbon Foodprint'. Our goal is to keep our Foodprint scores as low as possible.

The Foodprint labelling system



ALLERGEN & DIETARY INFORMATION



At Croke Park, we're committed to making your dining experience both exceptional and exceptionally safe. That's why we've developed this key to help you quickly identify allergens – simply check your dish for the numbers or letters that represent your allergen(s). Please let us know if you have any questions or additional requirements.

ALLERGEN KEY

V Vegetarian

VE Vegan

GF Gluten-free

1. Cereals containing gluten

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soy

7. Milk

8. Nuts

9. Celery

10. Mustard

11. Seeds

12. Sulphur dioxide and sulphites

13. Lupin

14. Molluscs

All our beef is of Irish origin

GAME CHANGERS

Ruairi Boyce & His Team



Our Executive Chef, Ruairi, is an inspiring foodie, operations and events guru, bringing brilliance and beautiful food to Croke Park every day of the week. His passion is matched only by the passion of his extraordinarily talented team at Aramark.

Together, they've brought our 50 Mile Menu concept to life, pushing the boundaries and possibilities of sustainable food. They're constantly exploring new ideas and discovering new artisan suppliers, putting our stadium kitchen at the heart of our local farming community.

“There’s one golden thread linking everything: the provenance of our product. It’s all sourced as locally as possible from suppliers with whom we’re on first name terms. Farm to fork may be a bit of a gastronomic cliché but it’s the aspiration and inspiration for all we do.”

– Ruairi Boyce, Executive Chef



TEAMWORK

**Local suppliers,
incredible freshness**



The spirit of teamwork is not just central to the games played at Croke Park, it's central to our partnerships at every turn. Our suppliers are all handpicked for their quality, standards, traceability, authenticity and unmistakable flavour of their produce. By continuously bringing exciting local and artisan producers into our supply chain, we champion sustainability, local connections and local success stories on a daily basis.



HANDPICKED HEROES

Our Suppliers' Stories

BOYNE VALLEY MEATS

Garristown, Co. Meath

Thanks to their loyal group of farmers who supply stock of the highest possible quality, Boyne Valley Meats is proud to guarantee complete traceability of their prime Irish beef.

Located in the rich farmland region of East Meath, Boyne Valley Meats farms one of the finest farming areas of Ireland, steeped in the tradition of rearing top quality cattle and sheep. The professional team at Boyne Valley have a combined experience of 45 years in meat processing, ensuring premium quality in every bite. At Croke Park, we know how true this is, as our kitchen has enjoyed Boyne Valley Meats' excellence of craft for several years now.



HUGH MAGUIRE BUTCHERS

Highstreet, Ashbourne, Co. Meath

Hugh Maguire has been Ireland's premier butcher for over three decades now. His passion and dedication to his craft are unparalleled.

A master butcher, Hugh stands apart from the competition thanks to his talent for food craftsmanship and product innovation.

In 2016, Hugh purchased a smokehouse in Navan, where he began smoking some of his own products using beechwood. Drawing on his award-winning traditional black pudding, his smoked black pudding and 'The Smokin' Butcher' were born. Hugh intends to carry on creating one-of-a-kind artisan pork products and is joined by his son, Hugh Junior, who will carry the torch for many years to come.

KISH FISH

Howth's West Pier, Dublin

Kish Fish supplies an extensive selection of spectacular seafood to Croke Park, from their rich assortment of products including Balscadden Lobster, Smoked Hake, Fresh Seaweed and Smoked Salmon, to name but a few. Located in Howth on the West Pier, Kish Fish is a stone's throw from Croke Park, and their commitment to responsibly and sustainably sourcing their seafood makes them an exemplary supplier.

At Baily & Kish, part of Kish Fish, all salmon is hand selected, and carefully cured and smoked in their very own smokehouse in the heart of Howth. The wood used in the pier side smokehouse is PEFC certified, guaranteeing sustainably produced seafood by international standards.



BALLYMOONEY FOODS

College Road, Clane, Co. Kildare

Established in Clane, County Kildare, in 1996, Ballymooney Foods remains fully Irish owned and family run.

From the outset, founder Pat Doyle built a firm reputation for unrivalled standards of excellence, consistency and dependability with suppliers and customers alike. Ballymooney Foods has supplied quality beef, lamb and venison to Croke Park for several years now. Their animals are hand selected, grass fed and naturally reared, producing meats that are carefully chosen to guarantee quality and consistency and exceed expectations. The core of their success lies in their ability to deliver according to their customers' needs as each product is hand selected by a knowledgeable master butcher with over 30 years' experience.



KERRIGAN'S MUSHROOMS

Cortown, Kells, Co. Meath

Nestled just outside the historical town of Kells, Kerrigan's Mushrooms was established in 1981 and remains a family run farm to this day.

Kerrigan's pack all of their own mushrooms and deliver best in class products through exceptional quality standards. All mushrooms are picked, packed and delivered to customers on the same day to guarantee freshness. This is their first year supplying Croke Park and we're thrilled to serve Kerrigan's gold standard produce in a variety of tasteful dishes. Kerrigan's is the first mushroom grower to obtain Origin Green Status for Sustainability Credentials, aligning with Croke Park's green agenda and commitment to reducing our carbon footprint.

GARDEN OF EDEN HERBS

Rush, Co. Dublin

Garden of Eden Herbs has been proudly supplying Croke Park with a variety of fresh herbs, including fresh baby spinach, mixed leaf and cavolo nero, since 2017.

Established in 1980, the Jones family produce over 30 varieties of fresh quality herbs and baby leaf salads on the same farmlands in Rush that their forefathers did over 100 years prior. The freshness and quality of their produce can be tasted in multiple dishes here in Croke Park, showcasing that Garden of Eden remains at the forefront of horticulture techniques and practices.



McCARTHY'S STRAWBERRY FARM

Sallins, Co. Kildare

McCarthy's Strawberry Farm is a third-generation family business located just outside Sallins in Kildare.

Trading for more than 40 years, this family business has had pride of place on Croke Park menus since 2017, featuring in an array of delicious summer salads and sweet dishes. McCarthy's of Sallins pride themselves on their meticulous attention to detail in their farming. From planting to harvesting and packing to delivery, everything is supervised by family members because quality is always their main focus.

As soon as the strawberries have been picked, they are immediately chilled to ensure that their 'just picked' freshness is maintained.



TAYLOR'S OF LUSK

Chapel Farm, Lusk, Co. Dublin

Taylor's of Lusk is a family-run Irish farm based in Co. Dublin, producing homegrown Irish chilli, garlic, swede, pink onion and shallot.

The Taylor family has been farming at Chapel Farm, Lusk, since the early 1800s. Situated within 50 miles of Croke Park, their delicious Irish vegetables are prominently featured in multiple new 50-mile dishes within this menu pack. Sustainability has become a key focus for the family, one that has seen them expand and embrace the new age of sustainable food. They excel in biodiversity through the enhancement of the bee population. Bees are released on a bi-weekly basis to pollinate their chilli plants, enhancing product quality and traceability the natural way.

IONA FRUIT FARM

Oldtown, Co. Dublin

Iona Fruit Farm is a family-owned farm with a reputation for expertly producing baby vegetables, cooking apples, berries, courgette flowers and fresh Irish rhubarb.

They are the main producers of baby vegetables in Ireland and most of their production takes place in the greenhouses located at their Lusk-based farm. Iona's freshly handpicked produce such as baby carrots, turnip, and courgette flowers are incorporated into the new Croke Park menu pack, complementing delectable dishes made using ingredients sourced within 50 miles of the stadium.



JOHN THORNE OF LUSK

North County Dublin

Located in the agricultural heartland of North County Dublin, John Thorne & Sons is a mixed farming enterprise that specialises in parsnip and potato production.

Having started farming 50 years ago, John Thorne & Sons has evolved into one of our island's premier potato and parsnip growers. They've modernised their farming practices and reduced their carbon footprint by eliminating all chemical fertiliser and replacing it with a natural substitute.

John Thorne's potatoes have been a staple here in Croke Park for many years and their ambition to reduce their carbon footprint is beautifully aligned with our own sustainability agenda.



**CROKE PARK
MEETINGS
& EVENTS**

BREAKFAST MENU

A NOURISHING START
TO START YOUR IDEAS FLOWING.



BREAKFAST MENU

CONTINENTAL BREAKFAST

- Selection of Whole Fruits
- Velvet Cloud Sheep's Yoghurt with Fresh Berries
- Avoca's Best Granola, Muesli & Cereals
- Freshly Baked Pastries
- Toast, Gluten Free Breads & Bagels
- Killougher Farm Honey
- Tipperary Cream Cheese
- Baily & Kish Smoked Salmon
- Freshly Squeezed Orange Juice
- Served with a selection of Breakfast Teas & Freshly Brewed Coffee
- Allergens: 1, 3, 4, 6, 7, 12 Carbon Foodprint: E

€19.00 per person

BRICFEÁSTA

- Whelan's of Dublin Sausages
- Newbridge Back Bacon Rashers
- Kerrigan's of Kells Mushrooms
- Roast Plum Vine Tomatoes
- Scrambled Free-Range Eggs
- Toast
- Served with a selection of Breakfast Teas & Freshly Brewed Coffee
- Allergens: 1, 3, 7 Carbon Foodprint: E
- €27.50 per person

EGG STATION

- Croke Park Benedict
- Newbridge Gammon, Toasted Muffin, Hollandaise
- Allergens: 1, 3, 6, 7, 12 Carbon Foodprint: C
- Benedict Florentine
- Toasted Muffin, Local Grown Rush Spinach, Hollandaise
- Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: D
- Baily Lighthouse Smoked Salmon Benedict
- Toasted Muffin, Local Grown Rush Spinach, Hollandaise
- Served with a selection of Breakfast Teas & Freshly Brewed Coffee
- Allergens: 1, 3, 4, 6, 7, 12 Carbon Foodprint: E
- €15.00 per person



All prices are per person and exclude VAT. All attendees must be catered for.



TAKE A BREAK

A BOOST OF ENERGY TO BOOST
YOUR PERFORMANCE.



TAKE A BREAK MENU



BREAKFAST BREAK

Irish Breakfast Skewer with Whelan’s of Dublin Sausage,
Newbridge Bacon, Maguire’s Smoked Black Pudding
& Potato Hash



Allergens: 1, 7, 9 Carbon Foodprint: E

€7.25 per person

Vegetarian Breakfast Skewer with Kerrigan’s of Kells
Mushroom, Baked Egg, & Potato Hash



Allergens: V, GF, 3, 7, 9 Carbon Foodprint: E

€6.80 per person

Breakfast Burrito with Newbridge Bacon,
Whelan’s of Dublin Sausages, Maguire’s
White Pudding & Potato Hash



Allergens: 1, 3, 6, 7, 10, 12 Carbon Foodprint: E

€7.50 per person

Baked Eggs ‘En Cocotte’ with Newbridge Bacon, Whelan’s
of Dublin Sausage & Hugh Maguire’s Smoked Black
Pudding Crumble, Wicklow Cheddar



Allergens: 1, 3, 7 Carbon Foodprint: E

€7.00 per person

Breakfast Bap with Whelan’s of Dublin Sausage,
Newbridge Bacon, Maguire’s Smoked Black
Pudding & Potato Hash



Allergens: 1, 7, 9 Carbon Foodprint: E

€7.25 per person

Kerrigan’s of Kells Mushroom &
John Thorne’s Courtlough Potato Hash



Allergens: VE Carbon Foodprint: A

€6.80 per person

Paddy O’s Granola, Seasonal Berry & Yoghurt Pots

Allergens: V, 1, 7, 12 Carbon Foodprint: B

€7.00 per person

West Pier Hawth Smoked Salmon
& Croke Park Wholemeal Soda



Allergens: 1, 4, 7 Carbon Foodprint: C

€5.50 per person

MID-MORNING BREAKS

Selection of Breakfast Teas & Freshly Brewed Coffee

Allergens: NA Carbon Foodprint: Available on Request

€3.80 per person

Selection of West Cork Irish Handmade Biscuits

Allergens: V, 7, 8, 9, 10, 11, 12 Carbon Foodprint: Available on Request

€1.90 per person

Protein Shakes (Blueberry/Strawberry/Banana/
Honey/Velvet Cloud Sheep’s Yoghurt)

Allergens: GF, V, 7, 12 Carbon Foodprint: B

€4.20 per person

Chef’s Pastries
Croke Park In-House Apple-Jam Cronuts, Freshly Baked Kouignettes,
All Butter Croissants – Plain/Pistachio/Salted Caramel/Raspberry

Allergens: V, 1, 3, 7, 8, 12 Carbon Foodprint: B

€4.10 per person

Freshly Baked In-House Scones (Jam & Country Butter)

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.00 per person

MID-MORNING BREAKS

Açaí Bowl – Kiwi, Pomegranate, Yoghurt, Cacao, Overnight Oats

Allergens: V, 6, 7 Carbon Foodprint: B

€6.50 per person

Mini Tulip Muffins
Salted Caramel, Jam & Coconut or
Chocolate Lava & Biscuit Crumble

Allergens: V, 1, 3, 7 Carbon Foodprint: A

€4.00 per person

James’s Gate Irish Stout Cupcake



Allergens: V, 1, 3, 6, 7 Carbon Foodprint: B

€4.20 per person

Home Baked Granola Cookies

Allergens: V, 1, 7 Carbon Foodprint: A

€4.00 per person

Juice Shots

‘Raise Your Game’ – Cucumber, Apple & Spinach
‘Back Of The Net’ – Açaí, Strawberry & Banana
‘Over The Bar’ – Carrot, Orange, Pineapple & Ginger
‘The 50-Miler’ – Kale, Apple & Mint



Allergens: VE, 12 Carbon Foodprint: A

€2.75 per person

AFTERNOON BREAKS

Turmeric & Stem Gingerbread

Allergens: V, 1, 3, 7 Carbon Foodprint: E

€4.00 per person

Hill 16 Gur Cake

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: B

€4.20 per person

Orange Polenta Cake Bites

Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: A

€4.00 per person

Mosteiro dos Jerónimos Pastel Del Nata

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.00 per person

Wheatgrass Green Velvet Cáca Milis

Allergens: 1, 3, 6, 7 Carbon Foodprint: E

€4.20 per person

Cookie Tart (Praline, Cookies ‘n’ Cream, Caramel)

Allergens: V, 1, 6, 7, 12 Carbon Foodprint: C

€4.00 per person

Choc-uterie Board

Allergens: V, 1, 3, 6, 7, 8 Carbon Foodprint: B

€45.00 per board



EXTRA TIME BREAKS

Michelle’s Freshly Baked Banana Bread

Allergens: V, 1, 3, 7 Carbon Foodprint: B

€4.10 per person

Courtclough Carrot Bun with Roe & Co. Whiskey



Allergens: V, 1, 3, 6, 7, 12 Carbon Foodprint: B

€4.10 per person

Kildare Ham & Wicklow Cheddar Melt



Allergens: 1, 7 Carbon Foodprint: D

€4.10 per person

Crudité Selection, Beetroot Hummus

Allergens: VE, 1, 9, 11 Carbon Foodprint: B

€6.00 per person

Croke Park Power Balls – Peanut Butter, Dates, Whey & Coconut

Allergens: V, 5, 7, 8 Carbon Foodprint: A

€3.50 per person

‘Half-Time’ Fruit Break
Pineapple & Melon Skewers, Orange Wedges, Cut-Fruit Platter

Allergens: VE Carbon Foodprint: A

€40.00 per platter

Kombucha (5 Litres)

Allergens: VE Carbon Foodprint: A

€100 per dispenser

All prices are per person and exclude VAT. All attendees must be catered for.



LIVE STATIONS

A SOCIABLE SENSATION, WITH
INCREDIBLE DISHES CREATED
RIGHT BEFORE YOUR EYES.



PANCÓGA & WAFFLES

Breakfast Pancakes
Oatmeal, Blueberry, Chia Seed, Choc Chip, Nut Butter,
Marmite, Banana Chip

Oat Milk/Almond Milk/Soy milk, Smashed Banana Pancakes (VE)

Toasted Waffles
Strawberries, Blueberries, Maple Syrup,
Highbank Apple Syrup, Coconut, Mango,
Pomegranate, Croke Park Farm Honey

Served with a selection of Breakfast Teas
& Freshly Brewed Coffee

Allergens: V, 1, 3, 6, 7, 8, 12 Carbon Footprint: C

€17.00 per person

SHAKES & BAKES

Morning Power Smoothies & Shakes

Wholemeal Breakfast Scone

Irish Berry Smoothies with Pat Clarke's Strawberries,
Raspberries and Blueberries

Banana, Cranberry & Honey Oat Bars, Wholemeal Croissants,
Cinnamon Rolls, Porridge & Yoghurt Bread

Served with a selection of Breakfast Teas
& Freshly Brewed Coffee

Allergens: V, 1, 3, 6, 7, 8, 12 Carbon Footprint: C

€17.00 per person

***Minimum numbers of 50 people apply.
All prices are per person and exclude VAT. All attendees must be catered for.***



AUTUMN/WINTER EDITION



WORKING LUNCH

POWER THROUGH WITH OUR
NOURISHING FAVOURITES.



WORKING LUNCH

SELECTION OF GOURMET SANDWICHES

A wide selection of Wraps, Bloomers, Baguettes, Rolls & Open Sandwiches

Includes a variety of vegetarian, vegan and gluten free options

Allergens/Carbon Foodprint: [Provided on request](#)

OR

TRADITIONAL BAKED POTATO

John Thorne’s Courtlough Traditional Baked Potato



Choose one garnish:

Pulled Oat Chilli

Allergens: [VE](#), [1](#) Carbon Foodprint: [A](#)

Wicklow Cheddar & Purple Onion

Allergens: [V](#), [GF](#), [7](#) Carbon Foodprint: [B](#)

Bacon & Boyne Valley Blue

Allergens: [GF](#), [7](#) Carbon Foodprint: [C](#)

WINTER WARMER SOUP

Choose one option:

Kerrigan’s of Kells Field Mushroom & Rush Tarragon Soup



Allergens: [V](#), [7](#), [9](#) Carbon Foodprint: [A](#)

Thorne’s of Courtlough Baked Potato & Smoked Garlic Soup



Allergens: [VE](#), [GF](#), [12](#) Carbon Foodprint: [A](#)

Butternut Squash, Chilli, Lentil & Coconut Soup

Allergens: [V](#), [GF](#), [8](#), [9](#), [12](#) Carbon Foodprint: [A](#)

TJ O’Shea’s Roast Carrot & Honey Parsnip Winter Vegetable Soup

Allergens: [V](#), [GF](#), [7](#), [9](#) Carbon Foodprint: [B](#)

HOT DISH

Choose one option:

West Pier Howth Hot Smoked Salmon, Crispy Potato Hash



Allergens: [GF](#), [3](#), [4](#), [6](#), [7](#), [12](#) Carbon Foodprint: [B](#)

Mackerel & Cheddar Boxty, Sautéed Kale & Chive Mayo

Allergens: [GF](#), [3](#), [4](#), [7](#), [10](#), [12](#) Carbon Foodprint: [C](#)

West Cork Piri Piri Chilli Chicken Skewer, Warm Potato & Chorizo Salad

Allergens: [GF](#), [7](#) Carbon Foodprint: [E](#)

Croke Park Signature Sausage Roll, Apple, Wicklow Cheddar & Spinach



Allergens: [1](#), [3](#), [7](#), [10](#), [12](#) Carbon Foodprint: [E](#)

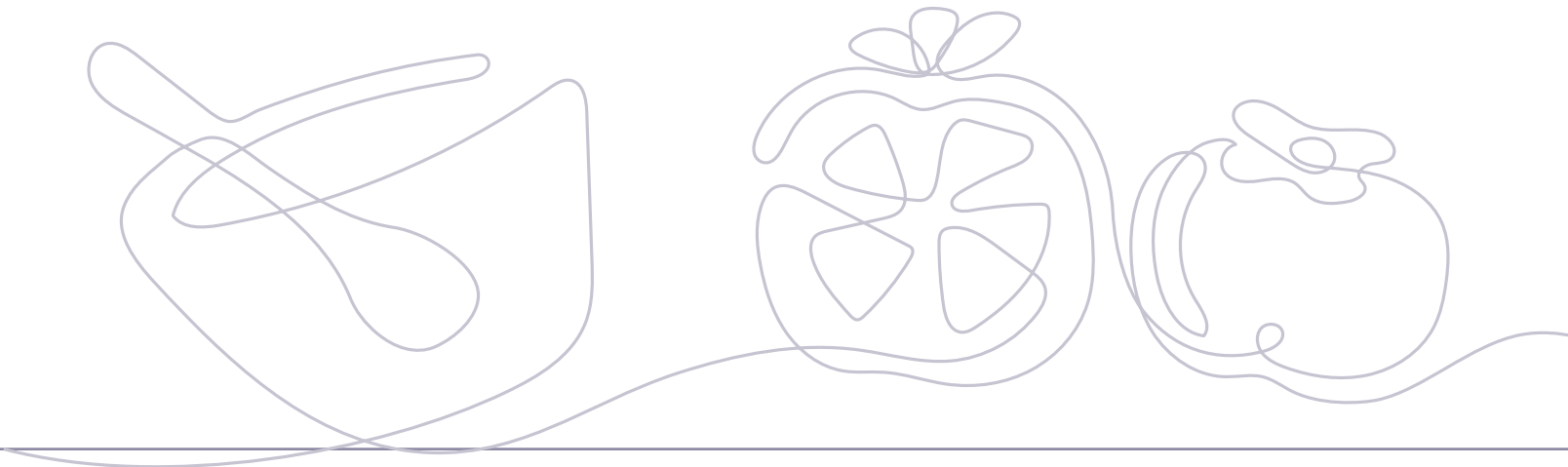
Hugh Maguire of Ashbourne’s Smoked Black Pudding & Fairy Hill Farm Beetroot Tart

Allergens: [1](#), [7](#) Carbon Foodprint: [C](#)

Potato & Apple Strudel, Beetroot Remoulade



Allergens: [VE](#), [1](#), [6](#), [10](#), [12](#) Carbon Foodprint: [A](#)



Working lunch – €25.50 per person, including a selection of Breakfast Teas & Freshly Brewed Coffee

Additional hot dish – €5.50 per person

Chef’s choice dessert – €4.50 per person

AUTUMN/WINTER EDITION



**CROKE PARK
MEETINGS
& EVENTS**

POKÉ BOWL LUNCH

INSPIRE FRESH THINKING WITH
OUR FRESHEST POKÉ BOWLS.



POKÉ BOWL LUNCH

Please choose 3 items:

Smoked Duck, Apple Sauerkraut, Winter Leaves, Beet Gel

Allergens: GF, 11 Carbon Foodprint: E

Sumac Roasted Cauliflower, Quark, Fregola, Sunflower Seeds, Calamansi Dressing

Allergens: VE, 1, 12 Carbon Foodprint: B

Orange Chilli Salmon, Spicy Chickpea, Sauce Gribiche

Allergens: 1, 3, 4, 6, 10, 11, 12 Carbon Foodprint: C

Chilled Chicken Glass Noodles, Fragrant Herbs, Ginger & Black Onion Dressing

Allergens: GF, 6, 11 Carbon Foodprint: E

Fingerling Potatoes and Crispy Serrano, Caviar and Crème Fraiche Dressing,
Lakeshore Mustard, Purple Onions

Allergens: GF, 3, 4, 7, 10 Carbon Foodprint: C

€31.00 per person

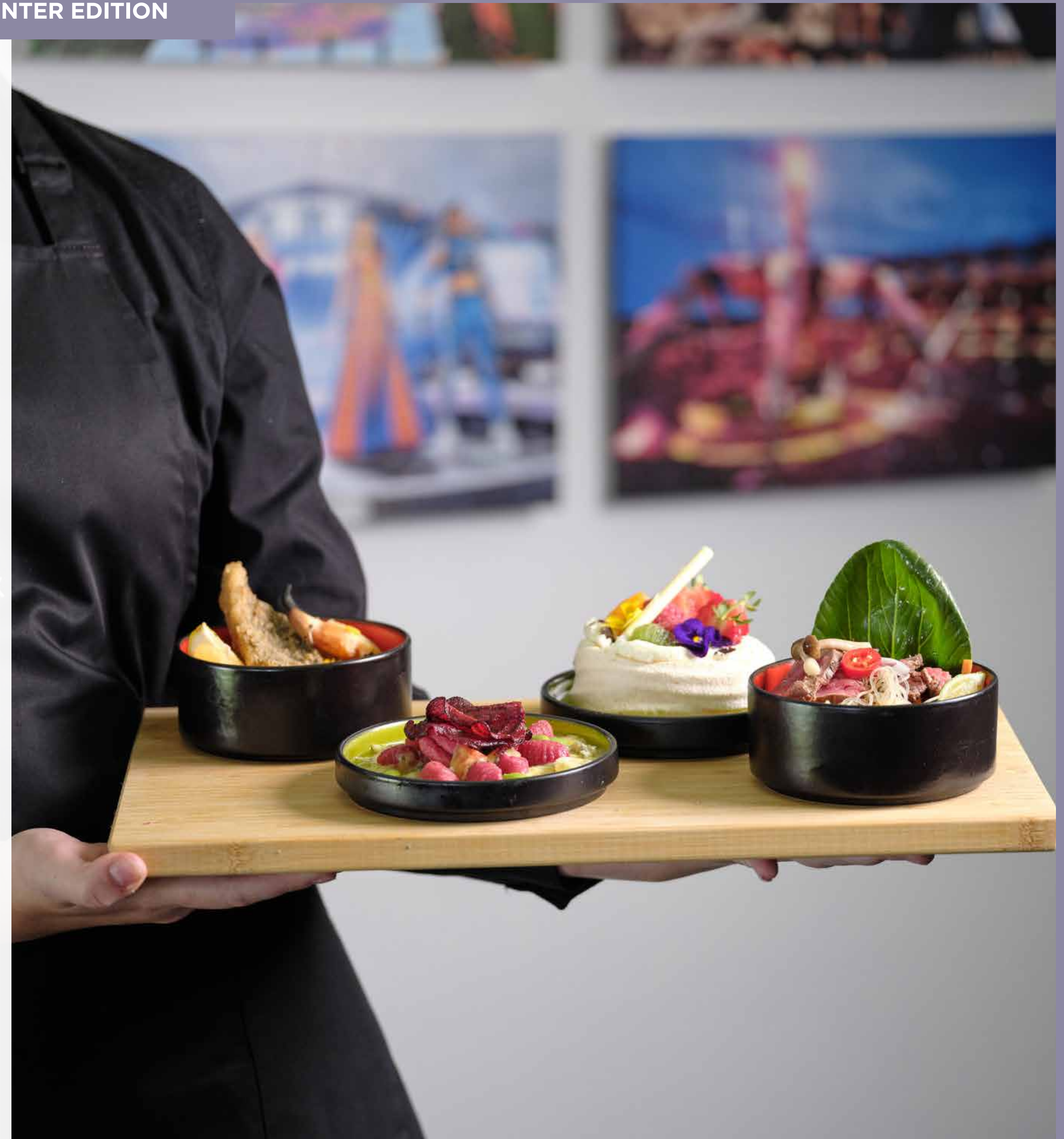
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BOWL FOOD

OUR BEST BOWLS TO FUEL YOUR
BEST PERFORMANCE.



BOWL FOOD MENU

SERVED HOT

Ardcath Boyne Valley Beef, Pan Glaze,
Colcannon, Lusk Celeriac Matchsticks



Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Ballymooney Lamb Stobhach,
Taylor’s Garlic Mash, Rush Tarragon



Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Murgh Makhani - Old Delhi Butter Chicken, Dahi Yoghurt,
Kashmiri Red Chilli & Garam Masala, Pilau Rice

Allergens: GF, 6, 7, 9, 10 Carbon Foodprint: C

Crispy Battered Haddock & Chunky Chipper Chips



Allergens: 1, 3, 4, 7 Carbon Foodprint: A

Kerrigan’s Wild Mushroom Hot-Pot, Sage
& Smoked Garlic, Thorne’s Sliced Potato



Allergens: VE, GF, 7, 9, 12 Carbon Foodprint: B

Fairy Hill Farm Beetroot Gnocchi, Creamed
Leeks, Finnegan’s Blue Cheese Crumble



Allergens: V, 1, 3, 7, 12 Carbon Foodprint: C

SERVED COLD

Rare Beef Asian Noodle Salad, Chilli,
Oyster Sauce, Pak Choi & Sesame

Allergens: 1, 3, 4, 6, 7, 11, 14 Carbon Foodprint: E

O’Meara’s West Pier Fresh & Smoked
Salmon Rillette, Rush Crispy Samphire



Allergens: GF, 4, 7 Carbon Foodprint: D

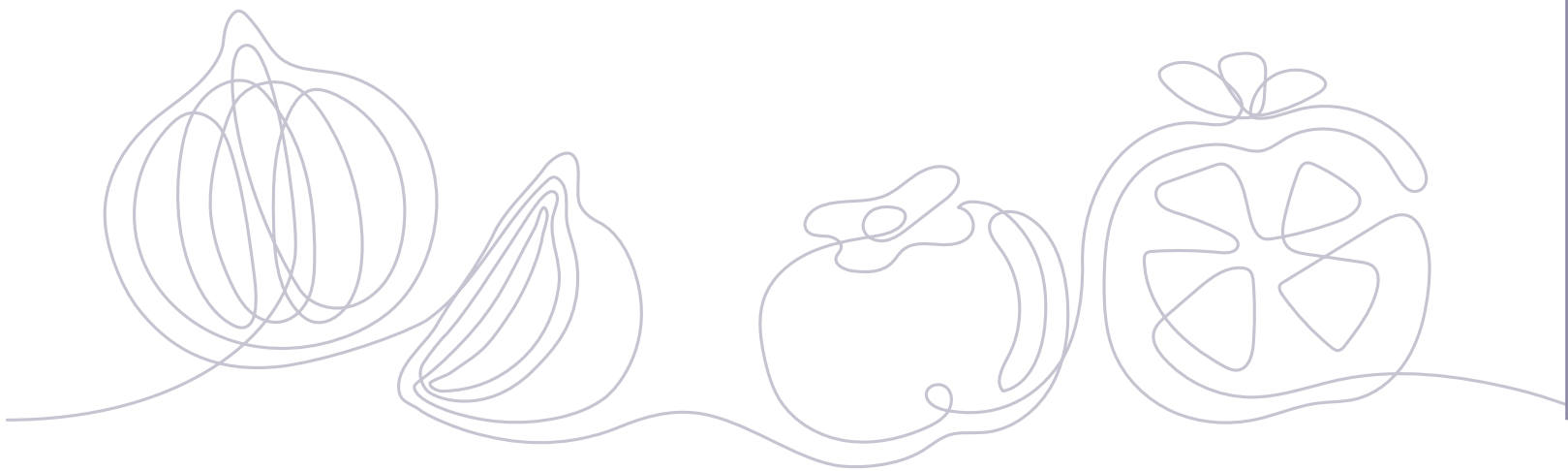
Rush Farm’s Baby Gem Salad, Ardee Crisp Bacon,
Wicklow Bán, Chilli Pumpkin Seeds



Allergens: GF, 7, 12 Carbon Foodprint: E

Oldtown Candy & Pickled Beetroot Textures, Fivemiletown Goat’s
Curd, Courtlough Affilla Cress, Hazelnut Praline Dressing

Allergens: V, 1, 8, 10, 12 Carbon Foodprint: B



SWEET

Roe & Co. Whiskey Set Cream, Winter Berry Preserve,
Caramelised Brown Bread Crumble



Allergens: 1, 7, 12 Carbon Foodprint: B

Oldtown Baked Apple Spúinse,
Croke Park Farm Honey & Cream Custard



Allergens: 1, 3, 7, 12 Carbon Foodprint: C

Hedgerow Berry Cheesecake, Cinnamon Biscuit

Allergens: 1, 3, 7, 12 Carbon Foodprint: C

Chocolate Lava Pudding, Shaved Orange, Vanilla Cream

Allergens: GF, 1, 6, 12 Carbon Foodprint: B

4 bowls including sweet bowl – €34.50 per person

5 bowls including sweet bowl – €40.00 per person

6 bowls including sweet bowl – €42.00 per person

All prices are per person and exclude VAT. All attendees must be catered for.

AUTUMN/WINTER EDITION



PLATED LUNCH

TAKE A SEAT AND ENJOY OUR
COMPLIMENTS OF THE SEASON.



PLATED LUNCH

STARTER

Cured Baily Lighthouse Salmon, Sticky Sushi Rice, Pickled Ginger, Wasabi Mayonnaise, Kimchi Slaw

Allergens: GF, 2, 4, 9, 10, 12 Carbon Foodprint: C

Hugh Maguire’s Black Pudding & Glazed Pear Tarte, Boyne Valley Blue Crumb, Beet Carpaccio, Fairyhouse Micro Salad



Allergens: 1, 7, 9, 12 Carbon Foodprint: E

Sweet Potato & Sage Arancini, Smoked Black Garlic Aioli, Coconut Parmesan

Allergens: VE, 1, 9, 12 Carbon Foodprint: B

Butternut Squash, Coconut & Chilli Soup

Allergens: V, GF, 7, 9 Carbon Foodprint: B



MAIN COURSE

32 Day Aged Boyne Valley Beef Sirloin, Butter Glazed Carrot, Spinach & Smoked Garlic Boxty, Thyme Jus (€3.00 supplement)



Allergens: 1, 3, 6, 7, 12 Carbon Foodprint: E

West Cork Roast Chicken, Kildare Smoked Bacon, Creamed Cabbage, Maguire’s Black Pudding & Sage Rosti, Merlot Jus

Allergens: 1, 6, 7, 10, 12 Carbon Foodprint: E

Newbridge Irish Pork – Slow Cooked Roe & Co. Pork Belly, Honey & Apple Glazed Parsnip, Carrot, Ham Hock Rosti



Allergens: 1, 3, 6, 7, 12 Carbon Foodprint: E

Grilled Irish Sea Haddock, Garlic & Dill Crumb, Rush Samphire, Chargrilled Leek, Delmonico Potato



Allergens: 1, 4, 7, 9, 10, 12 Carbon Foodprint: C

Pea & Shallot Ravioli, Pumpkin & Chestnut Ragout, Crisp Sage Leaves

Allergens: VE, 1, 8, 9 Carbon Foodprint: B

DESSERT

Chocolate Crèmeux & Black Cherry Sphere

Allergens: 1, 6, 7, 12 Carbon Foodprint: E

Hedgerow Winter Berry & Ballyhubbock Farm Ice Cream Alaska



Allergens: 1, 3, 7, 12 Carbon Foodprint: C

Toffee, Roe & Co. Whiskey & Oldtown Apple Cranachan

Allergens: 1, 7, 12 Carbon Foodprint: C

Assiette Sweet Plate – Mini Lemon Meringue, Mascarpone Cheesecake, Mille Feuille & Chocolate Brownie

Allergens: 1, 3, 6, 7, 12 Carbon Foodprint: E

One course – €30.00 per person

Two course – €36.00 per person

Three course – €44.00 per person

Choice on starter – €4.50 per person

Choice on main – €6.50 per person

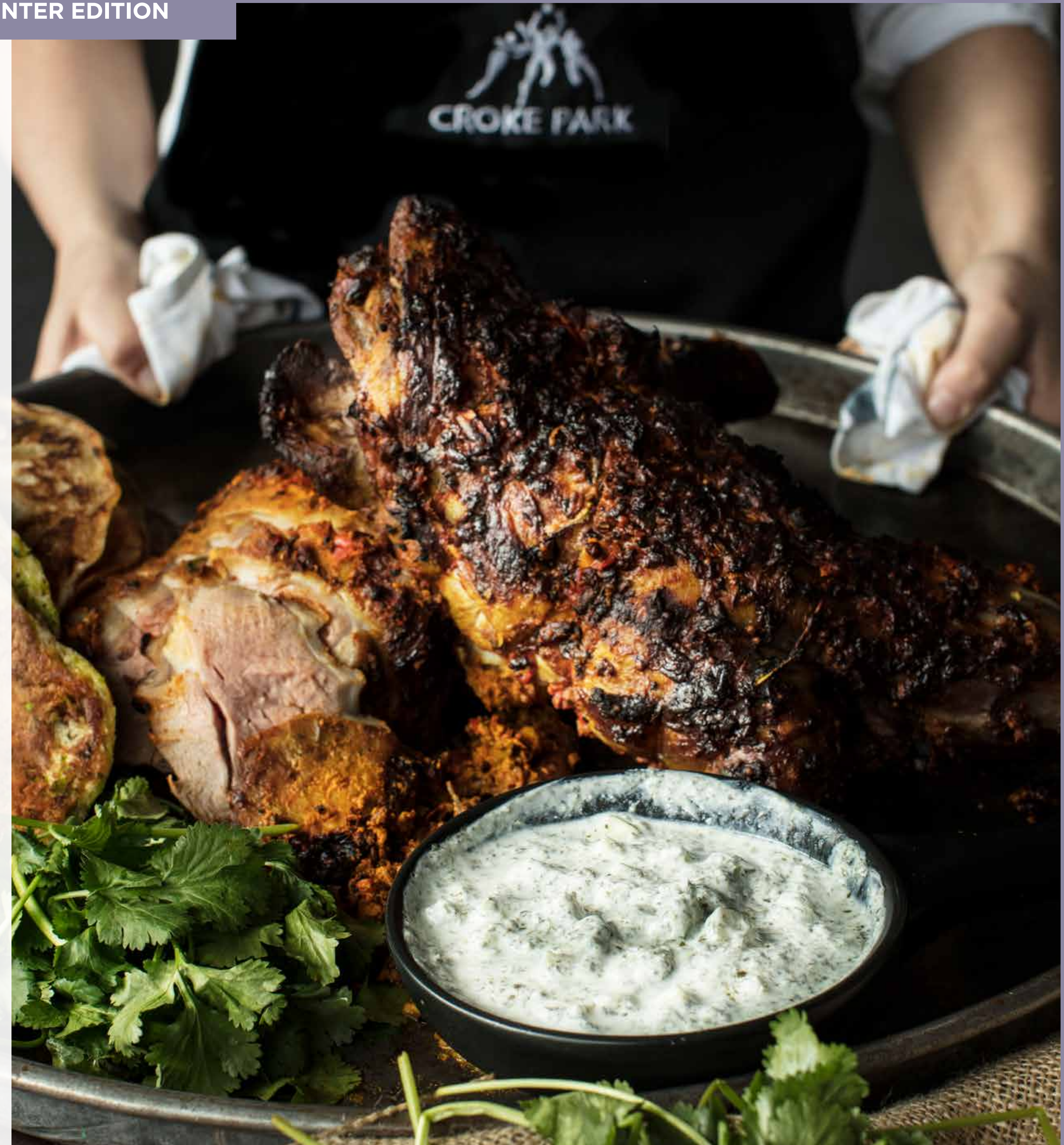
Choice on dessert – €4.50 per person

All prices are per person and exclude VAT. All attendees must be catered for.



SIT-DOWN **BUFFET** MENU

YOUR CHOICE OF SIGNATURE
DISHES, ALL MADE FROM THE
FRESHEST HOMEGROWN PRODUCE.



SIT-DOWN BUFFET MENU

MAIN COURSE

Please select two main course dishes:

Murgh Makhani - Old Delhi Butter Chicken, Dahi Yoghurt, Kashmiri Red Chilli & Garam Masala, Pilau Rice

Allergens: GF, 6, 7, 9, 10 Carbon Footprint: C

Roast Chicken Supreme Chasseur, Tomato, Mushroom & Tarragon, Smoked Garlic Creamed Potato

Allergens: GF, 7, 9, 12 Carbon Footprint: D

Ballymooney Lamb Cutlets, Black Pudding & Kale Mash, Honey Glazed Carrot



Allergens: GF, 7, 9, 12 Carbon Footprint: E

Jacob's Ladder Barbacoa Short Rib of Irish Beef, Tobacco Onion, Garlic & Cheddar Cream Potato



Allergens: GF, 1, 7, 9, 12 Carbon Footprint: E

Grilled 6oz Dexter Striploin, Caramelised Onion, Kerrigan's Wild Mushroom Sauce, Salt & Chilli Fries



Allergens: GF, 6, 7, 9, 12 Carbon Footprint: E

O'Meara's West Pier Howth Seafood Pie, Wicklow Cheddar & Courtlough Mash Crust



Allergens: GF, 2, 4, 6, 7, 9, 12, 14 Carbon Footprint: E

Mediterranean Crust Baked Hake, Buttered Greens, Nduja Sausage & Bean Cassoulet, Lemon & Garlic Potato

Allergens: GF, 4, 7, 9, 12 Carbon Footprint: C

Truffle & Wild Mushroom Tortellini, Shaved Pecorino & Genovese Pesto, Garlic Ciabatta

Allergens: V, 1, 3, 5, 7, 8, 10, 12 Carbon Footprint: C

3 Bean & Lentil Laksa, Chilli & Garlic Steamed Rice

Allergens: V, 1, 3, 6, 9 Carbon Footprint: E

Fairy Hill Farm Beetroot & Barley Risotto, Root Vegetable Crisp



Allergens: V, GF, 7, 9, 12 Carbon Footprint: B

SALAD

Please select one salad:

Apple, Celery & Boyne Valley Bawn, Mixed Leaf, Newgrange Camelina Oil Dressing



Allergens: V, GF, 3, 9, 12 Carbon Footprint: C

John Thorne's Courtlough Potato & Kale Salad, Ballymooney Baconnaise



Allergens GF, 3, 10, 12 Carbon Footprint: B

Fairy Hill Farm Beetroot & Pear Salad, Finnegan's Goats Cheese Crumble



Allergens: V, GF, 7, 12 Carbon Footprint: A

Spiced Quinoa, Toasted Walnut & Blueberry Yoghurt Salad

Allergens: V, 1, 7, 8 Carbon Footprint: B

Classic Caesar, Smoked Bacon, Focaccia Croutons, Creamy Garlic & Parmesan Dressing

Allergens: 1, 3, 10, 12 Carbon Footprint: C

Croke Park Rainbow Slaw, Sriracha Mayo

Allergens: V, GF, 3, 10, 12 Carbon Footprint: A

SWEET

Please select one dessert:

Caramelised Apple & Custard Meringue Tart



Allergens: 1, 3, 7 Carbon Foodprint: C

Rum Baba, Honey Orange Syrup, Nibbed Toasted Almonds

Allergens: 1, 3, 7, 8, 12 Carbon Foodprint: C

Avocado & Cacao Mousse, Peanut Butter Bavarois

Allergens: VE, 5, 6 Carbon Foodprint: C

Roe & Co. Whiskey Posset, Hedgerow Berry Bramble Compote, Briosca Breac



Allergens: 1, 7, 12 Carbon Foodprint: B

Lunch buffet – Two choices for main, one salad & dessert
€38.00 per person

Additional main
€6.50 per person

Dinner buffet – Two choices for main, one salad & dessert
€46.00 per person

Additional main
€8.00 per person

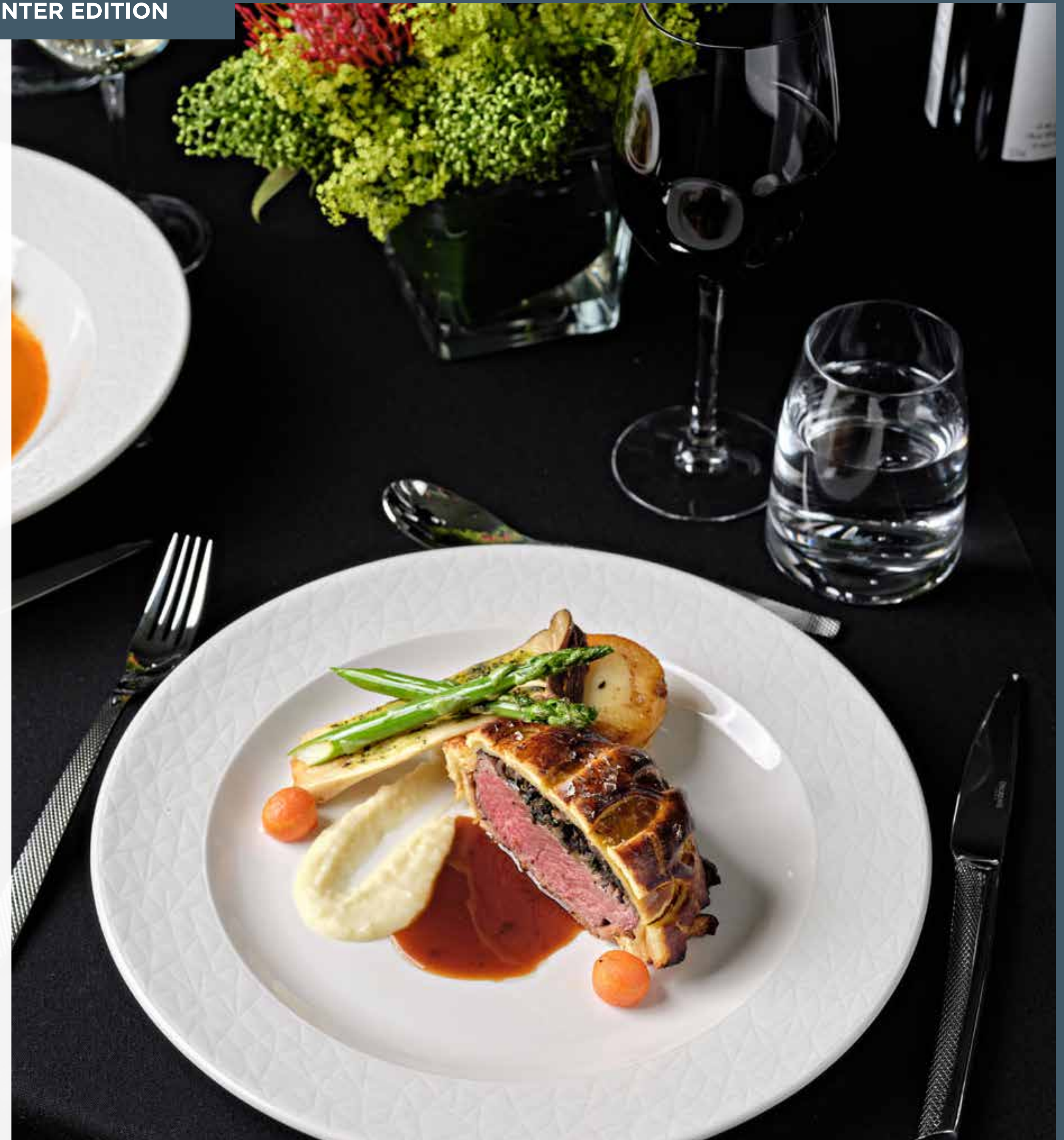
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PLATED DINNER

YOUR SPECIAL OCCASION
IS OUR SPECIALITY,
WITH DISHES THAT CELEBRATE
THE BEST OF THE SEASON.



PLATED DINNER

STARTER

Cured Baily Lighthouse Salmon, Sticky Sushi Rice, Pickled Ginger, Corn, Wasabi Mayonnaise, Kimchi Slaw

Allergens: GF, 2, 4, 9, 10, 12 Carbon Foodprint: C

Carlingford Oyster Rockefeller, Dublin Bay Prawn Shooter, Roe & Co. Marie Rose, Irish Sea Peppered Mackerel



Allergens: GF, 2, 4, 7, 12, 14 Carbon Foodprint: C

Hugh Maguire’s Black Pudding & Glazed Pear Tarte Tatin, Smoked Boyne Valley Blue Dressing, Fairyhouse Micro Salad



Allergens: 1, 7, 9, 12 Carbon Foodprint: E

Glazed Pear & Wicklow Bawn Pithivier, Carrot & Croke Park Farm Honey Emulsion, Littlecress Herb Salad



Allergens: V, 1, 7, 12 Carbon Foodprint: E

Sweet Potato & Sage Risotto, Coconut Parmesan

Allergens: VE, GF, 9, 12 Carbon Foodprint: C

SOUP

Kerrigan’s of Kells Field Mushroom & Rush Tarragon Soup



Allergens: V, GF, 7, 9 Carbon Foodprint: A

Thorne’s of Courtlough Baked Potato & Smoked Garlic Soup



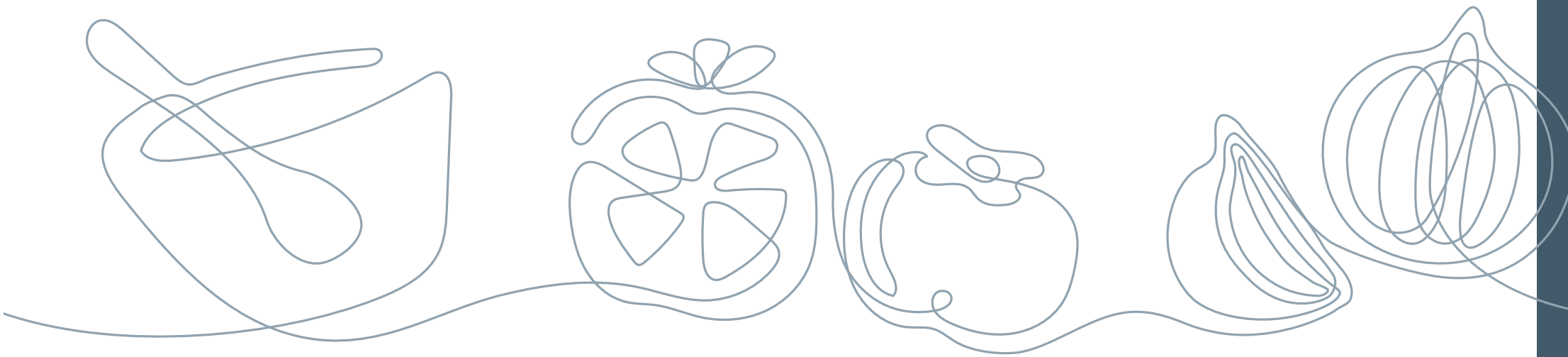
Allergens: VE, GF, 9 Carbon Foodprint: A

Butternut Squash, Chilli, Lentil & Coconut Soup

Allergens: V, GF, 7, 9 Carbon Foodprint: B

TJ O’Shea’s Roast Carrot & Honey Parsnip Winter Vegetable Soup

Allergens: V, GF, 7, 9 Carbon Foodprint: B



MAIN COURSE

Irish Beef Wellington, Garrynahinch Mushroom Duxelle, Pommes Mousseline, Thyme Fondant, Pan Reduction (€3.00 supplement)



Allergens: 1, 6, 7, 9, 12 Carbon Foodprint: E

32 Day Aged Boyne Valley Beef Fillet ‘Surf ‘n’ Turf’, Dublin Bay Prawn Tart, Butter Glazed Carrot, Spinach & Smoked Garlic Boxty, Thyme Jus (€3.00 supplement)



Allergens: 1, 2, 3, 4, 6, 7, 12 Carbon Foodprint: E

55c Sous Vide Wicklow Sika Venison, Gold Leaf, Pickled Radish, Hay Smoked Celeriac, Beetroot Dumplings

Allergens: 1, 3, 6, 7, 12 Carbon Foodprint: C

West Cork Roast Chicken, Kildare Smoked Bacon Creamed Cabbage, Maguire’s Black Pudding & Sage Rösti, Merlot Jus

Allergens: 1, 6, 7, 10, 12 Carbon Foodprint: E

Newbridge ‘Nose to Tail’ Irish Pork - Slow Cooked Roe & Co. Pork Belly, Pork Fillet Schnitzel, Honey & Apple Glazed Parsnip, Ham Hock Rosti



Allergens: 1, 3, 6, 7, 12 Carbon Foodprint: E

Grilled Irish Sea Haddock, Garlic & Dill Crumb, Rush Samphire, Chargrilled Leek, Delmonico Potato



Allergens: 1, 4, 7, 9, 10, 12 Carbon Foodprint: C

Pea & Shallot Ravioli, Pumpkin & Chestnut Ragout, Crisp Sage Leaves

Allergens: VE, 1, 8, 9 Carbon Foodprint: B

Oldtown Farm Pumpkin Seed Loaf, Black Garlic Wilted Greens, Smoked Kerrigan’s Mushrooms, Thyme Emulsion



Allergens: VE, 6, 8, 9 Carbon Foodprint: B

DESSERT

Chocolate Crèmeux & Black Cherry Sphere

Allergens: 1, 6, 7, 12 Carbon Foodprint: E

Hedgerow Winter Berry & Ballyhubbock Farm Ice Cream Alaska



Allergens: 1, 3, 7, 12 Carbon Foodprint: C

Rum Baba, Orange Glaze, Toasted Coconut, Cream

Allergens: 1, 3, 7, 12 Carbon Foodprint: C

Toffee, Roe & Co. Whiskey & Oldtown Apple Cranachan

Allergens: 1, 7, 12 Carbon Foodprint: C

Three course – €62.00 per person

Four course – €68.00 per person

Choice on starter – €6.00 per person

Choice on main – €9.00 per person

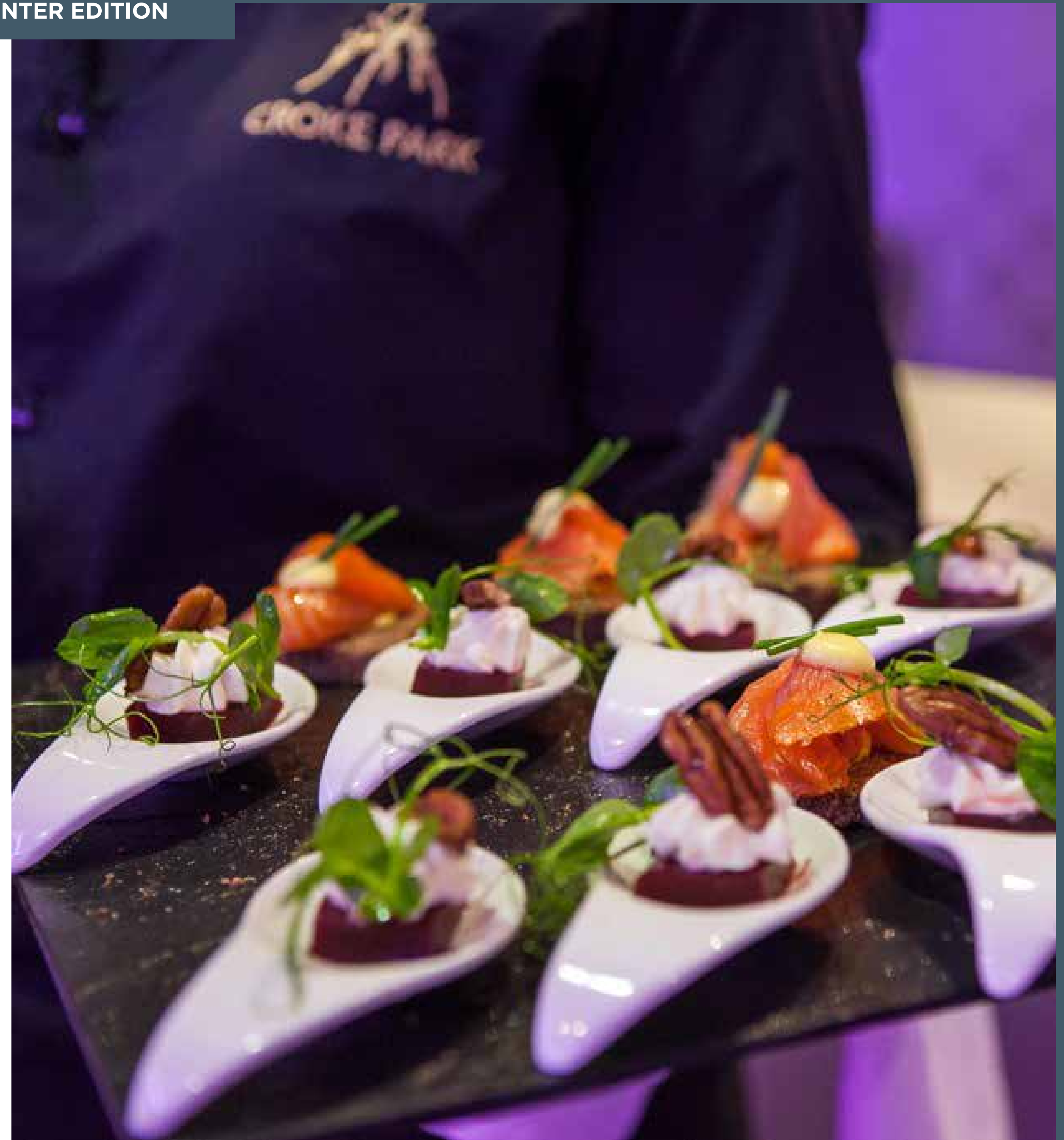
Choice on dessert – €4.50 per person

All prices are per person and exclude VAT. All attendees must be catered for.



CANAPÉS

SMALL BITES,
BEAUTIFULLY CRAFTED
AND BURSTING WITH
SEASONAL FLAVOUR.



CANAPÉS

SERVED CHILLED

Soy Cured Killenure Dexter, Pickled Daikon Noodle, Shimeji

Allergens: 1, 3, 4, 6, 9, 11 Carbon Foodprint: B

Bluebell Falls Goat’s Cheese, Candied Walnut, Croke Park Farm Honey, Blini

Allergens: V, 1, 3, 7, 8 Carbon Foodprint: A

Emyvale Spiced Barbary Duck, Black Sesame Cone, Shredded Spring Onion, Hoi Sin

Allergens: 1, 2, 6, 9, 11 Carbon Foodprint: A

Balscadden Bay Lobster, Saffron Crisp, Bloody Mary Cocktail



Allergens: GF, 2, 3, 4, 10, 12 Carbon Foodprint: A

West Pier Howth Smoked Salmon, Croke Park Brown Soda, Iona Farm Garden Dill



Allergens: 1, 4, 7 Carbon Foodprint: C

SERVED HOT

Slow Cooked Beef Daube, Kataifi Pastry Crisp, Celeriac Butter Purée, Shaved Truffle

Allergens: 1, 6, 7, 12 Carbon Foodprint: B

Sesame & Cider Glazed Newbridge Pork Belly, Popcorn Pork Crackling, Croke Park Farm Apple Purée



Allergens: 1, 6, 7, 11, 12 Carbon Foodprint: C

West Cork Satay Chicken Brochette, Sambal Dip

Allergens: 5, 7, 12 Carbon Foodprint: A

Kerrigan’s of Kells Chestnut Mushroom Arancini, Aioli, Affila



Allergens: VE, 1, 9, 12 Carbon Foodprint: B

Hugh Maguire’s Smoked Black Pudding Bon Bon, Black Garlic Emulsion



Allergens: 1, 3, 7 Carbon Foodprint: E

2 Canapés – €10.00 per person 3 Canapés – €15.00 per person 4 Canapés – €18.50 per person
Supplement of €5.00 per person if these are a standalone menu and not served with dinner.

All prices are per person and exclude VAT. All attendees must be catered for.



**CROKE PARK
MEETINGS
& EVENTS**

FINGER FOOD

MINGLE AS YOU SAMPLE OUR
SENSATIONAL FINGER FOODS.



FINGER FOOD

SERVED CHILLED

Croke Park’s Devilled Egg, Paprika,
Chive & Boyne Valley Lakeshore Mustard



Allergens: V, GF, 3, 7, 10 Carbon Foodprint: A

Chicken Katsu Maki (Sushi)

Allergens: GF, 4, 9 Carbon Foodprint: E

Baily & Kish Salmon & Dill Maki (Sushi)

Allergens: GF, 4, 9 Carbon Foodprint: C

Wakame & Sweet Tofu (Sushi)

Allergens: V, GF, 6 Carbon Foodprint: B

Howth Smoked Salmon Nigiri (Sushi)

Allergens: GF, 4, 9 Carbon Foodprint: C

3 items – €18.00 per person
Additional item – €6.00 per person

SERVED HOT

Croke Park Mini Stacked Slider, Irish Beef,
Wicklow Cheddar, Pickle, Smoked Bacon & Crispy Onion



Allergens: 1, 7, 9 Carbon Foodprint: E

Nepalese Potato, Vegetable & Spinach Pakora,
Yoghurt, Mint, Chilli & Lemon Dip

Allergens: V, 1, 7, 9 Carbon Foodprint: A

Buffalo NY Loaded Hot Chicken Wings,
Boyne Valley Blue Dip & Crisp Celery

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Chinese Potsticker Chicken Gyoza,
Chilli, Scallion & Soy Sauce

Allergens: 1, 4, 6 Carbon Foodprint: E

Vietnamese Hot Fish Cakes, Nước chấm – Lime,
Chilli & Vinegar Dipping Sauce

Allergens: 1, 3, 4, 6, 12 Carbon Foodprint: B

Sesame Crusted Torpedo Shrimp,
Sweet Chilli & Cilantro Mayo

Allergens: GF, 2, 3, 4, 9, 10, 11, 12 Carbon Foodprint: E

Falafel Lollipop, Sriracha Vegan Mayo

Allergens: VE, 1, 9, 11 Carbon Foodprint: C

Tokyo Sweet Potato Katsu Korokke

Allergens: V, 1, 3, 7, 9 Carbon Foodprint: C

Lamb Kofta, Yoghurt, Cucumber & Mint Tzatziki

Allergens: 1, 3, 7, 12 Carbon Foodprint: E

Newbridge Apple Glazed Pork Belly Skewer



Allergens: GF, 6, 11, 12 Carbon Foodprint: E

Kerrigan’s Of Kells Garlic Mushroom Brochette



Allergens: V, 1, 3, 7 Carbon Foodprint: A

Howth Smoked Salmon & Courtlough Potato Croquette,
Iona Farm Dill Mayo



Allergens: 1, 3, 4, 7, 10, 12 Carbon Foodprint: C

Croke Park Mini Signature Sausage Roll,
In-House Chilli Relish



Allergens: 1, 3, 7, 10, 12 Carbon Foodprint: E

EVENING FINGER FOOD

Served after 10pm

Croke Park Mini Stacked Slider with Irish Beef,
Wicklow Cheddar, Pickle, Smoked Bacon & Crispy Onion



Allergens: 1, 7, 9 Carbon Foodprint: E

Buffalo NY Loaded Hot Chicken Wings,
Boyne Valley Blue Dip & Crisp Celery

Allergens: GF, 7, 9, 12 Carbon Foodprint: E

Sesame Crusted Torpedo Shrimp,
Sweet Chilli & Cilantro Mayo

Allergens: GF, 2, 3, 4, 9, 10, 11, 12 Carbon Foodprint: E

Falafel Lollipop,
Sriracha Vegan Mayo

Allergens: VE, 1, 9, 11 Carbon Foodprint: C

Lamb Kofta, Yoghurt,
Cucumber & Mint Tzatziki

Allergens: 1, 3, 7, 12 Carbon Foodprint: E

One item - €9.50 per person





**CROKE PARK
MEETINGS
& EVENTS**

WINE MENU

CAREFULLY CURATED FOR YOUR
SPECIAL OCCASION.



WINE MENU

WHITE WINES

Escapada, Vinho Verde IGT	Portugal	€25.00
Cheval Imperial, Sauvignon Blanc IGP	France	€27.00
Sonetti, Pinot Grigio IGT	Italy	€29.00
Rhythm & Rhyme, Chardonnay	Australia	€31.00
Viña Eguía, Joven DOCa	Spain	€33.00
Domaine Combe Rouge, Picpoul de Pinet AOP	France	€35.00
Seifried, Sauvignon Blanc	New Zealand	€40.00
Olivier Ravoire, Côtes du Rhône Blanc AOP	France	€43.00
Zahel, Grüner Veltliner DAC	Austria	€45.00
Edouard Delaunay, Bourgogne Blanc ‘Septembre’ AOP	France	€57.00

ROSE WINES

Sierra Salinas, Rosé DO	Spain	€27.00
Mistinguett, Cava Rosé DO	Spain	€50.00

RED WINES

Real Compañia, Tempranillo IGT	Spain	€25.00
Saint Marc Reserve, Cabernet Sauvignon IGP	France	€27.00
Rhythm & Rhyme, Shiraz	Australia	€29.00
Terre Forti, Nero d’Avola ‘Terre Siciliane’ IGT	Italy	€31.00
Les Grandes Arbres, Merlot IGP	France	€33.00
Garafoli, Rosso Piceno ‘Farnio’ DOC	Italy	€35.00
Les Jamelles, Pinot Noir IGP	France	€37.00
Mooiplaas	South Africa	€40.00
Château Puynard, Côtes de Blaye ‘Tradition’ AOP	France	€45.00
Edouard Delaunay, Borgogne Rouge ‘Septembre’ AOP	France	€57.00

SPARKLING WINE & CHAMPAGNE

Mistinguett, Cava Brut DO	Spain	€47.00
Masottina, Organic Prosecco Spumante ‘Costabela’ Brut DOC	Italy	€49.00
Pannier, Brut AOP	France	€90.00

Prices exclude VAT.
Allergens: All wines contain sulphites.