

# YOUR IN-SUITE DINING

Sunday 15th September 2019  
TG4 Ladies Football Finals



## SILVER SERVICE MENU

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A selection of Fresh Baked Sourdough, Tomato & Soda Breads,  
Penny Loaves with Irish Cream Butter & Dips

### STARTER

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West Cork Chicken & Bacon Terrine,  
Beetroot & Pear Chutney, Endive & Chicory Leaf Salad, Brioche Toast

### MAIN

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Rack of North Wexford New Season Lamb,  
Smoked Gubbeen Dauphinoise, Fine Beans, Pan Jus

### DESSERT

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Rhubarb and Custard Vanilla Diplomat,  
Cremeaux, Gel, Streusel Crumble  
Freshly Brewed Tea & Coffee, Herbal Tea available on request

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**MENU ONLY, NO BAR**  
€55.00 per person excluding VAT.

**MENU, INCLUDING BAR**  
€82.00 per person excluding VAT.

## MENU A

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A selection of Fresh Baked Sourdough, Tomato & Soda Breads, Penny Loaves with Irish Cream Butter & Dips

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### ON ARRIVAL

West Pier Howth, Seafood Platter  
Baily & Kish Smoked Salmon, Chilli & Lime Prawns,  
Cracked Pepper Roast Salmon,  
Charred Lemon, Bloody Mary Cocktail Sauce, Soda Bread

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### HOT SELECTION

#### Main Course 1

4 Hour Slow Cooked Beef, Mushroom &  
Smoked Bacon, Burgundy & Pearl Onion  
Reduction, Ulster Champ

AND/OR

#### Main Course 2

Battered Buttermilk Crispy Chicken,  
Garlic Mayo, Tomato Chutney, Home Fries.

### SIDES

Grilled Corn on the Cob  
Heritage Tomato, Bocaccini Mozzarella,  
Pine Nuts & Torn Basil Salad

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### DESSERT

Salted Caramel Roulade  
French Pear Tart, Vanilla Cream

**MENU ONLY, NO BAR**  
€42.00 per person excluding VAT.

**MENU, INCLUDING BAR**  
€69.00 per person excluding VAT.

There's an €8 supplement if you choose to serve both main courses.

## MENU B

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### ON ARRIVAL

A Selection of Open Cocktail Sandwiches &  
Filled Penny Loaves, Black Olives, Sundried Tomatoes & Dip

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### HOT SELECTION

#### Main Course 1

4 Hour Slow Cooked Beef, Mushroom & Smoked Bacon,  
Burgundy & Pearl Onion Reduction, Ulster Champ

AND/OR

#### Main Course 2

Battered Buttermilk Crispy Chicken, Garlic Mayo,  
Tomato Chutney, Home Fries.

### SIDES

Grilled Corn on the Cob

Heritage Tomato, Bocaccini Mozzarella, Pine Nuts &  
Torn Basil Salad

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### DESSERT

Salted Caramel Roulade  
French Pear Tart, Vanilla Cream

**MENU ONLY, NO BAR**  
**€37.00 per person** excluding VAT.

**MENU, INCLUDING BAR**  
**€64.00 per person** excluding VAT.

There's an €8 supplement if you choose to serve both main courses.

## MENU C

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### ON ARRIVAL

A selection of Roast Broadbeans & Nuts, Nachos & Dip

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### HOT SELECTION

#### Main Course 1

4 Hour Slow Cooked Beef, Mushroom & Smoked Bacon,  
Burgundy & Pearl Onion Reduction, Ulster Champ

AND/OR

#### Main Course 2

Battered Buttermilk Crispy Chicken, Garlic Mayo,  
Tomato Chutney, Home Fries.

### SIDES

Grilled Corn on the Cob

Heritage Tomato, Bocaccini Mozzarella,  
Pine Nuts & Torn Basil Salad

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### DESSERT

Salted Caramel Roulade  
French Pear Tart, Vanilla Cream

**MENU ONLY, NO BAR**  
€34.00 per person excluding VAT.

**MENU, INCLUDING BAR**  
€61.00 per person excluding VAT.

There's an €8 supplement if you choose to serve both main courses.



## TASTY EXTRAS

### FRESH IRISH SEAFOOD PLATTER

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A selection of the very best of local Irish fish including:  
Fresh, Smoked & Barbequed Kerry Salmon, Marinated Crab Claws

€12.50 per person exclusive of VAT.

### IRISH ARTISANAL CHEESEBOARD

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A selection of Irish Artisanal Cheese including:  
Cooleeney Camembert, Cashel Blue, Knockanore & Gortnamona  
With Country Biscuits, Celery, Grapes, Date & Almond cake

€7.50 per person exclusive of VAT.

### TASTY EXTRAS

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- Cocktail Sausages, Honey & Black Pepper Glaze
- Crisp Chicken Goujons, Tandoori Mayonnaise
  - Vegetable Samosas, Mint Riata

€4.50 per item per person exclusive of VAT.

# BOOKING FORM



Company Name:

Suite Number:  Event Date:

Number of Guests:  Service Time:

Contact for host on the day:

Host Name:

Contact Number:

## STEP 1 - CHOOSE YOUR MENU

### SILVER SERVICE

#### MENU A

Main Course 1    Main Course 2    Both Mains - €8 supplement

#### MENU B

Main Course 1    Main Course 2    Both Mains - €8 supplement

#### MENU C

Main Course 1    Main Course 2    Both Mains - €8 supplement

## STEP 2 - ANY TASTY EXTRAS?

- Fresh Seafood Platter
- Cheese Platter
- Cocktail Sausages, Honey & Black Pepper Glaze
- Crisp Chicken Goujons, Tandoori Mayonnaise
- Vegetable Samosas, Mint Riata

## STEP 3 - CHOOSE YOUR BAR

Menu including bar    Tab bar    Bar only, no dining    No bar

Dietary Requirements:

Additional Notes:

PO Number:

When you've made your choices, please save this document and return to Sinéad at [suites@crokepark.ie](mailto:suites@crokepark.ie) Thank you and happy dining!