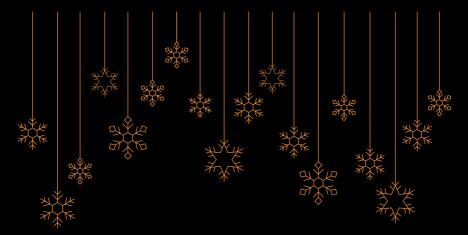


FESTIVE MENUS 2018



THE CROKE PARK

DOYLE COLLECTION · DUBLIN

LET THE FESTIVITIES BEGIN!

Join us this year in celebrating the festive season at The Croke Park, where a warm, friendly welcome awaits all of our guests, alongside exceptional & attentively planned & prepared menus by Head Chef, John Sheridan & his team.

Nestled close to Dublin Airport and Dublin city centre. The Croke Park enjoys a unique location – just steps away from the historic and world-famous Croke Park Stadium, the spiritual home of Ireland's native Gaelic games it creates a unique venue for intimate dinners, glamorous drinks receptions and informal meetings, providing the perfect environment for your Christmas private dining needs.

Comprising of three event spaces The Sideline Bistro, The Canal Room & our Terrace Room with a dynamic, fully covered, heated & stylish outdoor terrace space, The Croke Park offers a distinctive private dining experience, catering for up to 60 people.

Festive menus are available from €35 to €55.

We look forward to welcoming you to celebrate the magic of the festive season at The Croke Park.

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Alan Smullen

General Manager





CLASSIC FESTIVE LUNCH MENU

€35 per person

TO START

Winter vegetable soup
Smoked Salmon with pickled cucumber & red onion

MAIN

St. Tola Goat's Cheese Fritters, with beetroot & walnut salad

Traditional Turkey & Ham with sage & onion stuffing, orange & cranberry sauce

Quinoa & Walnut Crusted Salmon, baby spinach & warm French bean salad

Fresh Egg Taglietelle with roast butternut & pine nuts in a cream sauce

DESSERTS

Traditional steamed fruit pudding with custard

Chocolate & Hazelnut Truffle

Baileys Cheesecake

TEA & COFFEE
Warm mince pies



DELUXE FESTIVE LUNCH MENU

€40 per person

TO START

Winter vegetable soup

Oak smoked salmon, Guinness bread & horseradish cream

Goat's cheese & sundried tomato terrine

Crispy pork belly with apple jelly

MAIN

Traditional turkey & ham, sage and onion stuffing, roasties & fresh cranberry

Grilled salmon fillet, baby potatoes, dill & lemon butter sauce

Tender braised lamb shank with redcurrant sauce

Panzerotti with porcini mushroom

All served with side bowls of seasonal vegetables

DESSERTS

Steamed fruit pudding with brandy sauce
Baileys cheese cake with sticky figs
Chocolate & hazelnut truffle with fresh raspberries
Warm pear & almond tart with caramel ice cream

INCLUDING TEA & COFFEE

Mince pies





FESTIVE EVENINGS AT THE SIDELINE BAR

Soak up the atmosphere in our Sideline Bar this Festive Season at The Croke Park.

Join us for LIVE music every Friday this December - with good food, great company & a warm atmosphere basking in the glow of our fireplace & fabulous Christmas tree!

SIDELINE BISTRO MENU

Available daily from 6pm - 9.30pm

SIDELINE BAR MENU

Available daily from 12pm - 9.30pm

To make a reservation call 01 871 4444 or email crokepark@doylecollection.com



FESTIVE CLASSIC DINNER MENU

€45 per person

TO START

Winter vegetable soup

Smoked Salmon Rolls with Tipperary cream cheese & chive

Duck Liver Mousse with cranberry & raisin chips

St. Tola Goat's Cheese Fritters, with beetroot & walnut salad

MAIN

Traditional Turkey & Ham with sage & onion stuffing, orange & cranberry sauce

Roast Lamp Rump, saute kale & roast garlic with a red wine jus

Quinoa & Walnut Crusted Salmon, baby spinach & warm French bean salad

Fresh Egg Taglietelle with roast butternut & pine nuts in a cream sauce

DESSERTS

Traditional steamed fruit pudding with custard
Chocolate & Hazelnut Truffle
Baileys Cheesecake
Salted caramel cream roulade

TEA & COFFEE
Mince pies



FESTIVE DELUXE DINNER MENU

€55 per person

Glass of Prosecco on arrival

TO START

Pumpkin & Ginger soup

Smoked Salmon Rolls with Tipperary cream cheese & chive

Duck Liver Mousse with cranberry & raisin chips

Honey roast parsnip & chestnut salad

MAIN

Roast Pheasant with savoy cabbage, pancetta & red currant jus
Quinoa & Walnut crusted Salmon, baby spinach & warm French bean salad
Roast Lamp Rump, saute kale & roast garlic with a red wine jus
Char grilled smoked sesame & almond tofu with stir fried vegetable & rice noodles

All served with duck fast roasties & seasonal vegetables.

DESSERTS

Traditional steamed fruit pudding with custard

Warm chocolate fondant with Glenown farm vanilla cream

Raspberry & Almond tart

Salted caramel cream roulade

TEA & COFFEE
Mince pies

CONTACT US

For further details, information or to arrange a show-around, please contact our events team on:

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#SliceOfTheCity

DUBLIN'S ICONIC SPORTING HOTEL

