

THE CROKE PARK

THE DOYLE COLLECTION · DUBLIN

MEETING ROOM LUNCH MENU

(Maximum 20 people)

Caesar Salad

*Baby gem lettuce, Quigley's bacon, parmesan,
croutons, Caesar dressing 1A, 2, 3, 4, 7E*

Add chicken or tiger prawns

Superfood Salad VE

*Quinoa, beetroot, pomegranate, kale,
tenderstem broccoli, vegan feta, mixed seeds 2, 12*

Add chicken or tiger prawns

Soup & Croque Madame

*Baked ham, Gruyère, Nest Box organic fried egg,
sourdough bread 7A, 3, 7E, 1A, 12*

Soup & Vegan Sandwich VE

Grilled vegetables, charred pepper hummus, sourdough bread 1A, 11

Samphire Battered Cod & Chips

Pea purée, tartar sauce 3, 4, 10, 12

Goan Chicken Curry (V & VE option available)

Buttered garlic naan, basmati rice, cucumber raita 1A, 7A, 7C, 9, 12

Buttermilk Fried Chicken

Cayenne pepper hot sauce, honey butter glaze 1D, 3, 6, 7C, 7D

THE CROKE PARK

THE DOYLE COLLECTION • DUBLIN

CONDIMENTS: Mayonnaise 3 | Ketchup - None | Mustard 10 | Mint sauce - None | Brown sauce - None
Horseradish - None | BBQ sauce 1D | Sweet chili sauce - None | Tabasco sauce - None

ALLERGENS: 1A Wheat | 1B Oat | 1C Rye wheat | 1D Barley | 1E Malt | 2 Crustaceans | 3 Eggs | 4 Fish
5 Peanuts | 6 Soyabean | 7A Milk | 7B Cream | 7C Butter | 7D Buttermilk | 7E Cheese | 8A Almonds
8B Hazelnuts | 8C Walnuts | 8D Cashew | 8E Pecan | 8F Brazil nut | 8G Pistachio | 8H Macadamia | 8I Pinenuts
9 Celery | 10 Mustard | 11 Sesame seeds | 12 Sulphur dioxide/Sulphites | 13 Lupin | 14 Molluscs

We strive to source all our fish from sustainable sources. We are delighted to source our produce and ingredients seasonally from an array of local suppliers including JJ Young's Butchers, Quigley Meats, Wrights of Marino, Condrens Fruit and Vegetables and Keelings. This menu is printed on 100% recycled paper and will in turn be recycled.

KEITH CORMACK - EXECUTIVE CHEF