



**LANSDOWNE**  
FOOTBALL CLUB 1872

## Hot Buffet Menus

### Land Gastro

Classic beef stroganoff, beef strips, pickle cucumber, mushrooms, Dijon, sour cream, paprika <sup>7, 10, 12</sup>

Guinness braised beef feather blade, pearl barley, horseradish crème fraiche <sup>1(Barley), 7</sup>

Kerala spiced shoulder of beef, curried almond, root ginger, coconut oil and milk <sup>8(Almond), 10, 12</sup>

Crispy Chinese pork belly, ginger and lime rice, seasonal sesame greens, Szechuan pickled cucumber  
<sup>6, 11, 12</sup>

Grilled tikka marinated chicken, light Indian dahl butter sauce, fenugreek curry toasted almond <sup>7,</sup>  
<sup>8(Almond), 10, 12</sup>

Sticky hoi sin chicken breast, Korean rainbow kimchi rice <sup>1(Wheat), 6, 11, 12</sup>

Chicken and chorizo white bean casserole, Dalkey mustard cream, tarragon and kale <sup>7, 10, 12</sup>

### Plant Centric Gastro

Potato, onion and carrot rendang, galangal, tamarind, lemongrass and coconut milk <sup>6, 11, 12</sup>

Thai green vegetable curry, cauliflower, green beans, broccoli, mange tout, basil and pak choi <sup>6, 11</sup>

Aubergine satay, garlic tofu, carrot, tamari soy, ginger, pak choi, sesame beans <sup>5, 6, 11, 12</sup>

Spiced haloumi, lentil dahl, mango chutney, mint, sweet potatoes <sup>7, 8(Almond), 11, 12</sup>

White miso roast cauliflower, brown basmati and wild rice, pak choy and sesame <sup>6, 11, 12</sup>

### Sea Gastro

Cask smoked haddock and cauliflower topped with herb mash <sup>4, 7, 12</sup>

Grilled fillet of hake, saffron roasted potato, baba ganoush and lemon herb oil <sup>4, 7, 12</sup>

### Allergens

**1.** Cereals containing gluten | **2.** Crustaceans | **3.** Eggs | **4.** Fish | **5.** Peanuts | **6.** Soybeans | **7.** Milk | **8.** Nuts | **9.** Celery |  
**10.** Mustard | **11.** Sesame Seeds | **12.** Sulphur dioxides | **13.** Lupins | **14.** Molluscs

**Origin of beef: Ireland**



### **Add choice of salads**

Asian slaw with wild Irish seaweed purple cabbage, carrot, lime, toasted sesame seed, tamari dressing <sup>6, 11, 12</sup>

Sweet potato fennel seed, fenugreek onions, curry yoghurt, Mc Cormack's mint and curry almonds <sup>7, 8(Almond), 10, 12</sup>

Black lentil, kale, mint, parsley, pickled red cabbage, cranberry's, Achill Island Sea salt, roast pumpkin seeds <sup>12</sup>

Barley crumble, feta, Mc Cormack's baby spinach, tomato, grilled peppers, paprika roasted sunflower kernels, parsley, lemon dressing <sup>1(Barley), 7, 12</sup>

Green beans, miso, white and purple cabbage, tamari soy, garlic, chilli, sesame seed, peanut <sup>5, 6, 11, 12</sup>

Baby leaves and yuzu aubergine, galangal, beets, Macrooom feta yogurt, Aleppo chilli, sea salt pumpkin seeds <sup>6, 7, 12</sup>

Zingy courgette & cauliflower apple, crème fraiche, lemon, pickled courgette, baby spinach, tarragon, dill <sup>7, 10, 12</sup>

Caesar salad crunchy kos lettuce, brioche croutons, parmesan emulsion, pumpkin seeds <sup>1(Wheat), 3, 7, 10, 12</sup>

Iona Farm beetroot and orange roast beets, rocket, orange and roasted walnut dressing <sup>8(Walnut), 10, 12</sup>

Garden tomato salad seasonal ripe tomatoes, Macrooom mozzarella, rocket, red onion, soft herb emulsion <sup>7, 10, 12</sup>

### **Allergens**

**1.** Cereals containing gluten | **2.** Crustaceans | **3.** Eggs | **4.** Fish | **5.** Peanuts | **6.** Soybeans | **7.** Milk | **8.** Nuts | **9.** Celery | **10.** Mustard | **11.** Sesame Seeds | **12.** Sulphur dioxides | **13.** Lupins | **14.** Molluscs

**Origin of beef: Ireland**



### **Add dessert & tea/coffee**

Biscoff biscotti brownie pie, caramel cream <sup>1(Wheat), 3, 6, 7, 8(Almond, Walnut)</sup>

Baileys and almond praline cheesecake <sup>1(Wheat), 3, 6, 7, 8(Almond, Walnut)</sup>

Spiced pear tart with toddy caramel emulsion <sup>1(Wheat), 3, 7</sup>

Flaky rose and raspberry tart, topped with mascarpone cream and strawberry creme <sup>1(Wheat), 3, 6, 7</sup>

Passionfruit posset with mango jelly <sup>3, 7</sup>

Bergamot curd and white chocolate mousse mess <sup>3, 6, 7</sup>

Malteser and fudge cheesecake <sup>1(Wheat, Barley), 3, 6, 7, 8(Almond, Walnut)</sup>

Dark chocolate and raspberry mousse with mirror glaze <sup>1(Wheat), 3, 6, 7, 8(Almond)</sup>

Carrot walnut, cream cheese and confit orange jar <sup>1(Wheat), 3, 7, 8(Almond, Hazelnut, Walnut)</sup>

### **Menu Prices**

2 mains, sides to include pilaf rice and potato, 1 salad and 1 dessert - €37.50 ex. 13.5% VAT per person

3 mains, sides to include pilaf rice and potato, 2 salads and 1 dessert - €45.50 ex. 13.5% VAT per person

*\*Please note a minimum charge of 15% plus 13.5% VAT applies to numbers less than 60 people.*

### **Allergens**

**1.** Cereals containing gluten | **2.** Crustaceans | **3.** Eggs | **4.** Fish | **5.** Peanuts | **6.** Soybeans | **7.** Milk | **8.** Nuts | **9.** Celery | **10.** Mustard | **11.** Sesame Seeds | **12.** Sulphur dioxides | **13.** Lupins | **14.** Molluscs

**Origin of beef: Ireland**