



THE
GRANDSTAND



BAR & RESTAURANT

2-course @ €25 3-course @ €29

6:00pm – 7:30pm

STARTERS

Yellow Lentil, Peppers & Saffron Velouté

with Jumbo Sausage, Pancetta, Carrots, Celery,
Fried Onions and Celeriac
(Allergens: 7, 12, GF, V)

Home Made Country Style Country Style Pheasant & Girolles Terrine

Served with Fruit Chutney, Toasted Brioche and Pickled Vegetable Tartar.
(Contains Allergens 6 wheat, 7,8,9,11,12,13)

Grandstand Green Salad

A Selection of Green Salad, Asparagus, Cucumber, Grilled Courgette, Green Apple,
Avocado Mousse, Celery Sticks and Truffle Dressing
(Allergens: 12, GF, V)

MAINS

Corn Fed Chicken Supreme

Stuffed with Dried Prunes and Pistachios Served with Wild Mushroom Risotto and Roasted
Green Vegetables and Madeira Chicken Jus.
(Contains Allergens 5 pistachios,7,9,12)

Spinach and Ricotta Tortellini

Served with Chestnut Mushroom Purée, Parmesan Flakes and Green Salad.
(Contains Allergens 6 wheat,7,11,12,14)

Roasted Fillet of Sea Bream

Served with Heirloom Cherry Tomatoes, Spinach, Prawn and Quinoa Salsa,
Green Oil & Micro Cress.
(contains allergens 1&2 cold water prawns, 3 sea bream, 7)

48-hour Slow-cooked Top Rib of Irish Beef

Served with Roasted Baby Beetroot, Caramelized Onions,
Champ Mashed Potato and Ceps Red Wine Jus
(Allergens: 6 wheat, 8, 9, 12)

DESSERTS

Citrus Cheesecake

With Vanilla Panna Cotta, Honeycomb and Orange Zest Confit
(Allergens: 7, 9, GF, V)

Pear William Parfait

With Mini Confit Pear, Green Apple Sorbet and White Chocolate Cream
(Allergens: 7, 9, 11, GF, V)

Warm Wild Cherries with Mint and

Chocolate Ice-cream
(Allergens: 7, 9, 11, GF, V)

*Please note that all food is prepared in kitchens containing all 14 of the listed allergens.
Allergens: 1-Crustaceans, 2-Molluscs, 3-Fish, 4-Peanuts, 5-Nuts, 6-Gluten, 7-Milk,
8-Soya, 9-Sulphur Dioxide, 10-Sesame, 11-Egg, 12-Celery, 13-Mustard, 14-Lupin
GF means Gluten Free, V means Vegetarian