


Breakfast Menu



All served with tea, coffee and a selection of herbal teas.

Organic Porridge Buffet €8.50

Oatmeal porridge served with
Butter, apricots, peaches, raisins,
Maple syrup, double cream and honey
Fruit juices

Snack Menu €8.50

Selection of fillings:
Grilled bacon
Hodgins of Cork pork sausage
Free range scrambled egg
All served on onion bread
Fruit juices

Live Egg Buffet €10.00

Selection of scrambled, hard and soft boiled eggs,
Poached or fried eggs
Served with a chef's bread basket
Fruit juices

Continental Breakfast €13.00

All butter mini croissants and pain au chocolat
served with butter and preserves
Carved fruit platters
Natural yoghurt with wild berry granola
Selection of mini muffins
Fruit juices

Full Irish Breakfast €18.00

Can be served plated or buffet style
Free range scrambled eggs, grilled bacon loin,
Pork sausages, field mushrooms,
Cherry vine tomatoes, potato farls
Selection of morning breads
Fruit juices



Break Menu

Please select one option per break.

All served with tea, coffee and a selection of herbal teas.

€4.50 per person

Mini pastries

All butter croissants, pain au chocolat, apricot and raspberry

Fruit scones

Plain and brown with jams and preserves

Seasonal cookies

Selection of chef's choice cookies

Mini muffins

Blueberry, vanilla, double chocolate, toffee

Flapjacks and brownies

Mixed berries, apple and cinnamon, duo of white and dark chocolate

Jammy donuts

With vanilla cream

Carved fresh fruit platter
serves ten people

€25.00

Tea, coffee, herbal teas

€3.20



Working Lunch Menu

All options are served with the selection shown, based on two sandwiches per person

Our sandwich menus are named after the founding year of the Stadium, Irish Rugby and the Football Association of Ireland

Sandwich Selection

Roast ham, free range egg mayonnaise on thick crust

Grilled chicken, curry mayonnaise, spinach, coriander on brown

Seared beef, wild rocket, horseradish crème fraîche, onion jam on sourdough

Hot smoked salmon and spinach bagel, wasabi cream cheese

Buffalo mozzarella, peppers, slow roasted tomato, rocket on tomato focaccia (v)

BBQ pulled pork, red chard, apple chutney on brioche

Lansdowne 1872 €16.00

Served with freshly made soup of the day, tea, coffee and herbal teas


IRFU 1854 €18.50

Served with freshly made soup of the day, chef's selection of seasonal salads, tea, coffee and herbal teas

FAI 1921 €19.95

Served with freshly made soup of the day, chef's selection of seasonal salads, chef's selection of warm quiches, tea, coffee and herbal teas

Lunch Buffet Menu



Please select one
meat and one
vegetarian main
course

€23.00 per
person

Fragrant Thai red chicken curry,
lemongrass and coconut

Butter roasted farmers' market chicken supreme,
lemon and black pepper sauce

Stir-fry of beef and Asian greens,
cashew nuts, hoi sin and ginger

Slow braised beef and red wine cassoulet,
spring onion champ

Seared fillet of wild salmon,
young fennel bulb, tomato and chervil dressing

Slow braised pork shoulder,
sweet and sour peppers, onion sauce

Grilled vegetable and pumpkin lasagne (v)

Linguine of broccoli, lemon, basil and feta (v)

Beetroot and Parmesan gnocchi, crispy fried sage (v)

Sweet potato and red pepper tagine (v)

Served with...

Jasmine rice

Market vegetables

Sea salted roast new potatoes

Chef's seasonal salad

Dessert

Chef's choice dessert

Tea and coffee, herbal teas