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# THE CURRAGH

WHERE CHAMPIONS ARE MADE

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## Marquee Buffet Menu

### 29<sup>th</sup> June 2025

#### The Molly Malone Seafood Cart

Lemon-Marinated Prawn Tails, Burren Smoked Trout, Trout Caviar,  
Pickled Cucumber, Confit Fennel, Burnt Lemon, Served with Blinis,  
Farmhouse Soda Bread & Irish Creamery Butter  
2, 3, 4, 7, 12

#### Hand Cured Irish Meats and Smoke House Tasting Board

Salami Sausage, Parma Ham, Chicken Liver Pate, Olives, Sun-Dried  
Tomato, Basil Pesto, Toasted Sourdough  
Cooleeney Farmhouse Cheese, Smoked Gubbeen, Tipperary Brie  
Fig Chutney, Grapes, Celery, Toasted Crackers, Fruit & Crudities  
1a, 7, 9, 10, 12

Spanish Chicken and Chorizo Cassoulet  
9, 10, 12

Patatas Bravas  
Manchego Cheese, Garlic Aioli & Mojo Sauce  
3, 7, 10, 12

#### Accompanied By

Dressed Rainbow Slaw with Chilli, Ginger, Lemon Coriander Dressing  
6, 11, 12

Tossed Mixed Leaves with Mustard Emulsion  
10

Light Afternoon Tea  
1a, 1b, 1d, 3, 4, 6, 7, 9, 10, 12



1. Gluten a) Wheat b) Rye c) Oats d) Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts a)  
Almonds b) Hazelnut c) Walnut d) Cashew e) Pecan nuts f) Brazil nuts g) Pistachio nuts h) macadamia/  
Queensland 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs

While we do not use nuts in the preparation of our dishes, some ingredients are sourced from suppliers who handle nuts in their facilities. As a result, we cannot guarantee the absence of trace amounts of nuts. If you have any specific dietary concerns, please speak to a member of our team.