

# The FoodHall

@ U C D V I L L A G E



# HOSPITALITY MENUS

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**Terms & Conditions**

All room bookings and requirements including tables, chairs, equipment must be confirmed with UCD facilities. Minimum numbers applicable.

All drink requirements are quoted on an event basis.

All events will be served on compostable materials unless specified.

All hire of equipment will be quoted additionally to prices quoted.

All prices quoted are exclusive of VAT.



# ON ARRIVAL

<b>OPTIONS</b>	<b>PRICE PER PERSON</b>
SELECTION OF TEAS & FRESHLY BREWED COFFEE	3.00
TEA/COFFEE SELECTION OF WRAPPED BISCUITS	3.50
STILL WATER [GLASS BOTTLES 330ML]	2.75
SELECTION OF SUGAR FREE MINERALS	2.50
SELECTION OF FRUIT JUICE	2.10
WE CAN BUILD BESPOKE PACKAGES TO SUIT YOUR EVENT REQUIREMENTS	



# BREAKFAST



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## OPTION A

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**6.00**  
PER PERSON

Tea/Coffee with a selection of freshly baked pastries **1b,1d,1f, 4, 11, 13**

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## OPTION B

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**12.00**  
PER PERSON

Fruit pots **13**

Yogurt & granola pots **1b, 1d, 1f, 4, 11, 13**

Berry smoothie **4, 13**

Porridge **1f**

Chia pudding with blueberries **13**

Selection of sourdough breads **1a, 1b, 1d, 1e, 1f, 11**

Butter & preserves **4**

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## OPTION C

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**14.50**  
PER PERSON

Sausages **1a, 1f, 12, 14**

Dry cure bacon **13**

Poached egg benedict **4, 7, 13**

Grilled flat mushroom

Scrambled egg **4, 7**

Selection of sourdough breads **1a, 1b, 1d, 1e, 1f, 11**

# FUNCTIONS

## BOWL FOOD

14.95  
PER PERSON

BEEF BOURGUIGNON 1a, 4, 9, 13

KERALAN CHICKEN CURRY 1a, 9, 10, 12, 13

PORK NACHO WITH GUACAMOLE AND SOUR CREAM 1a, 4, 9, 10, 12, 13

PINTO BEAN AND GREEN SPICED COCONUT 9, 10, 13

**CHOOSE ANY 2** with side dish and seasonal salad

(INCLUDING VEGAN OPTION)

## PLATTERS

12.95  
PER PERSON

LAMB KOFTAS 9, 10, 12

BEEF SLIDERS 1a, 4, 7, 11, 12, 13

PROVENCAL VEGETABLE & HALOUMI STACKS 4, 9, 12

SOUTHERN FRIED CHICKEN BITES 1a, 4, 7, 12



# LUNCH/DINNER



MAIN COURSE

21.95  
PER PERSON

WITH DESSERT

26.95  
PER PERSON

## MAINS

### BRAISED BEEF BRISKET

with shallot and ceps 9

### CHICKEN BRAISED

with cider, chick peas, tomato and chorizo 9, 11, 12

### HONEY ROAST HAM HOCKS

with onion tart 1a, 4, 7

### FLAT IRON STEAK

with slow cooked tomato and bearnaise 4, 7, 9

### SPIT ROAST SUMAC CHICKEN

with Asian slaw 13

### CHAR CHUI GRILLED PORK

with Chinese greens 1a, 9, 10, 11, 12, 13

### SLOW COOKED DUCK

with blueberry and cinnamon 9

### FILLET OF COD

with orange and caper 8, 9

### FILET OF HADDOCK

with clam and potato chowder 4, 5a, 8, 9

### SALMON

with crushed tomato, pickled cucumber,  
citrus dressing 8, 9, 13

## VEGETARIAN AND VEGAN

### FRITTATA

with shitake mushrooms and goats cheese 4, 7, 9

### PICATTA OF AUBERGINE

with slow cooked tomato and quinoa 9

### WILD MUSHROOM STRUDEL

with young leeks 1a, 4, 7, 9

### GRATIN

spinach, basil, feta & red onion 4, 9, 13

### GRILLED HALOUMI

with roast vegetables and balsamic 4, 9, 13

### VEGAN COTTAGE PIE

with leek mash 9, 10, 12

### CHICK PEA & LEMON FRIKADELLES

with lentil ragout 9, 10, 11, 12, 13

### BAKED COURGETTES

with herbed gnocchi and parmesan crust 1q, 4, 7

## DESSERTS

### ORANGE CURD TARTS 1a, 4, 7

BLACKCURRANT CHEESECAK 1a, 4, 7E

MIXED BERRY CRUMBLE POTS 1a, 4, 7

### ROAST PEAR

with almond frangipane 1a, 3a, 7

### ROCKY ROAD

MANGO & PASSION FRUIT MOUSSE

CHOCOLATE & GUINNESS CAKE 1a, 4, 7, 13

### WHITE CHOCOLATE MOUSSE

with mango jelly 4, 13

# COLD BUFFET



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## PLATTERS

**16.95**  
PER PERSON

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### SMOKED FISH PLATTER

Smoked trout, salmon, mackerel and cod **5a, 6, 8, 13**

### TOMATO & MOZZARELLA

With red onion & basil dressing **4**

### CURED MEAT PLATTER

Salami, prosciutto, chorizo, smoked chicken with pickled vegetables **13**

### GRILLED MEDITERRANEAN VEGETABLE PLATTER

Chargrilled aubergine, courgette, peppers, flat mushroom with balsamic dressing, mixed salad leaves, hummus, tapenade, grilled sourdough breads **9, 11, 12, 13**

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## SALAD SELECTION

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GREEK SALAD **13**

BABY GEM CAESAR **4, 12, 13**

ASIAN SLAW **13**

MIXED SALAD LEAVES

GREEN BEAN WITH BASIL, RED ONION AND PINE NUTS **13**

ROAST BUTTERNUT, TOMATO, ROAST PEPPERS, BASIL, RED ONION **13**

**CHOOSE ANY 2**

# BENTO BOX

Suitable for meeting room or working lunches.

An ideal dining experience whilst remaining in a meeting environment

## OPTION A

16.75  
PER PERSON

SHREDDED DUCK HOI SIN

CRISPY NOODLE SALAD 1a, 4

ORIENTAL LEAVES 10, 13

CHILI & LEMONGRASS DRESSING 13

SWEET POTATO PRESERVE 13

FALAFEL WRAP

PEAR & ALMOND SLICE 1a, 3a, 4

## OPTION B

16.75  
PER PERSON

SMOKED CHICKEN 13

LIME SAUTÉ POTATO

LAMBS LETTUCE

CARROT & ROSEMARY FRITTATAS 4

FOCACCIA 1a

COUSCOUS SALAD 13

CHOCOLATE BROWNIE 1a, 4, 7

## OPTION C

16.75  
PER PERSON

LIME ROAST AUBERGINE SKEWERS

BRAISED RICE

POTATO SALAD WITH CRISPY ROSEMARY

ENDIVE SALAD

ROAST PEPPER AND  
SWEET POTATO WRAP

ONION TART 1a, 13

CHOCOLATE MOUSSE 1a, 4, 7

VEGETARIAN / VEGAN





# GOURMET SANDWICHES

SANDWICH	6.95 PER PERSON	ADD SOUP OF THE DAY [ALL VEGAN & GLUTEN FREE]	3.00 PER PERSON
<p><b>CHICKEN CIABATTA</b> Chipotle chicken, sundried tomatoes, avocado, baby rocket 1a, 13</p>		<p><b>FOLDED VEGAN FLAT BREAD</b> Red pepper hummus, roasted peppers (diced), sauté spinach, red onion and salsa 1a, 4, 12, 13</p>	
<p><b>PASTRAMI PRETZEL ROLL</b> Gherkin mayo, shave pastrami, red onion, sliced emmental, rocket 1a, 4, 7, 12, 13</p>		<p><b>PULLED BRISKET BOURBON BUN</b> Braised beef brisket, sliced brie, pickled red cabbage, crispy onion, rocket 1a, 11, 13</p>	
<p><b>BBQ PULLED PORK BAP</b> Crispy pork belly, harissa mayonnaise, grated cheddar 1a, 13</p>		<p><b>VEGETARIAN FLAT BREAD</b> Tomato tapenade, cherry tomato, buffalo mozzarella, figs, red onion jam, rocket 1a, 4, 13</p>	
<p><b>ITALIAN CIABATTA</b> Basil mayo, Parma ham, plum tomato, buffalo mozzarella, pesto 1a, 4, 13</p>			

CHOOSE ANY 5

# CANAPÉS

## MENU

18.00  
PER PERSON

### SALMON & HERBED MILLE-FUEILLE WITH CAVIAR

Fish, shellfish, filo pastry, salmon, fresh herbs  
1a, 4, 5a, 6, 8, 9

### POTATO CUPS WITH GOATS CHEESE, SCALLOPS & PANCETTA

Pork, shellfish, potatoes, dairy, cheese, fresh herbs  
4, 6, 7, 8, 9

### CHICKEN & FOIE GRAS BALLANTINE WITH TRUFFLED TROMPETTES

Chicken, goose liver, mushrooms, truffle oil  
4, 7, 9, 12, 13

### PEA & BASIL BRULEE WITH PICKLED GIROLLES

Dairy, egg, peas, mushrooms, cream 1a, 4, 7, 9

### CELERIAC BAVAROIS WITH SMOKED DUCK JELLY

Duck, gelatin, celeriac, fresh herbs, dairy  
4, 9, 12, 13

### LEMON CURD WITH BAKED MERINGUE

Egg, lemon, fruit, fresh herbs, sugar 4, 7

### PORK BELLY SCRATCHING'S WITH DRIED FRUIT

Pork belly, fresh herbs, oil, dried fruit 9, 12, 13

### CURED SALMON WITH TOASTED OATS & WILD GARLIC

Fish, gluten, oats, garlic, fresh herbs, spices  
1a, 4, 8, 12

### AIR CURED HAM WITH PRESSED MELON & FIG

Pork, melon, citrus, fruit 10, 12, 13

### COURGETTE ROLLS WITH CHILI, BASIL & FETA

Dairy, courgetti, citrus, chili, fresh herbs 4

### DUCK BON BON WITH SQUASH GNOCCHI

Duck, butternut squash, potatoes, flour, egg, gluten,  
fresh herbs, spices 1a, 4, 7, 10

### CHOCOLATE BON BON

Chocolate, flour, egg, sugar, coconut powder, butter

### PASTRAMI SALMON WITH CELERY & ONION CRISP

Fish, paprika, chili, onion, celery 8, 9, 12, 13

### MAPLE BEEF PIECE WITH BEETROOT & ST TOLA

Beef, beetroot, spices, cheese, spices, fresh herbs  
4, 9, 13

### POTATO BLOCK WITH PRESERVED LEMON & COD

Fish, potatoes, lemon, stock 4, 8, 9, 12

### PRESSED GOOSE WITH RED CABBAGE JELL & SHALLOT PRESERVE 4, 9, 13, 14

### CURED MELON ROLL WITH ROAST CASHEW

Nuts, melon, citrus, fresh herbs 2, 3

### MACAROONS

Egg, sugar, dairy, fruit 3a, 4

CHOOSE ANY 4

# FINGER FOOD

## DISHES

**11.00**  
PER PERSON

THAI BEEF SAN CHOU BAM 10, 11

CHICKEN SATAY SKEWERS 2, 10, 13

BBQ PULLED PORK IN PUFF PASTRY 1a, 10, 13

MEAT BALLS WITH TOMATO RELISH 7, 13

SESAME COATED CHICKEN BITES 1a, 7, 11

MINI LAMB KOFTAS 3, 4, 12

CRISPY DUCK PANCAKES 1a, 10, 11

VEGETARIAN PITTAS 1a, 10

FLAT IRON BEEF SLIDERS WITH BRIOCHE 1a, 4, 7

STUFFED POTATO SKINS

VEGETARIAN SAN CHOU BAM 10

CHOOSE ANY 4



# HOT & COLD BUFFET



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## HOT

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**18.00**  
PER PERSON

BEEF BOURGUIGNON **13**

SWEET & SOUR CHICKEN **11, 13**

LAMB TAGINE WITH APRICOT AND ROSEWATER **13**

THAI GREEN CURRY

DUCK CONFIT WITH HONEY & GINGER **10, 11, 13**

BEEF MEAT BALLS WITH TOMATO & BASIL SAUCE **12, 13**

BEEF STROGANOFF **4, 12, 13**

DEVILLED SRI LANKAN CHICKEN **12, 13**

BEEF KORMA **12, 13**

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## SALAD SELECTION

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GREEK SALAD

BABY GEM CAESAR

ASIAN SLAW

MIXED SALAD LEAVES

GREEN BEAN WITH BASIL, RED ONION & PINE NUTS

ROAST BUTTERNUT,

TOMATO, ROAST PEPPERS, BASIL, RED ONION

HUMMUS, PESTO, TAPENADE, DRESSINGS & BREADS

**CHOOSE ANY 2**

# DRINKS



ALCOHOLIC	PRICE PER BOTTLE
PROSECCO	30.00
WINE RECEPTION	25.00
BOTTLED BEER	5.00
NON ALCOHOLIC BEER	4.50

*Catering was delicious and the staff were really attentive. It put us completely at ease for our big event. Thanks a million!*

*The team were very pleasant to deal with and the service was very efficient. The quality of the coffee was also good and we found the pricing quite competitive. We will use this service again.*

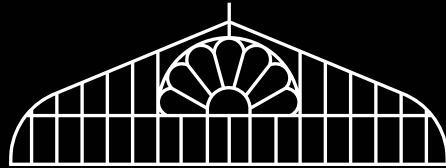
*Very efficient and helpful. The quote for the department catering came back quickly, the order confirmation via email as reminder the day before so there no concerns, and delivery time easily changed. Catering was lovely. An excellent experience*

# ALLERGENS



- 1 GLUTEN (A) WHEAT (B) SPELT (C) KHORASAN (D) RYE (E) BARLEY (F) OATS
- 2 PEANUTS
- 3 NUTS (A) ALMONDS (B) HAZELNUTS (C) WALNUTS (D) CHESTNUTS (E) CASHEW (F) PECAN (G) BRAZIL (H) PISTACHIO (I) MACADAMIA
- 4 MILK
- 5 CRUSTACEANS (A) CRAB (B) LOBSTER (C) CRAYFISH (D) SHRIMP
- 6 MOLLUSCS
- 7 EGGS
- 8 FISH
- 9 CELERY
- 10 SOY
- 11 SESAME SEEDS
- 12 MUSTARD
- 13 SULPHUR & DIOXIDES & SULPHITES
- 14 LUPIN





# The FoodHall

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*Brought to you by*

